



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 coulis	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, either classic marinière (cream, garlic, white wine) or aromatic Thai-style (coriander, ginger, lime, coconut milk). Both with crusty bread, rouille, fries (df)	27
Spring 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: pea and mint, 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, black pudding, pickled apple	9/19
Chargrilled bavette steak (served room temperature), confit cherry tomatoes, chimichurri (gf, df)	10/21
Braised lamb shoulder roulade, crisp Parma ham, mint jus, garlic and thyme crumb (df)	11/22
Chargrilled chicken and mushroom ballotine, peppercorn sauce, pickled mustard seeds, crispy shallots (gf, df)	9/19
Confit duck leg, blood orange reduction, pickled carrot, cashew crumble	10/21

Fish and seafood

Seared king scallops, pea purée, petits pois, lardons, pickled samphire (gf)	11/22
Poached monkfish tail, coriander, lime, chilli, coconut, crispy shallots (df, gf)	11/22
Beetroot and gin-cured salmon, pickled apple and fennel, horseradish cream, Laverbread crumb	10/21
Baked king prawns, chilli, olive oil, tomato, toasted focaccia (df)	10/21
Local crab lemongrass & ginger cakes, mango salad, spiced aioli (df)	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 and basil coulis	9/18
Dressed baby beetroot, beetroot purée, pickled walnuts, feta crumble, mint vinaigrette (gf)	8/17
Heritage tomato, mozzarella, basil pesto, toasted pine nuts (gf)	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: pulled pork belly, chargrilled pork ribeye, roasted chorizo, garlic and rosemary potatoes, roasted apple, pickled red cabbage, squash purée, sherry and thyme jus	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	58
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

Peas à la française	
Rosemary and garlic potatoes (gf, df, vg)	
Fries (gf, vg, df)	
Stewed chickpea and chorizo	All 3.5
Green salad	3





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Desserts

Pistachio and honey baklava, grapefruit pearls, whipped mascarpone	8.5
Canary lemon sponge pudding, candied lemon zest, Chantilly cream	8.5
White chocolate bavarois, rhubarb fool, caramel tuile (gf)	8.5
Blueberry and bourbon Bakewell tart, vanilla crème anglaise, toasted almonds	8.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	7
Welsh cheeses, red onion chutney, biscuits	9

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	10
Bailey's Cream latte	8.5
Somerset Cider Brandy	8.5
Armagnac, Chateau de Millet, 1996	8.5

