

GF - gluten free GFA - gluten free friendly option available V - vegetarian friendly VE - vegan friendly VEA - vegan friendly version available

> We strive to keep our fryers separate for (gf) we cannot guarantee 100% trace free of gluten on items cooked in our fryers.

Starters

Pâté of the Week GFA

with granary toast and mixed salad £8

Lobster Bisque

spicy homemade rich soup with fresh lobster chunks, fresh bread

£12

Scallops

pan-seared, rich spicy bisque, bacon bits, pea shoots £14

Olives and Bread GFA

marinated olives, warm ciabatta, dressed salad £10

Mushroom Bruschetta GFA, V, VEA

creamy garlic mushrooms on oiled crostini £10

Bonbons

golden fried balls of shredded foods (ask server for today's flavours) £10

Soup du Jour GFA, V

freshly made, with crusty bread

Nachos V

with cheese, salsa, jalapeños, sour cream and guacamole

1/2 Dozen King Prawns GF

shell off prawns with chilli, garlic and mixed salad £14

Mains

Breaded Scampi GFA

with chips, homemade tartar sauce and mixed salad

£17

Battered Cod

with chips, garden peas, and homemade tartar sauce

Chicken Curry GFA

with rice and naan

mild creamy masala or spicy balti,

Veg option available

£19

£17

Fish Pie

smoked cod, salmon and king prawns topped with creamy mash, vegetable medley £18

Moules Marinière GFA

live Gower mussels steamed in garlic, white wine and cream, with crusty bread £12 /£18

Local Welsh Lamb GFA

slow roasted pressed medallions with creamy mash, fine green beans & rosemary jus £25

Tomato & Basil Pasta V, VEA

sundried & cherry tomatoes, shallots and fresh basil

£15 add chicken £5

Mediterranean Grains VE

sauté vegetables & potato in a tomato sauce with pinto beans, quinoa & pearl barley £15

Spanish Fideuà

paella with saffron-infused orzo pasta, king prawns, mussels, chicken, chorizo and fresh bread

£18

From The Grill

Royal Oak Burger

beef patty, homemade tomato relish, brioche bun, chips and mixed salad

£16

add an extra patty or smoky bacon streaks

£З

add Caws Cenarth Cheese, mushrooms, gherkins, or onion rings

£1

Vegetarian Burger V

homemade breaded cajun sweet potato and vegetables, brioche bun, salad, coleslaw and chips

£16

10oz Chargrilled Steaks GF

himalayan salt, dry-aged with dressed salad and chips: sirloin and sautéed mushrooms £28 ribeye and sautéed mushrooms £30

10oz Chargrilled Fillet GF

with dressed salad, chips and a choice of sauce

£38

Surf and Turf GF

10oz sirloin steak and king prawns skewer, chips and mixed salad

£38

Gammon GF

10oz steak with chips, pineapple or egg and peas

£18



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Light Bites (available lunch time)

Fresh Sandwiches

Toasted Cheese, Tomato & Onion

BLT - The Classic!

Sausage with Onions & Mustard

Prawn & Marie Rose

fresh white sliced bloomer bread, with homemade coleslaw and mixed salad £10

add chips £4

Croque Monsieur

Pembrokeshire ham & cheddar toasted sandwich. Topped with creamy grilled melted cheddar

£12

add a fried egg for croque madame £1

Spaghetti Bolognese

rich ragu, parmesan & garlic bread

£13

Chicken Caesar Salad

kos lettuce, warm chargrilled chicken, anchovies, croutons, homemade dressing

£15

Sharing

Bacon Nachos

crunchy tortillas with crispy bacon, cheddar, salsa, jalapeños, sour cream & guacamole £16

Sweet Potato Fries GF

topped with spring onion, mozzarella and cheddar £8

Children's Menu

served with chips and choice of peas & carrots or beans - all £8

Scampi GFA Cheeseburger Sausage

Margherita Pizza All children's meals come Chicken Nuggets with a scoop of ice cream

choice of flavours

Sides Sauces

Freshly Cooked Chips £4

Crushed Buttered New Potatoes £4

Homemade Onion Rings £3.50

Buttered Garden Peas £3

Garlic Bread £3

(with Cheese) +£1.50

Peppercorn

Red Wine Jus

Chimichurri all £4

Please ask about our daily specials. For homemade desserts please see blackboard.

A discretional 10% service charge will be added to your bill. Please don't feel uncomfortable letting your server know if you would like it removed, we won't be offended - thank you.

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts. If you have a food allergy or have any questions about our allergy information, please contact us or notify your server in the restaurant