01834 845719 HONOURING 200 YEARS OF THE RNLI

EVENING MENU

SERVED FROM 5PM





NIBBLES WAR



OLIVES

£4

Pitted. mixed olives.

BAKED BREADS

£5

Baked breads featuring 'Loafley Bakery Bread', served with a flavoured butter.

GARLIC BREAD

£4

Fresh, baked bread with garlic butter. Add cheese 50p.



TO START



WELSH BEEF BRISKET **BON BONS**

£11

Welsh pulled beef and Perl Lâs bon bons with gherkins, red cabbage & horseradish cream.

TRADITIONAL PRAWN COCKTAIL £13

Prawns in a cocktail sauce. with a zesty hint of lemon & chef's bread.

STICKY PORK NOODLES £8.50

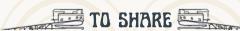
Served with spicy chilli, zesty lime, coriander and a sprinkle of sesame seeds.

'SALT + SMOKE' SMOKED SALMON PÂTÉ £9

Served on Melba toast with chive and citrus infused pearls

GARLIC MUSHROOM BRUSCHETTA £9

Pan-fried mushrooms, garlic butter, cognac, cream and spinach.



NACHOS

£16

An enormous mound of tortilla chips with onions, j<mark>alapeño peppers, sals</mark>a, cheese and sour cream.

OVEN-ROASTED PANT MAWR CHEESE

£19.25

Paired with warm, freshly baked breads and a zing of redcurrant jelly.

ANTIPASTI

OUBE'S

£19.95

Milano ham, chorizo, Parma ham, pitted mixed olives, and a selection of fresh breads.

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GRILL .



Indulge in the exquisite flavours of our PGI Welsh Beef steaks, complemented by chimichurri and adorned with a mushroom croquette and a Four Season's tomato. Tailor your dining experience by choosing a side.



BUTTERS

Garlic & herb Red wine & shallot Dijon mustard



12oz SIRLOIN

£28

14oz RUMP

£26

GAMMON

£19

With 'Egg Shed'

egg & pineapple.

10oz FILLET £34.50

20oz RUMP £31

> **CHICKEN** £18

Marinated in garlic.



STEAK SAUCES

£4

Perl Lâs (Welsh Blue Cheese) Peppercorn **Jack Daniels**





CHEF'S FAVOURITE



DRAGON'S SURF & TURF £39

10oz PGI Welsh fillet with three tiger prawns. Choose one of the sides to accompany your dish.

PLAT DES FRUITS DE MER SHARING PLATTER £36

Mussels, crab claws and tiger prawns in a white wine and parsley velouté, with scallops and 'Salt + Smoke' smoked salmon with fresh bread.

THE ULTIMATE 30oz TOMAHAWK £35pp

Choose two sides to accompany your sharing dish. For two people. UPGRADE: Tiger prawns £9.



SIDES



ONION RINGS

£4 **CHIPS**

PARMESAN CHIPS

CAULIFLOWER CHEESE

Served with a herb crust.

TENDERSTEM BROCCOLI

With balsamic and toasted almonds.

SAVOY CABBAGE

Buttered with chopped bacon.

OUBE'S

BUTTERED NEW **POTATOES** DAUPHINOISE POTATOES

HONEY ROASTED WHOLE

CAESAR CARROTS SALAD

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SEAFOOD SEA



Indulge in our exquisite seafood options.

OVEN ROASTED HAKE £24

Served with Oube potatoes, crushed peas, and creamy tartare sauce.

PAN-SEARED FILLET OF BASS £26

Served with king prawns, samphire, roast garlic, spinach and crushed new potatoes.

THAI TIGER **PRAWNS** £22

Served with sweet chilli, coriander and lime rice.

CAJUN SALMON £24

Oven-baked Cajun salmon fillet with **Oube's special fried** rice.





BURGERS & RIBS



GOURMET BEEF BURGER £17

Beef burger with gherkin, red onion, tomato, lettuce & burger sauce in a brioche roll with chips and salad. Choose cheddar or Perl Lâs (Welsh blue). Add bacon £1.

BBO RIBS & CHICKEN £25

Half a rack of ribs with a BBO glaze and a chargrilled chicken breast.

GOURMET CHICKEN BURGER £18

Chargrilled chicken breast marinated in garlic & herbs with garlic mayo, cheddar, red onion, tomato and lettuce in a brioche roll with chips and salad. Add bacon £1.



VEGETARIAN & VEGAN



GRILLED CAJUN **CAULIFLOWER STEAK** £16

Served with new potatoes and a salad garnish.

SWEET ROAST VEGETABLE MEDLEY £17.50

Courgettes, peppers, chickpeas and spinach in a velvety coconut milk & sweet chilli curry with fragrant coriander rice.

FALAFAL BURGER £16

Falafel with gem lettuce. tomato and hummus served in a brioche bun with chips



