

NIBBLES

Mediterranean Olives	4
Ciabatta Baguette, Olive Oil and Balsamic Vinegar	6

LIGHT BITES

Soup of the day (v) Served with freshly baked Artisan bread	8
Farm House Pâté Sun-dried tomato chutney, toasted locally baked bread	10
Creamy Smoked Mackerel Pâté Toasted wholemeal locally baked bread	11
Goats Cheese (v) On toasted brioche with red onion marmalade and beetroot puree	12
Tomato Bruschetta (vg) Ciabatta crouton topped with red onion, tomato, garlic and basil	9

Available Lunch only

Half or Pint of Shell on Prawns Marie rose sauce, freshly baked Artisan bread	10/19
Welsh Lamb Cawl Warming welsh stew, freshly baked Artisan bread, welsh cheddar cheese	13

AWARD WINNING SEAFOOD

We are immensely proud of our fresh seafood menu and are delighted to have won “Best Seafood Establishment in Wales” many years in a row 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 to explain the dishes available on our Seafood Menu.



GRIFFIN CLASSICS

Lasagne Pembrokeshire steak mince, chips, salad garnish	20
Fish and Chips Lightly beer battered, chips, mint pea puree, tartare sauce	20
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	21
Chicken and Leek Pie Puff pastry pie, leeks, mushrooms, bacon, chips, salad garnish	20
Fish Pie White fish, salmon, smoked haddock and prawns topped with a welsh cheddar mash served with green steamed vegetables, chips.	26
Pembrokeshire Fillet 8oz Steak Chips, vine tomatoes, mushrooms, onion rings creamy peppercorn sauce	36
Welsh Lamb Cutlets Three cheese ratatouille, red wine sauce and a cumin and mint yoghurt	27
Butter Chicken Curry OR Vegetable Curry (v) Rice, naan bread, mango chutney	22
Savoury Vegan Crumble (vg) Sauteed leeks, spinach and onions, creamy smoked applewood cheddar topped with a savoury herb crumble. Served with new potatoes and a medley of steamed vegetables	19

ADDITIONAL SIDES

Side Chips	4
Bowl of Chips	6
Pembrokeshire Potatoes mixed with Leeks	3
Green Steamed Vegetables	3
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

An optional service charge 12.5% will be added to the bill

DESSERTS

Sticky Toffee Pudding Warm treacle sponge with a toffee sauce glaze <i>Served with either custard, ice cream or fresh cream</i>	11
Chocolate Brownie The Griffin's classic gooey chocolate delight <i>Served with either ice cream or fresh cream</i>	11
Cheesecake Light creamy cheesecake of the day, biscuit base	10
Crème Brûlée	12
Mango Sorbet	5
Award Winning Pembrokeshire Dairy Ice-cream Choice of either vanilla, chocolate or Pembrokeshire Promise (vanilla and honeycomb)	6
Affogato A scoop of Pembrokeshire vanilla ice cream with a shot of espresso coffee	10
Dessert Wine Multi-award winning Muscat <i>Bullers fine old Muscat with hints of toffee and molasses</i>	6

A selection of teas and coffees available

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Welcome

Since we took the opportunity to become custodians of this fantastic establishment 13 years ago, we, Simon (the accidental chef who won Pub Chef of the Year in 2021) and Sian, his partner, have been carefully cooking, serving and perfecting this honest home cooked menu.

All our dishes are homemade, 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 and bread baked by Alice at Framcottage Bakery.

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

