

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	9
Chicken Liver Parfait Toasted wholemeal bread from Farm Cottage Bakery. Beetroot relish	12
Creamy Smoked Mackerel Paté Toasted wholemeal bread from Farm Cottage Bakery. Beetroot relish	13
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	10

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	15

AWARD WINNING SEAFOOD

We are immensely proud of our fresh seafood menu and are delighted to have won "Best Seafood Establishment in Wales" for many years 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 A firm favourite – our homemade lasagne with slow-cooked Pembrokeshire steak mince, layered with rich tomato ragù, béchamel and melted cheese. Served with chips, salad garnish	24
Fish and Chips Crispy beer-battered cod with our famously light batter. Served with chips, minted pea purée, home-made tartare sauce	26
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 welsh cheddar cheese for £1.50)	24
Beef and Stout Pie Slow-cooked local beef & stout pie with tender beef, bacon, mushrooms, & sweet pickled onions beneath a golden puff pastry lid. Served with chips or buttery leek potatoes, salad garnish	25
Lamb Ragù Slow cooked lamb shoulder folded through a hearty red wine and tomato ragu with onion, carrots, parmesan and fresh herbs, served with tagliatelle	26
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	32
Fillet 8oz Steak Prime 8oz local fillet steak cooked to your liking, served with vine roasted tomatoes, mushrooms, crispy onion ring and creamy green peppercorn sauce on the side. Served with chips	42
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	24
Vegan Bake (vg) Sautéed leeks, courgettes, spinach and onions in a rich smoked vegan cheddar sauce, topped with a crushed herby potatoes and baked until golden. Served with green steamed vegetables	22

ADDITIONAL SIDES

Side Chips	4
Bowl Chips	6
Side Pembrokeshire Potatoes mixed with Leeks	4
Side Steamed Green Vegetables (Asparagus, Courgettes, Sugar Snaps, Green Beans, Peas & Soy Beans)	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>	8

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

For the past 16 years, we have been proud custodians of the Griffin, growing it year on year into the warm and welcoming place it is today. Simon, known as *The Accidental Chef* and *Pub Chef of the Year 2021*, and his wife Siân have poured their hearts into creating comforting homemade food full of flavour.

We champion free range, organic and local produce wherever possible and are honoured to hold the Pembrokeshire Produce Mark. From nearby farm meats and potatoes from farms across the bay, to daily bread deliveries from Farm Cottage Bakery, and even some of our own homegrown produce, freshness and quality are at the heart of what we do.

We are especially proud of our award winning seafood menu, featuring local catch alongside the finest fresh fish from our trusted fishmonger. Simon's innovative seafood sauces, recognised with the Great Taste Awards, which are also available to buy in jars so you can take a little taste of the Griffin home with you.

As a family run business, atmosphere means just as much to us as the food on the plate. We hope you relax, enjoy your time with us and feel part of the Griffin story.



Simon, Siân, (Izzy & Seb)
&
Our Griffin Team