

NIBBLES

Mediterranean Olives	4
Ciabatta Baguette, Olive Oil and Balsamic Vinegar	5

LIGHT BITES

Soup of the day (v) Served with freshly baked Artisan bread	7
Farm House Pate Sun-dried tomato chutney, toasted country bread	9
Creamy Smoked Mackerel Pate Toasted wholemeal bread	10
Goats Cheese (v) On toasted brioche with red onion marmalade and beetroot puree	10
Mushroom Bruschetta (v) Creamy mushrooms, shallots and garlic topped on ciabatta	8

AWARD WINNING SEAFOOD

We are immensely proud of our fresh seafood menu and are delighted to have won “Best Seafood Establishment in Wales” in recognition of this.

We feel it is important to have an extensive daily menu and an ability to go beyond serving the usual catch. Please ask one of our team for our Award Winning Seafood Menu.



GRIFFIN CLASSICS

Lasagne Pembrokeshire steak mince, chips, salad garnish	18
Cod and Chips Lightly beer battered, chips, mint pea puree, tartare sauce	19
Griffin Beef Burger Chips, onion rings, red onion relish served on side, salad garnish	19
Beef and Stout Pie Puff pastry pie, sweet pickled onions, mushrooms, bacon, chips, salad garnish	19
Chicken and Leek Pie Puff pastry pie, leeks, mushrooms, bacon, chips, salad garnish	18
Fish Pie White fish, salmon, smoked haddock and prawns topped with a welsh cheddar mash served with green steamed vegetables, chips	23
Gammon Steak 10oz Mash potato, green steamed vegetables, parsley sauce OR chips, pineapple or egg, salad garnish	23
Rump 10oz/Fillet 8oz Steak Hassleback potato or chips, vine tomatoes, mushrooms, onion rings Add creamy peppercorn sauce Add mushroom & blue cheese sauce	29/33 2 2
Butter Chicken Curry OR Vegetable Curry (v) Rice, naan bread, mango chutney	19
Vegetable Noodles (vg) Stir-fried with a selection of vegetables, seasoned with teriyaki soy sauce and madras curry powder Add prawns	18 5

ADDITIONAL SIDES

Chips	5
Pembrokeshire Potatoes mixed with Leeks	5
Green Steamed Vegetables	5
Ciabatta Baguette	5
Garlic Ciabatta Baguette	7

Gluten and Dairy Free Options, Food Allergens and Intolerances  
Please ask a member of our team for information and advice

DESSERTS

<b>Sticky Toffee Pudding</b> Warm treacle sponge with a toffee sauce glaze <i>Served with either custard, ice cream or fresh cream</i>	9
<b>Chocolate Brownie</b> The Griffin's classic gooey chocolate delight <i>Served with either ice cream or fresh cream</i>	10
<b>Fruit Crumble</b> Seasonal fruit with an oat crumble topping <i>Served with either custard, ice cream or fresh cream</i>	9
<b>Orange Chocolate Torte</b> A rich dark chocolate biscuit based torte <i>Served with either ice cream or fresh cream</i>	9
<b>Mango Sorbet</b>	4
<b>Award Winning Pembrokeshire Dairy Ice-cream</b> Choice of either vanilla, chocolate, strawberry or Pembrokeshire Promise (vanilla and honeycomb)	5
<b>Affogato</b> A scoop of Pembrokeshire vanilla ice cream with a shot of espresso coffee	7
<b>Dessert Wine</b> Multi-award winning Muscat <i>Bullers fine old Muscat with hints of toffee and molasses</i>	6

A selection of teas and coffees available including cafetiere coffee

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EVENING MENU



Welcome

Since we took the opportunity to become custodians of this fantastic establishment 12 years ago, we, Simon (the accidental chef, who won Pub Chef of the Year 2021) and his partner Sian, have been carefully cooking, serving and perfecting this honest traditional home cooked menu.

Our hearty, homemade dishes are created using as much free-range, organic and local produce as possible, to best capture the fabulous flavours of Pembrokeshire. We are honoured to have been awarded the 'Pembrokeshire Produce Mark' in recognition of this. Our meat is sourced from nearby farms including our potatoes which are from Bicton Farm across the bay.

If you fancy something different then check out our award-winning seafood menu. This offers a range of delights landed locally, as well as an award-winning fishmonger who supplements our catch with deep water fish from the seas close by.

We do hope you enjoy your experience at the Griffin and welcome your comments and feedback.

Simon, Sian  
&  
our Griffin family

