

PLIMSOLL LINE

À LA CARTE MENU

Dinner, Bed & Breakfast guests have a two course meal included in the package rate. (Please note some supplements apply)

STARTERS

Chef's soup of the day (GF Opt) 6.50

Served with warm mini onion loaf

Swansea gin & juniper cured smoked salmon (GF) 8.25

Dill pearls, lemon balm, pickled cucumber

Homemade ham hock & pea terrine (GF Opt) 7.95

In-house piccalilli, micro greens, toasted sourdough

Hand battered squid rings 6.95

Lemon aioli

Grilled chicken caesar salad (GF Opt) 6.95

Sourdough croutons, parmesan shavings, in-house dressing

Woodland mushrooms (VE)(V)(GF) 7.50

Vegan garlic cream, toasted sourdough

MAINS

Pan seared fillet of beef (GF) 34.00

Dauphinoise potatoes, woodland mushrooms, shallot confit, cauliflower purée, beef jus
(Dinner, Bed & Breakfast supplement £6.50)

8oz sirloin steak (GF) 25.00

Hand cut chips, peppercorn sauce, roast mushroom, grilled tomato

Roast rump of lamb (GF) 24.50

Dauphinoise potatoes, glazed baby carrots, celeriac purée, pistachio chermoula

Roast supreme of chicken (GF) 19.50

Cured ham, red pepper coulis, wilted greens, pommes purée

Pan fried salmon (GF) 19.50

Pea risotto, tender-stem broccoli, toasted pine nuts

Grilled butternut squash (VE)(V) 16.25

Giant cous cous, wilted greens, romanesco sauce

Gower Gold beer battered catch of the day 16.50

Pea purée, in-house tartare sauce, hand cut chips

Morgans beef burger (GF Opt) 16.50

Beef patty, crispy bacon, cheddar cheese, hand cut chips

Spinach, lentil & sun-dried tomato burger (VE)(GF Opt) 15.95

Topped with tomato chutney, hand cut chips

Black truffle sourdough pizza 11.50

Truffle cured ham, olives, sun-dried tomato, rocket

Green mile sourdough pizza (V) 10.50

Courgette, basil pesto, rocket

SIDE DISHES

Hand cut chips, rosemary salt 3.50

Dressed rocket & parmesan salad 3.50

Hand battered onion rings 3.50

Beef & woodland mushroom jus 3.50

Peppercorn sauce 2.95

Warm in-house baked bread 4.50