

TENBY

DINING + VIEWS + CHILL

SUNDAY MENU

SNACKS

Garlic ciabatta (v) | 5.50

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Italian cheese

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

STARTERS & SMALL PLATES

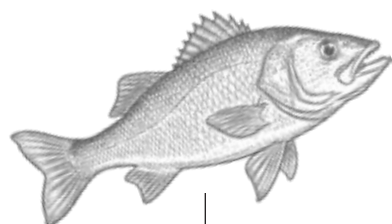
Chargrilled tenderstem
broccoli (vg) | 7.95
warm roast pepper sauce,
pumpkin spiced dukkha

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

Fragrant carrot
& lentil soup (vg) | 6.50

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

Moules à la crème or Thai curry
- small -
bread, Jersey butter | 9.95
- large -
bread, Jersey butter, Jersey fries | 19.50



CLASSIC TENBY MAINS

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

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

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

SEASONAL MAINS

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

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

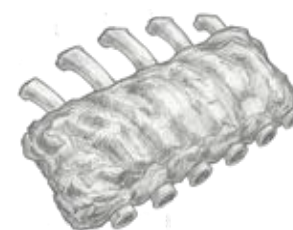
Fish & shellfish cioppino stew | 23.50
cod, red mullet, king prawns, mussels,
Italian style tomato broth,
toasted sourdough, aioli

Wild mushroom linguine (vg) | 19.25
spinach, caramelized onions,
onion butter, cream, chives

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

SIDES

Peppercorn sauce | 2.95
Cauliflower cheese gratin (v) | 5.95
Truffle tater tots & Parmesan (v) | 6.50
Jersey fries (v) | 5.25
Jersey chips (v) | 5.50
Jersey baked beans | 5.50
Beer battered onion rings | 5.50
Garden salad (vg) | 5.95
honey & mustard dressing
Truffle chips & Parmesan (v) | 6.50



AUTUMN SUNDAY ROAST MENU

2 course 28.50 | 3 course 33.50

TO START

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

Buffalo chicken wings
pickled celery, blue cheese dip

Cottage pie arancini
garlic aioli, Parmesan

SUNDAY ROASTS

Roast sirloin of beef
butter roast potatoes, crushed root vegetables,
braised cabbage, cauliflower cheese croquette,
gravy, Yorkshire pudding

Confit rolled pork belly
butter roast potatoes, crushed root vegetables,
braised cabbage, cauliflower cheese croquette,
gravy, Yorkshire pudding

Mushroom filo wellington (v)
roast potatoes, crushed root vegetables,
braised cabbage, cauliflower cheese croquette,
vegetarian gravy, Yorkshire pudding

DESSERTS

Poached pear & caramel sundae (v)
Chantilly cream, Jersey Dairy ice cream,
honeycomb

Caramelised banana split (v)
whipped cream, Jersey Dairy vanilla ice cream,
chocolate sauce, toffee sauce, honeycomb

Selection of Italian gelato (v)



"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