

TENBY

DINING + VIEWS + CHILL

FOOD MENU

SOMETHING FOR THE TABLE

Garlic ciabatta (v) | 5.50
Jersey garlic butter

Garlic ciabatta & cheese (v) | 6.75
Jersey garlic butter

Tater tots (v) | 7.50
Parmesan, walnut ketchup, aioli

Fried chicken wings | 7.50
blue cheese, celery

Hog sausage roll | 7.50
warm pork, sage & onion,
tangy date brown sauce

Cottage pie arancini | 7.50
garlic aioli, Parmesan

STARTERS & SMALL PLATES

Moules à la crème
or

Thai curry

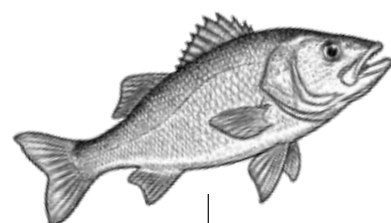
small - bread, Jersey butter | 9.95
large - bread, Jersey butter, fries | 19.50

Gambas al hijos | 13.25
king prawns cooked with garlic, chilli,
olive oil, lemon, bread to dip

Chargrilled tenderstem
broccoli (vg) | 7.95
warm roast pepper sauce,
pumpkin spiced dukkha

Fragrant carrot &
lentil soup (vg) | 6.50
coconut, garlic tarka,
toasted rye bread

Grilled goats cheese salad (v) | 10.95
caramelised pears,
seeds & honey



CLASSIC TENBY MAINS

Louisiana hot honey
fried chicken burger | 17.50
brioche bun, Monterey Jack cheese,
lemon pepper mayo, fries, slaw

Fish & chips | 19.25
crispy battered fish, Jersey chips,
mushy peas, lemon, gribiche

Roast chicken, ham hock &
Leek pot pie | 18.50
buttered petit pois, Jersey fries

Trinity manor farm burger | 18.95
brioche bun, bacon, Monterey Jack cheese,
American cheese, slaw, chips

Whiskey & honey BBQ ribs | 18.95
coleslaw, cajun fries

Tenby beef shin & ale pie | 19.95
mashed potato, glazed carrots,
buttered cabbage, gravy

SEASONAL MAINS

Savoury vegetable crumble (v) | 17.25
roasted sweet potato, butternut squash,
spinach tomato, chilli, ras el hanout

Spiced roasted cauliflower steak (vg) | 16.95
wilted spinach, crushed new potatoes, curry oil

Wild mushroom linguine | 18.25
spinach, caramelised onions, onion butter, cream, chives

Ham, egg & chips | 16.95
thick sliced roast ham, two fried St Ewe eggs,
Jersey chips, piccalilli

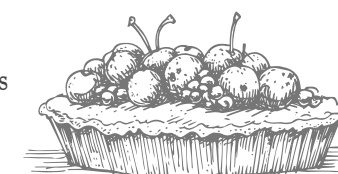
Chicken penang | 18.85
chicken, peppers, bok choy,
Thai Jasmine rice, prawn crackers

Fish & Shellfish Cioppino Stew | 23.50
cod, red mullet, king prawns, mussels,
Italian style tomato broth, toasted sourdough,
aioli

Seafood linguine | 23.25
king prawns, mussels, clams, squid,
arrabbiata sauce

Tenby "bean crock" | 18.95
confit pork belly, smoked bacon sausage, beans & vegetables
in trotter sauce, country bread, roast apple purée

10oz grass fed rump steak | 29.50
mushrooms, watercress, Jersey chips,
peppercorn sauce



SIDES

Peppercorn sauce | 2.95
Buttered vegetables (v) | 5.95

Jersey fries (v) | 5.25
Beer battered onion rings | 5.50

Jersey chips (v) | 5.50

Garden salad (vg) | 5.95
honey & mustard dressing

Jersey baked beans | 5.50
Parmesan herb crumb crust

Truffle tater tots
& Parmesan (v) | 6.50

SANDWICHES (available lunchtimes only)
served on toasted sourdough
- add Jersey fries or salad +3.50

Cheese, onion & tomato toastie (v) | 10.95
mature cheddar, red onion, vine tomato

Roast ham & cheese toastie | 12.95
thick sliced ham, cheddar & mozzarella cheese

Fish finger butty | 13.95
breaded fish, baby gem, tartare sauce

LITTLE QUAYSIDERS MAINS

Beef burger | 8.95
4oz beef burger, skinny fries, salad

Chicken dippers | 8.95
breaded chicken, skinny fries or salad

Cod & chips | 8.95
battered cod, skinny fries, mushy peas

Moored up linguine (v) | 8.95
tomato ragù or butter & Parmesan

LITTLE QUAYSIDERS DESSERTS

Selection of ice cream (v) | per scoop 2.65

Chocolate brownie sundae (v) | 3.95
Jersey Dairy vanilla ice cream, chocolate sauce,
homemade brownie

DESSERTS

Poached pear, honeycomb & caramel sundae | 8.95
Chantilly cream, Jersey dairy vanilla ice cream

Classic crème brûlée (v) | 9.50
vanilla custard, shortbread

Sticky Toffee Pudding | 8.95
butterscotch sauce, Jersey Dairy vanilla ice cream

Caramelized Banana Split | 8.95
chantilly cream, ice cream, chocolate, caramel sauce

Selection of Italian gelato (v) per scoop | 2.65

"We do hope that you have enjoyed your meal with us, please note that a 10% discretionary service charge is added to your bill, the entire of which is shared with the team"

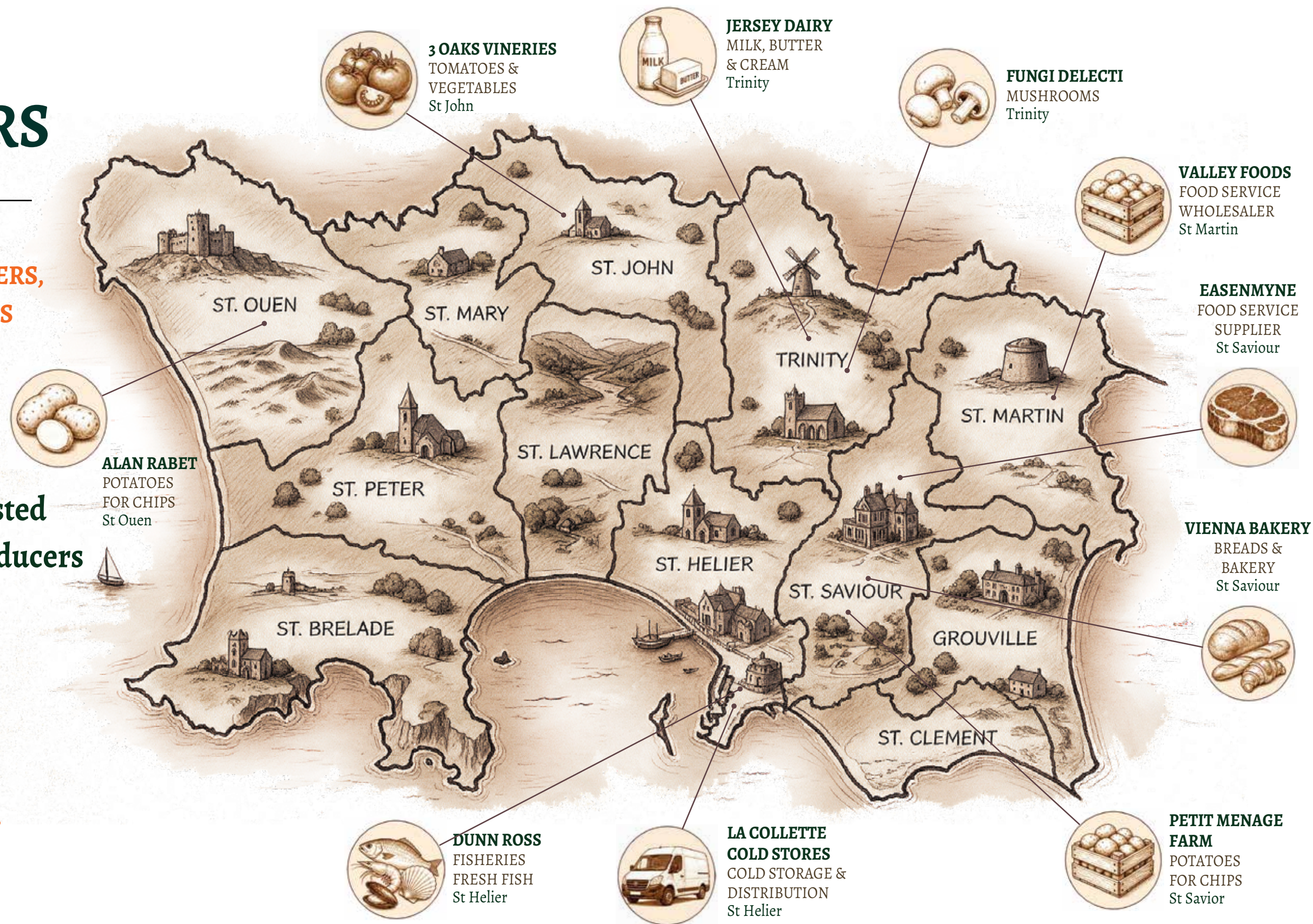
Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

OUR SUPPLIERS

FROM ISLAND GROWERS,
WATERS AND MAKERS
TO OUR MENUS

We work with trusted
local growers, producers
and long standing
supply partners.

Supporting the island.
EVERY DAY.



SUPPORTING LOCAL PRODUCERS

Investing in Jersey's growers, makers and fishing communities



REDUCING FOOD MILES

Sourcing locally to reduce our environmental impact



FULL TRACEABILITY & TRUST

Strong relationships and transparent supply chains you can rely on



FROM OUR ISLAND TO YOUR PLATE

Quality, seasonality and provenance in every dish we serve