

Starters

Make it a 'light-Bite' & add a Bucket Chips for an extra £3.50

Garlic King Prawns £7.50
Large Blacktail Prawns sautéed in garlic & chive butter & served with Crusty Bread

Pot of Local Mussels "Mariniere" Style £10.95
Small pot of Mussels, onion, garlic, white wine & cream.

Sweet Potato Skins (Ve)(V) (gf) £6.95
Sweet Potato mixed with vegan Cream Cheese, chives served with Side Garnish

Ham Hock Terrine £7.25
Succulent Ham hock terrine served with Tomato Chutney & a Side Garnish

Baked Camembert with Red Onion Chutney £10.95
Baked until soft served with plenty of bread to dunk away, nice to share or even better for your self

Sharing Boards

Sunday Roast Flat Rib £38.95
Slow Cooked & Tender Local Beef Rib glazed in Our Rich Gravy for you to Carve at the Table, Served with Yorkshire Pudding, Thick Gravy, Veg Buttered Potatoes & a Pot of Creamy Mash.

Lamb Cuts on a Board £42.00
Succulent Chunks of Local Lamb Meat (Cutlets / Rump / Sticky Ribs) with our Minted Gravy, Creamy Mash, Buttered Potatoes & Chips .

Large Pot of Mussels "Mariniere" Style £23.95
Local & Fresh Tossed with onion, garlic, White Wine & Cream Sauce ,with A Warm Bread.

Little Pirates All £7.25

Vegan Pasta Bolognese

4oz Cheese Burger

Super Hot Dog

Local Pork Sausages

Battered Fish

Breaded Chicken Goujons

All served with Beans or Peas and Chips or Mash

Sides

Garlic Bread £3.95

Coleslaw £2.50

Onion Rings £3.95

Chips £3.50

Fries £3.50

Salad £2.95

**Please Ask for the
Dessert Board**

**Weekend Specials Available
Please see our boards or ask a member of our team**

Thank you for joining us at The Teifi Waterside Hotel

We do hope you enjoy! Please follow us & share your photos

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Main Meals

Chefs Chicken Curry (gf) £13.95
A blend of chef's spices to give just the right amount of heat, simmered with Peppers, Leeks, Tomatoes & Served with Turmeric Rice & Chips

Butternut Squash & Sweet Potato Curry (Ve)(gf) £13.95
Freshly Cooked with Zesty Spices to compliment the Sweetness of the Vegetables & served with Turmeric Rice & Chips

Webley Bacon & Cheese Burger £14.95
Succulent Beef & served in a Brioche, Cheddar Cheese & Crispy Bacon with a side of Onion Rings & Slaw & Fries
Double Stack for £4.50

The Ultimate Vegan Burger (Ve)V £12.95
Mushrooms, Red Miso & Barley Burger. Topped with a crispy Lettuce & Vegan Cheese. All in a Vegan Brioche Bun. Served with Fries

Pulled Beef & Webley Wobbler Pot Pie £14.95
Brisket of Beef Slow cooked in our favourite 'own-brewed' Ale, Onion, Garlic & Tomatoes & reduced for a rich Gravy, topped with Pastry Lid & served with Seasonal Greens & Chips.

Battered or Naked Fish of the Day £14.95
Fresh White Fish of the day Battered or Naked it's your choice served with a our Minted Mushy Peas & Chips

10oz Welsh Sirloin Steak £26.95
Succulent Pan Fried Pembrokeshire Sirloin served with Homemade Onion Rings, Beef Tomato, Portobello Mushroom and Chips
Add Pepper Sauce £3.95

Lamb Shank with Red Wine Jus (gf) £20.95
Slow Cooked Lamb Shank on a bed of Mashed Potato, served with seasonal Greens & Red Wine Jus

Seafood Tagliatelle £19.95
King Prawns, Mussels, Calamari & garlic, White wine & cream sauce.

Snacks

Dirty Chips £8.50

Chips covered with shredded beef, Gherkins, Gravy and Cheese.

Sliders Boards £9.90

A board of Beef, Lamb and Chicken Sliders

Mega Hot Dog £8.50

Juicy Hot Dog with Crispy Onions & Melted Cheese

Selection Of Sandwiches

Also available Toasted All served with Coleslaw & Crisps or upgrade with small Chips £2.25

Ham & Red Onion Chutney £7.95

Bacon, Brie & Cranberry £7.95

Vegan Cheese & Chilli Tomato Chutney (ve) £7.95

Eggless Mayo with fresh Chives (ve) £7.95

Three Cheese £7.95

Gourmet Fish Finger & Homemade Tartare Sauce £8.50

Tomato Meat Balls & Cheddar Cheese £8.50

FOOD ALLERGENS & INTOLERANCES

Our menu may contain nuts & other allergens. Before ordering food & drink, please ask a staff member for our allergen guide if you want to know more about our ingredients. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination and therefore cannot guarantee any of our dishes are 100% free of allergens
VE (Vegan) V (Vegetarian) GF (Gluten Free)