

NIBBLES

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

LIGHT BITES | STARTERS

Soup of the day (v) Served with freshly baked Artisan bread from Farm Cottage Bakery	8
Chicken Liver Parfait Toasted wholemeal bread from Farm Cottage Bakery. Beetroot relish	10
Creamy Smoked Mackerel Pate Toasted wholemeal bread from Farm Cottage Bakery. Beetroot relish	12
Goats Cheese (v) On toasted brioche with red onion marmalade and beetroot puree	13
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 wholemeal bread from Farm Cottage Bakery	11/19
Welsh Lamb Cawl Warming welsh lamb stew containing root vegetables. Comes with freshly baked wholemeal bread and tangy welsh cheddar cheese	14

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’S HOME-MADE CLASSICS

Lasagne Made with Pembrokeshire steak mince served with chips, salad garnish	21
Fish and Chips Crispy beer-battered cod served with chips, mint pea puree, tartare sauce	24
Griffin Beef Burger Juicy burger made with locally sourced beef, topped with tomato, lettuce. Served in a brioche bun with chips, onion ring, red onion relish served on the side. (Add cheese for 50p)	22
Beef and Stout Pie Tender chunks of beef slow-cooked in a rich stout with sweet pickled onions, mushrooms and bacon with a puff pastry lid. Comes with either chips or buttery potatoes mixed with leeks and fresh salad garnish	22
Chicken and Leek Pie Tender chicken breast and soft leeks, mushrooms, bacon in a cremay sauce, baked under a flaky puff pastry lid. Comes with either chips or buttery potatoes mixed with leeks and fresh salad garnish	20
Fish Pie A combination of white fish, salmon, smoked haddock and prawns in a creamy sauce, topped with a fluffy Welsh Cheddar mash. Served with steamed green vegetables	28
Fillet 8oz Steak Locally sourced steak, cooked to your liking, served with tomatoes, mushrooms, a crispy onion ring and creamy peppercorn sauce on the side served with chips	40
Butter Chicken Curry OR Vegetable Curry (v) Tender chicken or a medley of green vegetables simmered in a spicy tomato and butter sauce. Served with rice and warm naan bread	22
Savoury Vegan Crumble (vg) A crumble of sauteed leeks, spinach and onions in a creamy smoked vegan cheddar sauce, topped with a crunchy toasted seed mix. Comes with potatoes mixed with spinach and steamed green vegetables	20

ADDITIONAL SIDES

Side Chips	4
Bowl Chips	6
Side Pembrokeshire Potatoes mixed with Leeks	4
Side Steamed Green Vegetables	3
Ciabatta Baguette	6
Garlic Ciabatta Baguette	8

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 true classic done the Griffin's way – soft, warming treacle sponge, drenched in a rich toffee sauce. <i>Served with either custard, vanilla ice cream or pouring cream</i>	13
Chocolate Brownie Rich, fudgy, and freshly baked in house. Our signature brownie is everything a proper brownie should be! <i>Served with vanilla ice cream or pouring cream</i>	13
Lemon Pot We like to call it a "spouffle" A warm, light delicate sponge concealing a thick lemon sauce. Full of bright, tangy secrets - A true lemon lover's dream!	13
Fruit Crumble The Griffin's classic - A warm medley of seasonal fruits with a hint of cinnamon. All tucked beneath a golden, buttery crumble topping. <i>Served warm with either custard, vanilla ice cream or pouring cream</i>	13
Mango Sorbet	6
Award Winning Pembrokeshire Dairy Ice-cream Choice of either vanilla, strawberry or Pembrokeshire Promise (vanilla and honeycomb)	6
Affogato "affogato al caffè" A scoop of Pembrokeshire vanilla ice cream with a shot of espresso coffee	11
Dessert Wine Old Muscat dessert wine, perfect for pairing with your pudding <i>Hints of toffee and molasses</i>	7

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

All our desserts are Gluten Free

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Welcome to our family run coastal pub

Since we took the opportunity to become custodians of this fantastic establishment 15 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 Cottage Bakery in Hasgurd 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 boat; Lily-May and Little Haven's 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

