



# 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, v, gf, df)	3
Dusted pork crackling (df)	2.5
Roasted chorizo and tomato coulis (df, gf)	3.5
Pickled cockles and mussels (gf, df)	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
Winter fish sharer: crispy calamari, crispy cod, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	29
Vegetarian sharer: Leek and cheddar croquettes, tempura broccoli, cauliflower, pickled daikon radish, spiced nuts and fruits, rosemary focaccia. With a trio of dips: roasted beetroot, red pepper and walnut, spiced aubergine	27
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

Braised pork cheek, celeriac purée, cider jus, fresh Granny Smith (gf)	10/21
Slow roasted beef brisket, sweetcorn puree, celeriac remoulade, jus (gf)	10/21
Chicken thigh cacciatore, tomato and red pepper, crispy polenta, parmesan (gf)	9/19
Crispy confit duck leg, orange and ginger reduction, pickled carrot (df)	10/21
Sticky hoisin glazed lamb ribs, pickled cucumber salad, toasted sesame seeds (df, gf)	10/21

## Fish and seafood

Seared king scallops, roasted cauliflower purée, chorizo, pickled samphire (gf)	9/19
Poached monkfish tail and mussels, coconut, chilli and peanut sauce, toasted peanuts, coriander (df, gf)	10/21
Baked garlic king prawns, chilli, olive oil, tomato, toasted ciabatta (df)	10/21
Serrano wrapped cod loin, romesco sauce, toasted almond, saffron oil (df, gf)	9/19
Poached fillet of plaice and smoked salmon, brown shrimp and lemon butter sauce, crisp capers and chives	9/19





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## Vegetarian and vegan

Tempura tenderstem broccoli, pickled radish, siracha mayonnaise, toasted sesame (vg, v)	7/14
Black bomber and leek croquettes, tomato and basil coulis (v)	9/19
Crispy herb polenta, sweetcorn purée, celeriac remoulade (v, gf)	8/17
Mushroom and tarragon arancini, cauliflower puree, parmesan, truffle oil (v)	7/14
Chickpea and tahini falafel, red pepper and almond purée, olive oil (v, df, gf)	8/17

## Sharing mains for two people

Mini hog roast: pork ribeye, pulled pork shoulder, chorizo, roasted new potatoes, swede and carrot mash, squash purée, pickled red cabbage, roasted apple, cider cream	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. <b>24-hour pre-order</b>	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. <b>Pre-order by 3pm the previous day</b>	79

## Sides

Leek and Cavolo Nero (gf, v)	
Fries (gf, vg, df)	
Honey glazed carrots	
Garlic and rosemary roasted potatoes (gf, df, vg)	All 3.5
Green salad	3





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## Desserts

Apple floret, puff pastry, apple, honey and lavender terrine, blackberry gel	8.5
Dark chocolate torte, chilli chocolate, raspberries, beetroot sorbet	8.5
Banoffee cheesecake, coconut cream, mango	8.5
Strawberry mousse, strawberry sorbet, sweet pea and mint	8
Welsh cheese selection, chutney, crackers	9
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	7

## Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	7.5
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadieu (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

