

for quayside lunches & suppers...

Please take a
note of your table
number & place
your order at the
food counter



the **Tenby**

St Aubin | 741224

STARTERS/LIGHT SNACKS

Homemade Soup of the Day <i>Chef's soup of the day served with crusty bread & Jersey butter</i>	3.95
Goats Cheese Fritters (V) <i>Panko crumbed goats cheese fritters with a fresh fig & honey dressing</i>	6.25
Moules a la Crème <i>Steamed mussels with white wine, garlic & cream served with French bread</i>	5.95 / 9.25
Crispy Potato Skins <i>Half jacket potato skins filled with either cheese & bacon or sautéed mushroom & onions (V)</i>	5.95
Nachos <i>Corn nachos loaded with chilli con carne & melted cheese, served with guacamole, sour cream & spiced tomato salsa (omit the chilli for a vegetarian option)</i>	6.95
Scottish Oak Smoked Salmon & Dill Tartare <i>Oak smoked salmon tartare with granary toast, sweet paprika dipping sauce & caper popcorn</i>	6.50
Garlic Bread (V)	2.65
Cheese Garlic Bread (V)	3.25
Cheesy Garlic Bread & Smoked Salmon	4.50

SIDE ORDERS

Beer Battered Onion Rings	2.50
Fries	2.50
Cajun Curly Fries	2.50
Cheesy Fries	3.50
Vegetables of the Day	2.25
Mixed Salad with House Dressing	2.25
Coleslaw	1.75
New Potatoes (<i>Jersey Royals when in season</i>)	2.25
Basket of Bread & Jersey Butter	1.50

THE GRILL

All grill dishes are served with fries & dressed leaves or new potatoes (Jersey Royals when in season) & vegetables

The Tenby Burger	9.45
<i>An 8oz prime Irish steak burger topped with melted cheese & grilled bacon with gem lettuce in a toasted roll</i>	
The Tenby Mixed Grill	14.95
<i>Lamb chop, Cumberland sausage, rib eye steak, grilled tomato, mushrooms, onion rings, black pudding & fried free range egg</i>	
Harmony Farm Rib Eye Steak	13.95
<i>10oz rib eye steak. Served with beer battered onion rings</i>	
Cajun Chicken Breast	9.95
<i>Marinated chicken breast served with a pepper sauce</i>	
8oz Gammon Steak	9.25
<i>Simply grilled and served with two fried free range eggs or pineapple</i>	
<i>Add Peppercorn Sauce, BBQ Sauce or Garlic Butter</i>	1.50 each

GRILL COMBOS

All combos are served with fries, dressed leaves, beer battered onion rings, pepper sauce and BBQ sauce

Cajun Chicken & Ribs	13.95
<i>½ rack of baby back ribs with a Cajun spiced chicken breast</i>	
Rib Eye Steak & Ribs	15.95
<i>6oz rib eye steak & ½ rack of baby back ribs</i>	
Cajun Chicken & Rib Eye Steak	14.95
<i>Cajun chicken breast & 6oz rib eye steak</i>	
Tenby Sharing Platter for 2 People	24.95
<i>A trio of Cajun chicken breast, 10oz rib eye steak & a rack of ribs served with BBQ & peppercorn sauce</i>	

TENBY FAVOURITES

Fish & Chips	8.95
<i>Fresh cod fillet in our own beer batter with fries, mushy peas & homemade tartare sauce</i>	
Crispy Breaded Scampi Tails	8.95
<i>Traditional scampi with fries, mixed salad & homemade tartare sauce</i>	
Classic Beef Lasagne	8.65
<i>Oven baked lasagne with garlic bread & mixed salad</i>	
Beef Ale & Root Vegetable Pie	9.25
<i>Prime cuts of Irish beef braised with ale & root vegetables, topped with a puff pastry lid served with boiled potatoes and seasonal vegetables</i>	
Whole Rack of BBQ Ribs	10.75
<i>Tender pork ribs smothered in our BBQ sauce served with fries & dressed leaves</i>	

SALADS

Local Dived King Scallops and Black Pudding	11.75
<i>A warm salad of seared king scallops & black pudding, oven roasted sweet potato & baby leaves with a lime, coriander & sundried tomato dressing</i>	
Greek Salad (V)	9.25
<i>Feta cheese with peppers, tomatoes, cucumber, red onion, olives, capers & lemon olive oil served with garlic bread</i>	
Caesar Salad	8.95
<i>Cos lettuce with crispy bacon, Parmesan shavings, garlic croutes, boiled hens egg & boquerone anchovy fillets bound in our creamy Caesar dressing</i>	
<i>Add plain chicken breast</i>	2.50
<i>Add char-grilled Cajun chicken breast</i>	2.50
<i>Add king prawns</i>	2.95
<i>Add local dived scallops</i>	4.50
Antipasto	9.50
<i>A plate of Italian cured meats, marinated olives, sun blushed tomatoes, rustic bread & Parmesan shavings</i>	
Local Lobster	Half Whole
<i>Cold poached lobster with new potatoes (Jersey Royals when in season), mixed salad & Royal Greenland prawns in a Marie Rose sauce</i>	
	13.95 19.50

Please check our specials board for even more tasty dishes!

DESSERTS

Chocolate Fudge Cake <i>Served with vanilla ice cream</i>	3.75
Cheesecake of the Day <i>Please see blackboard - served with cream</i>	3.75
Hot Pudding of the Day <i>Please see blackboard</i>	4.25
Carrot Cake <i>Served with vanilla ice cream</i>	3.75
Selection of Jersey Ice Cream <i>Chocolate Chip, Vanilla, Strawberry, more flavours available - please ask member of staff</i>	3.75

HOT DRINKS

Ground Coffee	1.60
Cappuccino	1.90
Espresso	1.60
Double Espresso	2.25
Latte	2.25
Hot Chocolate	2.50
Mocha	2.50
Pot of Tea (per person)	1.60

LUNCH MENU

Served during the day only
All served with dressed leaves and fries

Ciabatta`s

Harmony Farm Beef <i>Pan fried rib eye steak with caramelized onions & melted cheese</i>	8.25
Tuna Mayonnaise with Spring Onion <i>Tuna chunks with mayonnaise, spring onion & lemon</i>	5.95
Prawn & Smoked Salmon 'Marie Rose' <i>Royal Greenland prawns & oak smoked salmon with a classic Marie Rose sauce</i>	7.50
The Tenby Club <i>Grilled back bacon, beef tomatoes, Cajun chicken, mayonnaise & baby gem lettuce</i>	7.95
Brie & Avocado (V) <i>French Brie & avocado topped with cranberry sauce</i>	6.50
Bacon & Goats Cheese <i>Goats cheese melted over crispy smoked bacon with wood roasted peppers</i>	7.25
Antipasto <i>Italian cured meats, sun blushed tomatoes, lettuce & Parmesan</i>	8.50

Wraps

Asian Duck <i>Warm shredded duck with cucumber, spring onion, coriander & hoisin sauce</i>	8.25
Chilli & Ginger Breaded Chicken Strips <i>Crispy strips of chicken with mix peppers, cherry tomato & Caesar dressing</i>	6.95
Feta & Basil (V) <i>Feta cheese with sun blushed tomatoes & fresh basil mayonnaise</i>	7.25
Steak & Caramelised Onion <i>Rib eye steak with melted cheese & caramelised onion</i>	8.95
Prawn Marie Rose <i>Royal Greenland prawns in a classic cocktail sauce with gem lettuce, cucumber & cherry tomato</i>	7.75

Tasty jacket potatoes available upon request

CHAMPAGNES

1. **Pannier Brut N.V.** **31.60**
A small house established over 100 years ago. Great value Champagne.
2. **Pol Roger Brut N.V.** **38.40**
3. **Pol Roger, Rose Vintage** **50.50**
*150 year old house and still run by fifth generation direct descendants of the founder.
Wines of great finesse.*

SPARKLING WINES

4. **Prosecco, Lunetta, Cavit** **14.10**
Hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft rip stone fruits.
5. **Pinot Grigio Rose, Mirabello** **13.25**
For all Pinot Grigio lovers, a fresh sparkler, blended with Pinot Nero to give colour and ripe berry aromas and a taste of red berries.

HOUSE WINES

6. **Chardonnay, Vistamar (Chile)** **11.00**
7. **Sauvignon Blanc, Vistamar (Chile)** **11.00**
8. **Merlot, Vistamar (Chile)** **11.00**
9. **Cabernet Sauvignon, Vistamar (Chile)** **11.00**

WHITE WINES

10. **Muscadet de Sevre et Maine, Sur Lie, Château de la Janniere (France)** **12.85**
Good value classic Muscadet with a typical clean and crisp finish.
11. **Pinot Grigio Principato, I.G.T. Cavit (Italy)** **13.25**
Fresh, floral and fruity, with a hint of Golden Delicious apples.
12. **False Bay, Sauvignon Blanc (South Africa)** **13.15**
An award winning Sauvignon offering bright fruit and mineral characteristics.
13. **Woolloomooloo, A blend of Chenin, Verdelho & Chardonnay (Australia)** **12.45**
Aromas of tropical fruit with hints of anise and lime. Fresh and fleshy palate, with ripe mouth filling melon and peach, crisp citrus zest and flint on the finish.
14. **Vouvray, Domaine de Vaufrugot (France)** **15.10**
Clean pleasant fruit balanced by an appealing fresh acidity, on the dry side of medium.
15. **Macon Lugny, Cave de Lugny (France)** **17.05**
Best village for Macon white. Ripely full.
16. **Petit Chablis, Domaine Seguinot Bordet (France)** **19.90**
Pale gold, crisply dry, medium body. Well respected house.

ROSE WINES

17. **Pinot Grigio Rose**, Ancora (Italy) **13.25**
Lovely berry fruit characters on the nose and palate. A fresh and enjoyable rose.
18. **Rose d'Anjou**, Remy Panier (France) **13.15**
Bright and clear pink colour. Aromas of strawberries and redcurrants.
19. **False Bay**, Rose (South Africa) **13.15**
A fruit driven, slightly spicy pale Rose with summer fruits and boiled sweets on the palate with a lovely clean, dry finish
20. **Woolloomooloo**, Rose (Australia) **12.45**
Vibrant cherry pink colour. Fresh, fruity palate bursting with summer fruit flavours, hints of toffee and slight spice on the finish.

RED WINES

21. **St Emilion**, Robert Giraud, Claret Bordeaux (France) **20.80**
Relatively soft and round, with the distinct flavour of the principal grape, Merlot.
22. **Woolloomooloo**, A blend of Cabernet, Merlot & Shiraz (Australia) **12.45**
Medium brick red in colour with black fruits (black currants/blackberries) aromas, hints of spice and vanilla from oak. Soft fleshy palate with rich fruit sweetness and liquorice on the finish.
23. **False Bay**, Shiraz (South Africa) **13.15**
Very smart varietal Syrah, savoury but polished and seriously appealing.
24. **Siglo Saco**, Crianza Bodegas AGE (Rioja) (Spain) **15.80**
Every bottle of this famous wine is individually wrapped in a jute sack. The wine is of impeccable style and quality.
25. **Chianti**, D.O.C.G. Baroncini (Italy) **11.00**
Ripe red berry and cherry fruit flavours. Juicy, easy drinking red.

1/4 BOTTLES

- Sauvignon Blanc Vistamar** (Chile) **3.30**
- Pinot Grigio** (Italy) **3.30**
- Willowglen Semillon/Chardonnay** (Australia) **3.30**
- Pinot Grigio Rose** (Italy) (dry) **3.30**
- Vistamar Rose** (Chile) (Medium) **3.30**
- Merlot Vistamar** (Chile) **3.30**
- Rioja Monte Haro** (Spain) **3.30**
- Sacred Hill Shiraz/Cabernet** (Australia) **3.30**