

Coast

Small plates, tapas-style menu
Monday to Wednesday
5pm to 9pm-ish!

Meat

Duck & hoi sin gyoza	£6.95
Crispy pan fried oriental dumpling, miso, yuzo & sesame dipping sauce	
Organic black & white pudding	£6.50
Poached free range egg	
Pan fried Welsh beef steak	£8.50
Balsamic onions, Perl las blue cheese	
Pork & beef meatballs	£6.95
Red pepper & tomato fritada sauce	
Sautéed Chorizo	£6.95
Rioja, honey	
Slow roasted belly pork	£7.50
Cassoulet of white beans and oregano	
Chorizo & pork Scotch egg	£6.50
Chicken liver parfait	£8
Pear & apple chutney	

Fish & shellfish

'Gambas' style king prawns	£9.50
Garlic butter	
Salt & pepper squid	£7.50
Sriracha mayo	
Fresh mussels	£9
Welsh cider, leeks, cream & garlic, crusty bread	
Today's fresh fish	£8.75
Pan-fried on Puy lentils, lardons, red wine, garlic	
Seared scallops	£11
Seafood chowder	£8.95
Smoked bacon, with creamy fish, shellfish & corn, crusty bread	

Breads

&

Nibbly bits

Breads & dipping oils	£4.50
Spanish Gordal olives	£5
Garlic bread	£4
+ melted mozzarella, 50p	
Old Bay spiced skin on fries	£3.50
Spicy n'duja	£5.50
Spreadable air-cured salami from Calabria, crusty bread	
Catalan almonds	£3
Smoked & salted	

Meat & fish

free

Poached pear & Perl Lâs	£8
Salad with toasted walnuts, walnut oil dressing	
Patatas bravas	£5
Mojo rojo sauce	
Selsig Morgannwg/ Glamorgan 'sausage'	£6.95
Traditional Welsh croquette of leek, Caerffili & herbs	
Creamy garlic oyster mushrooms	£6.50
Pan fried Padrón peppers	£7
Coronation chickpeas	£6
Mild curried chickpeas, Olive oil biscuits	
Tofu & vegetable gyoza	£6.95
Crispy pan-fried oriental dumpling, miso, yuzo & sesame dipping sauce	

Baked & bubbling Camembert £14
Baked whole Camembert, rosemary, garlic, crusty dipping bread

Coast sharing antipasti board £21
Artichoke hearts, marinated peppers, olives, balsamic onions, sweet garlic & caper berries, cornichons, sun-dried tomatoes, avocado, olive oil & rosemary biscuits

Please turn over for great hand-made, stone baked pizza

A little bit about our menu..

Our small dishes are designed for sharing.. or not! They are brought to the table as and when ready.
We suggest 2 or 3 dishes per person as a guide. Then, if you're still hungry.. keep ordering.