



Next Door

We try our utmost to champion regional produce and suppliers. We bake our own bread every day, make each and every sauce or accompaniment – the mayo, the bearnaise, the dips, the chutneys – although we leave the ketchup to the experts.

Please take care to inform us of any allergies or intolerances. Unfortunately, we cannot guarantee an entirely nut-free cooking and dining environment.

Snacks and nibbles

Marinated olives and gherkins (vg, gf, df)	3
Dusted pork crackling (df)	2.5
Chargrilled chorizo and tomato compote	3.5
Homemade breads, olive oil, balsamic vinegar (vg, df)	2.5

Sharing boards, bowls and bites (for two)

North African 'pizza': baked flatbread, harissa, feta, mushroom, honey	9.5
Steamed mussels marinière (cream, garlic, white wine), crusty bread, rouille, fries (df)	27
Autumn fish sharer: crispy calamari, beer-battered plaice, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	28
Vegetarian sharer: Leek and cheddar croquettes, tempura broccoli, cauliflower, pickled daikon radish, spiced nuts and fruits, rosemary focaccia. With a trio of dips: roasted squash, red pepper and walnut, spiced aubergine	26
Welsh cheeses with fresh home baked bread, pickles and chutney	15





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Small and main plates

Rather than the conventional starter/main course style of dining, try several smaller plates to give a wider taste experience. We recommend between six and eight small plates (including sides) between two people. Of course, if you fancy a more substantial “main”, then many items can be served as a larger portion and are priced accordingly. “Main” plates come with your choice of two sides included.

Meat

Crispy skin pork belly, cider cream, pickled apple (gf)	10/21
Barbeque beef short rib, sweetcorn purée, celeriac remoulade (gf)	10/21
Braised lamb and parma ham roulade, mint jus, garlic and rosemary crumb (df)	11/22
Chicken and wild mushroom stroganoff, crispy shallots, tarragon oil (gf)	9/19
Confit duck leg, blackberry and port jus, poached blackberries (gf, df)	10/21

Fish and seafood

Seared king scallops, roasted squash purée diced squash, chorizo, pickled samphire (gf)	11/22
Poached monkfish and mussels, prawn and langoustine bouillabaisse croutons, parsley (df, gf)	11/22
Herb-crusted cod loin, spinach velouté, pickled cockles, crisp cod skin	10/21
Baked garlic king prawns, chilli, olive oil, tomato, toasted focaccia (df)	10/21
Battered crayfish sliders, gherkins, rouille, brioche	9/19





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Vegetarian and vegan

Tempura tender stem broccoli, pickled radish, toasted sesame, siracha mayonnaise (df, vg)	7/14
Black bomber and leek croquettes, tomato compote (v)	9/19
Dressed baby beetroot, beetroot purée, crumbled goat's cheese, mint vinaigrette (gf) 8/17	
Crispy herb polenta, sweetcorn puree, celeriac remoulade (gf, v)	8/17
Chickpea and crispy tahini falafel, red pepper and almond purée, olive oil (gf, vg, df)	8/17

Sharing mains for two people

Mini hog roast: crispy skin belly pork, pulled pork shoulder, chorizo, roasted new potatoes, squash and carrots, squash puree, pickled red cabbage, roasted apple, cider cream (gf) 46	
Chargrilled 25oz ribeye of 28-day aged, prime Welsh beef, roasted heritage tomatoes, portobello mushrooms, grilled shallots, roasted garlic, fries. Choice of peppercorn, Perl Las or bearnaise sauce. 24-hour pre-order 59	
Blas-y-Môr. Seafood sharing platter, served cold over a bed of ice, with fries: lobster, oysters, dressed crab, langoustines or king prawns, mussels, potted mackerel. Pre-order by 3pm the previous day 69	

Sides

Roasted squash and carrots	
Fries (gf, vg, df)	
Leeks and kale	
Rosemary and garlic potatoes (gf, df, vg)	All 3.5
Green salad	3





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Desserts

Chocolate Royale: chocolate mousse cake, cherry purée, macerated cherry, hazelnut chocolate bonbon, pistachio ice cream	8.5
Fig, apple and blueberry tart, caramel beignet, blackberry purée, rum gingerbread biscuit, clotted cream	8.5
Baked Welsh honey cheesecake, lemon crisp, whisky lemon gel, white chocolate, honeycomb ice cream	8.5
Sticky toffee pudding, Kahlua-braised dates, butterscotch sauce, vanilla ice cream	8
Welsh cheese selection, chutney, crackers	9
Boozy Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	7
Trio of homemade ice creams and sorbets	
From vanilla, chocolate, strawberry, honeycomb, pistachio, raspberry (s), mango (s)	4.5

Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	7.5
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadiou (125ml)	8
Gwin Pwdin, Gwinllan Estate, Conwy 2021 (125ml)	9
Vinsanto 'First Release', Estate Argyros, Santorini, Greece 2015 (70ml)	9.5

Speciality coffees and digestifs

Penderyn Madeira whisky or Siddiqui dark rum coffee	8.5
Espresso Martini	9.5
Bailey's Cream latte	8.5
Somerset Cider Brandy	8.5
Armagnac, Chateau de Millet, 1996	8.5
Limoncello	7

