Tavern on the Bay Large Party Menu (For parties of 9 or more)

Starters

Soup of the Day (V,GFA)

Welsh butter and artisan breads £7.50

Crispy Halloumi (V,GF)

beef tomato & red pepper salad, sweet chilli drizzle $\pounds 8.50$

Creamy Garlic Mushrooms (V)

spinach, herbs, toasted sourdough £8.90

Coarse Game Pâté (GF)

with bacon & port, pear chutney, toast £11.00

Prawn & Crab Tian (GFA)

citrus mayonnaise, pumpernickel bread £11.00

Patatas Bravas (VE,GF)

smoked paprika, garlic aioli £8.50

Main Courses

Roast Welsh Lamb Rump (GF)

mint & redcurrant jus, crushed new potatoes, fresh market vegetables £26.50

Braised Welsh Beef Bavette (GF)

bourguignon sauce, creamed potatoes, fresh market vegetables £22.00

Greek Salad Bowl (V,VEA,GF)

chickpeas, feta, roasted peppers, olives, oregano dressing £18.50

Crispy Shredded Chicken (VA)

Thai-style sweet sauce, sticky coconut rice, prawn crackers £19.50

Welsh Pork and Leek Sausages (VA)

caramelised onion gravy, crispy onions, creamed potatoes, fresh market vegetables $\pounds 18.20$

Wild Mushroom & Shallot Stroganoff (V,GFA)

steamed rice, pitta bread £18.20

5oz Steak Burger (GFA)

sweetcure bacon, cheddar cheese, signature burger sauce, salad, coleslaw $\pounds 18.50$

Desserts

Salted Caramel Profiteroles (V)

chocolate fudge ice cream, chocolate sauce £9.50

Warm Raspberry Bakewell Tart (V,GFA)

custard £9.50

Sticky Toffee Pudding (V,GFA)

ice cream and toffee sauce £9.50

Brioche Bread & Butter Pudding (V)

apricot glaze and custard £9.50

Sion's Biscoff Cheesecake (V)

Biscoff ice cream, salted caramel sauce £9.50

Chocolate Caramel Tart (VE)

fresh raspberries and vegan ice cream £9.50

Food Allergies and Intolerances

Please speak to a member of staff who will be happy to provide the relevant information from our allergens pack.

V Vegetarian | **VA** Vegetarian Available | **VE** Vegan | **VEA** Vegan Available | **GF** Gluten Free | **GFA** Gluten Free Available