



SEABREEZE

ROOMS RESTAURANT

Fizz by the glass

Rialto Prosecco £6.50 served by the glass 125ml

FIRST COURSES

Soup of the day with homemade sourdough £4.95

Dressed crab with lime mayonnaise and homemade sourdough £7.50

Steamed mussels served 'Seabreeze Style' with homemade sourdough £6.25

Gran reserva Serrano with aged manchego, pine nuts, figs and rocket £5.95

Calamari with dressed wild rocket leaves and salsa verde £5.95

Homemade fishcakes with chilli jam £5.95

Goats cheese salad with roast pepper, red onion and sherry vinegar syrup £5.95

Homemade chicken liver parfait with red onion chutney and toasted sourdough £5.95

MAIN COURSES

Pan fried fillet of hake with puy lentils and chorizo £14.95

Beer battered mixed fish with hand-cut chips, pea puree and tartare sauce £11.95

Grilled fillet of cod with king prawns and vegetables in a thai green sauce £14.95

Slow cooked Welsh pork belly with carrot puree, buttered greens,

fondant potato and marsala sauce £13.95

Roast rump and braised shoulder of Welsh lamb with colcannon and a thyme jus £15.95

Dry aged Welsh Black rib eye with caramelized onion puree, hand-cut chips,

onion rings and red wine jus £19.95

Spring vegetable risotto served with goats cheese £10.50

Vegetable lasagne served with dressed wild rocket leaves and hand-cut chips £10.50

SIDE ORDERS

*Hand-cut chips, Rice, Panache of vegetables,
Rocket leaves and manchego, Mash £2.50 each*

‘CATCH OF THE DAY’

Please ask for our fish specials or see the boards



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DESSERTS

Homemade lemon tart served with crème fraiche £5.75

Dark chocolate tart with hazlenut ice cream £5.75

Sticky toffee pudding with vanilla ice cream and toffee sauce £5.75

Vanilla crème brulee with a pina colada shot £5.75

Bara brith bread and butter pudding with vanilla ice cream £5.75

Wild cherry fool with an almond tuile £5.75

A slate of artisan Welsh cheeses with bara brith, biscuits and onion chutney £7.25

SWEET WINES

2007 Late Harvest Semillion, Valentin Bianchi, Mendoza, Argentina

Full, with appealing juicy stone fruits alongside gentle vanilla complexity and lively citrus acidity

£5.50 175ml £19.50 50cl Bottle

PORT (35ml)

Taylor's 2008 Vintage

Warre's Otima 10 year old Tawny £4.50

SPECIALITY COFFEES

Americano - £2.00

Espresso - £1.85

Caffe Latte - £2.25

Cappuccino - £2.25

Latte Macchiato - £2.25

Mochaccino - £2.25

Hot Chocolate - £2.25

Tea - £1.50

Enjoyed your experience here at Seabreeze?

If yes, you could help us achieve entry to 'The Waitrose Good Food Guide 2016'

Just go to www.thegoodfoodguide.co.uk/feedback and fill in the online form.

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