

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
Chicken Liver Parfait Sun-dried tomato chutney, toasted country bread	10
Creamy Smoked Mackerel Pate Toasted wholemeal 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" 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	21
Fish and Chips Lightly beer battered, chips, mint pea puree, tartare sauce	22
Griffin Beef Burger Chips, onion rings, red onion relish served on side, salad garnish	20
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
Fillet 8oz Steak Chips, vine tomatoes, mushrooms, onion rings, creamy pepper sauce on side	38
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	20

Spring Special

Welsh Lamb Cutlets Three cheese ratatouille, red wine sauce and a cumin and mint yoghurt	28
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ADDITIONAL SIDES

Side Chips	4
Bowl Chips	6
Side Pembrokeshire Potatoes mixed with Leeks	3
Side 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 A warm homemade gluten free treacle sponge with a toffee sauce glaze <i>Served with either custard or vanilla ice cream</i>	12
Chocolate Brownie The Griffin's classic gooey gluten free chocolate delight <i>Served with salted caramel ice cream</i>	12
Lemon Pot Our dessert chef's lemon surprise. A light fluffy lemon sponge with thick lemon sauce. Bright, tangy flavour from real lemons. A lemon lover's pudding!	12
Fruit Crumble The Griffin's classic rhubarb, apple and ginger crumble. Balance of a sweet tart flavour enhanced by a kick of ginger and crunchy cinnamon topping <i>Served with vanilla ice cream</i>	12
Mango Sorbet	6
Award Winning Pembrokeshire Dairy Ice-cream Choice of either vanilla, salted caramel or Pembrokeshire Promise (vanilla and honeycomb)	6
Affogato "affogato al caffè" 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
White Chocolate Truffle Crème Liqueur Eberle <i>Smooth and well blended Cream Liqueur combining the delicate flavours of white chocolate, truffle and nuts. Infused with French Marc de Champagne it is carefully blended to underline its structured character</i>	6

A selection of teas (including herbal teas) and coffees are available

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Welcome to our family run coastal pub

Since we took the opportunity to become custodians of this fantastic establishment 14 years ago, we, Simon - The Accidental Chef (this is a story to ask Simon about...) who won Pub Chef of the Year in 2021 and Sian, his wife, 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. We have fresh bread delivered daily by Fram House Cottage Bakery in Hasguard and we even grow some of our own fruit and veg!

*If you fancy something different then check out our **award-winning seafood menu**. This offers a range of delights landed locally from Dale fishing boats; Lily-May and Martha Rose. We also use 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, Izzy & Seb
&
our Griffin team

