

# SAILORS' SAFETY

BAR    SEAFOOD    GRILL

## SMALL PLATES

- PEMBROKESHIRE LOBSTER CLAW & CRAYFISH COCKTAIL 12
- SZECHUAN CALAMARI, Lime & Tarragon Mayo, Seaweed Salt 10
- CARAMELISED LEEK & CHEESE CROQUETTES, Tomato Chutney 9
- HALF-PINT ATLANTIC PRAWNS, House Focaccia, Thousand Island Dressing 13
- MUSSELS: Marinière | Creamed Leeks & Local Cider | Café de Paris Butter 12
- HERITAGE TOMATO PANZANELLA, Balsamic Shallots, Garden Herbs 8.5 (VG)

## BRIOCHE ROLLS

- AVOCADO HUMMUS, Onion Rings, Rocket, Chilli Flakes 11
- MACKEREL | CHICKEN Caesar, Anchovy Tempura, Capers 12.50
- LOBSTER TAIL, Bloody Mary Rose, Fennel Slaw 17.5
- PEMBROKESHIRE CRAB, Seaweed Butter, Pickled Cucumber 16

## LARGE PLATES

- GINGER BEER-BATTERED COD, Spiced Tartare, Minted Peas, Chunky Chips 18
- PEMBROKESHIRE CRAB LINGUINE, Sorrel, Samphire, Sea Beet, Chilli, Brown-Crab Butter 18
- MUSSELS: Marinière | Creamed Leeks & Local Cider | Café de Paris Butter 18
- PEMBROKESHIRE LOBSTER: Half | Whole, Fries, Béarnaise 25 | 40
- DEXTER BEEF BURGER, Hafod Cheddar, Fries, Tomato Relish 17 (VG)
- HARISSA-BAKED AUBERGINE, Hazelnut Gremolata, Overnight Tomatoes, Lime Aioli 16

## SIDES

- CHUNKY CHIPS: Lobster Mayo | Homemade Ketchup 4.5
- SKINNY FRIES, Seaweed Salt 4.5
- PEMBROKESHIRE POTATOES, Paprika Butter 4.5
- ORGANIC GARDEN SALAD 4.5
- TENDERSTEM BROCCOLI, Crushed Hazelnut, Smoked Salt, Chilli Oil 4.50

(VG) = Vegan and/or vegan option available.  
Most of our dishes can be adapted to suit different dietary requirements. Just ask.  
Please inform a member of staff of any allergies.