



# 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 compôte	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	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 beetroot, 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

Porchetta: slow cooked belly pork, pickled apple compote, black pudding, grain mustard	10/21
Barbeque beef short rib, sweetcorn purée, celeriac remoulade (gf)	10/21
Saltimbocca: chicken fillet, Parma ham, sage, lemon, marsala jus (gf,df)	9/19
Crispy duck leg, roasted plums, plum jus, duck fat granola (gf,df)	10/21

## Fish and seafood

Local crab lemongrass & ginger cakes, mango salad, spiced aioli (df)	9/19
Cod katsu curry, toasted coconut, coriander, curry sauce (df)	10/21
Baked garlic king prawns, chilli, olive oil, tomato, toasted focaccia (df)	10/21
Beetroot cured salmon, celeriac remoulade, apple jelly, hazelnut crumble (gf,df)	9/19





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## Vegetarian and vegan

Tandoori smoked aubergine steak, mango salsa, coriander (gf,df,v) 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

Tempura tender stem broccoli, pickled radish, toasted sesame, siracha mayonnaise (df, vg) 7/14

## Sharing mains for two people

Mini hog roast: porchetta, pulled pork shoulder, chorizo, roasted new potatoes, swede and carrot mash, squash puree, 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. **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

Carrot and swede mash

Fries (gf, vg, df)

Fine green beans and bacon

Garlic roasted new potatoes (gf, df, vg)

All 3.5

Green salad

3





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## Desserts

Iced pistachio souffle, golden financiers cake, brandy snap, pistachio	8.5
Dark chocolate brownie, mint mousse, chocolate sauce, candied walnuts	8.5
Red velvet gateau, Grand Marnier almond cream, raspberry coulis, orange white chocolate fudge	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	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

