



FARMHOUSE

BAR & GRILL



All our meat is supplied by AJ Rees & Sons in Narberth and Capestone Free Range Chicken.

The beef we use is sourced from Pembrokeshire, Carmarthenshire and Cardiganshire farms under the Landsker brand and aged for a minimum of 21 days.

Starters

Ham hock terrine With onion jam and toast

Creamy garlic mushrooms on toast **V**

Soup of the day **VE***

Chicken wings, choice of BBQ sauce

Mains

Landsker Beef rump & Yorkshire pudding **GF***

Roast Chicken breast & stuffing **GF***

Pan roasted Salmon with lemon butter sauce **GF**

Nut Roast **VE**

Served with Pembrokeshire roast potatoes **VE**,
Sautéed cabbage **V, VE***, honey glazed roots (celeriac, parsnips, carrot) **V VE*** cauliflower cheese **V**,
gravy **VE*, GF***

Extras: Yorkshire puddings **V** 75p, pigs in blankets £1, stuffing **V** £1

Kids

Mini roast

Chicken tenders

Hot dog

Tomato pasta, Add chicken

Ham/Cheese platter

Desserts

Sticky toffee pudding **VE***, served with ice cream, custard, cream or soya ice cream

Bread & butter pudding, served with ice cream, custard, cream

Victoria sponge Sundae

Chocolate brownie, served with ice cream or cream

Kids D.I.Y sundae

Adults

One course-£14.95 Two courses-£18.95 Three courses-£22.95

Children

One course-£7.95 Two courses-£9.95 Three courses-£11.95

GF-Gluten free/**GF***Can be made gluten free/**V**-vegetarian/**V***-Can be made vegetarian

VE-Vegan/**VE***-Can be made vegan

If you have any allergies or dietary requirements please ask one of our staff for our allergen matrix