



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)	3.5
Roasted chorizo and tomato coulis (df, gf)	4.5
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	27.5
Summer fish sharer: salt and pepper calamari, crispy cod, chilli and garlic prawn skewers, crab cakes with tartar, rouille and romesco dip, warm flatbreads	29.5
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

Crisp skin belly pork, black pudding, pickled apple, cider cream	10/21
Chargrilled beef bavette steak, confit tomato, chimichurri dressing (gf, df)	12/25
Chargrilled lemon and oregano minced chicken thigh, aubergine purée, feta (gf)	9/19
Crispy confit duck leg, orange and ginger reduction, cashew crumb, pickled carrot (df)	12/25
Sticky hoisin glazed lamb ribs, soy pickled cucumber salad, toasted sesame seeds, spring onion (df, gf)	10/21

Fish and seafood

Seared king scallops, sweet pea purée, crispy lardons, pickled samphire, mint vinaigrette (gf)	13
Poached monkfish tail and mussels, coconut, chilli and peanut sauce, toasted peanuts, spring onion (df, gf)	10.5/22
Baked garlic king prawns, chilli, olive oil, tomato, toasted ciabatta (df)	10/21
Gin and pink peppercorn cured seabream, compressed cucumber, elderflower gel, pickled heritage radish (df, gf)	9/20
Pan-seared fillet of plaice, brown shrimp and lemon beurre noisette, capers (gf)	10.5/22





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Vegetarian and vegan

Tempura tenderstem broccoli, pickled radish, siracha mayonnaise, toasted sesame (vg, df)	7/14
Black bomber and leek croquettes, tomato compôte (v)	9/19
Crispy spice-dusted sweetcorn ribs, black garlic aioli, crumbled feta (vg, gf, df)	7/14
Wild mushroom arancini, aubergine purée, parmesan, herb oil (v)	8/17
Spiced chickpea and tahini falafel, red pepper and almond purée (vg, df, gf)	8/17

Sharing mains for two people

Mini hog roast: pork ribeye, pulled pork shoulder, chorizo, roasted new potatoes, roasted sweetcorn, chimichurri, pickled red cabbage, roasted apple, cider cream	49
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	79

Sides (all vg, df, gf except peas, which are gf only)

Chargrilled sweetcorn	
Fries	
Peas à la française	
Garlic and rosemary roasted potatoes	All 3.5
Green salad	3





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Desserts

Peach and elderflower delice, raspberry compote, pistachio, Welsh honey sorbet (gf)	9
Victoria plum tart, almond nougat, blackcurrant jelly, clotted cream	9
Chocolate mousse, choux, meringue, sesame, blackberry (gf available)	9
Welsh brioche cheesecake, apple compote, toffee sauce, pecans	9
Welsh cheese selection, chutney, crackers (gf available)	9.5
Boozy Affogato (espresso, Barti spiced rum, vanilla ice cream) (gf)	7
Trio of homemade ice creams (gf): vanilla, chocolate, strawberry, black cherry amaretti. Or sorbets (gf, df): Welsh honey	5.1

Dessert wines

Monbazillac, Domaine de l'Ancienne Cure, Christian Roche 2019 (125ml)	8
Banyuls Reserva, Domaine de la Tour Vielle, Christine Campadiou (125ml)	8.5
Gwin Pwdin, Gwinllan Estate, Conwy 2021 (125ml)	9.5
Vinsanto 'First Release', Estate Argyros, Santorini, Greece 2015 (70ml)	10

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





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Table d'hôte dinner

(sample, menu changes daily)

Starters

Crisp skin belly pork, black pudding, pickled apple, cider cream

Gin and pink peppercorn cured seabream, compressed cucumber, elderflower gel, pickled heritage radish (df, gf)

Tempura tenderstem broccoli, pickled radish, siracha mayonnaise, toasted sesame (vg, df)

Mains

Sticky hoisin glazed lamb ribs, soy pickled cucumber salad, toasted sesame seeds, spring onion (df, gf)

Pan-seared fillet of plaice, brown shrimp and lemon beurre noisette, capers (gf)

Wild mushroom arancini, aubergine purée, parmesan, herb oil (v)

Desserts

Peach and elderflower delice, raspberry compote, pistachio, Welsh honey sorbet (gf)

Victoria plum tart, almond nougat, blackcurrant jelly, clotted cream

Chocolate mousse, choux, meringue, sesame, blackberry (gf available)

Three courses £38

