THE TEIFI WATERSIDE HOTEL

HOTEL • RESTAURANT • BAR

FRESH FLAVOURS - LOCAL PRODUCE
COASTAL HOSPITALITY

Lunch

12-2:30pm

'LITE' BITES

Dirty Chips £8.95
Crispy golden chips loaded with tender chicken strips, drizzled with smoky BBQ sauce and finished with melted cheese.

Breaded Whitebait £11.95
Lightly golden-fried whitebait, served with a fresh garden salad and our homemade tartare sauce.

American Pancakes £9.95
served with smoked streaky bacon and finished with rich maple syrup.

Eggs Benedict £12.95
2 Poached Eggs on a bed of our Home Cooked Ham resting on Toasted Muffin & Topped with Hollandaise Sauce

TEIFI COBBLER SANDWICHES

Please order any sides separately .....

Slow Roasted Pulled Beef £9.50
Slow-cooked, tender pulled beef, served with a rich horseradish sauce and our homemade gravy.

Cheddar, Red Leicester & Red Onion Chutney £8.95
A generous combination of mature Welsh Cheddar and Red Leicester, complemented by sweet red onion chutney and a rich cheese and garlic sauce.

Tofu Mayo & Spinach £8.95
Hummus Dip

Chicken, Bacon & Lettuce £9.50
Chicken breast with crispy bacon and fresh lettuce, paired with a creamy Caesar dressing

Roasted Ham & Brie £9.50
Succulent roasted ham paired with creamy, indulgent Brie and a sweet cranberry dip

CHEF'S BUDDAH BOWL (ve) £8.95

Marinated Chickpeas, Broccoli, Pickled Cucumber, Carrot, Pickled Red Cabbage, Curried Couscous, Radish, Beetroot, Lettuce & Red Onion

Enhance your bowl:

Sliced Salmon	Chargrilled Chicken	Pork Belly Bites	Tofu Cubes (VE)
£7.80	£6.50	£6.50	£5.50

TEIFI CLASSICS

Pie of the Day £18.95
Our freshly prepared pie of the day, served with creamy mashed potato, seasonal vegetables and rich, traditional gravy.

Classic Fish & Chips £19.50
Golden, crispy battered fish served with chunky chips and traditional minted mushy peas.

The Teifi Burger £19.95
Topped with melted cheese and crispy bacon, served with homemade chips and golden onion rings coated in Cardigan Brewery's 'Crafty Dai' beer batter.

Veggie Burger (VE) £18.95
A delicious plant-based burger served with vegan cheese and a generous portion of our homemade chips.

Rigatoni Pasta (VE) £17.95
Rigatoni tossed with our own sun-dried tomatoes.
Add - Pulled Beef to your Rigatoni £18.95

The Chef's Caesar Salad £14.95
Crisp salad leaves tossed in a creamy Caesar dressing, finished with classic accompaniments.
Add Roasted Chicken Strips ***£6.90***
Add Honey-glazed Halloumi ***£7.50***

SIDES

Basket of Chips	£3.95	Side Salad	£2.95
Small Pot of Coleslaw	£2.95	Onion Rings	£4.95
Crisps	£1.20	Extra Dip	£2.00
Garlic Bread	£5.95	Cheesy Chips	£6.00

FOR THE LITTLE PIRATES

All items are £12.50

Cheeseburger | Fish Goujons (GF available)
Chicken Goujons | Pork Sausage
Glamorgan Sausage (V)

Served with either: Chips, Mash or Salad & Beans or Peas

Tomato & Basil Penne
With Cheese or Meatballs



OUR BEERS



SEAFIRE ABV: 4.4% STYLE: WEST COAST IPA
PALE 'HOP FORWARD' BREW, WITH A SOLID BITTERNESS & FINISHED WITH DRY MALT & LATE ADDED HOPS PROMOTING BOLD CITRUS AND PINE AROMA **PINT- 5 HALF - 2.5**



HAZY DAI ABV: 4.0% STYLE: CLOUDY PALE ALE
LIGHT COLOURED ALE, LATE AND DRY HOPPED TO CREATE INTENSE PINE & FLORAL AROMAS AND A VERY REFRESHING TASTE
PINT- 5.2 HALF - 2.6



CRAFTY DAI ABV: 4% STYLE: BEST BITTER
SESSION BITTER ALE WITH RICH MALT FLAVOUR AND SPICY BITTER FINISH **PINT- 4.9 HALF - 2.45**



CWRW DU ABV: 4.8% STYLE: NITRO - INFUSED STOUT
A DISGUSTINGLY DARK BEER WITH CARAMEL & CHOCOLATE FLAVOURS AND A SUBTLE COFFEE AROMA
PINT- 5.3 HALF - 2.65



DAI BACH ABV: 4% STYLE: LAGER
A SESSION CRAFT LAGER—LIGHT & CRISP STORED IN THE FERMENTER LONGER FOR A FULL BODIED TASTE
PINT- 5.4 HALF - 2.7



SUNNY DAI ABV: 4.3% STYLE: GOLDEN ALE
LIGHT GOLDEN COLOURED BEER BREWED WITH A LATE ADDITION OF AMERICAN HOPS TO GIVE A RICH AND SPICE CHARACTER
PINT- 4.9 HALF - 2.6



DAI COCKLES ABV: 5.4% STYLE: STRONG ALE
RUBY COLOURED 'CLASSIC' STRONG ALE WITH RICH MALT FLAVOURS BALANCED AGAINST A SPICY BITTER HOP FINISH
PINT- 5 HALF - 2.5

OUR OWN TEIFI SPIRITS - ALL 25ML

PREMIUM GRAIN SACK GIN 37.5% ***3.4***
Juniper, hints of coriander seed, angelica & lemon zest

ESTUARY GIN 42% ***3.7***
Dry gin infused with 'Teifi Sands' Samphire & Sea Salt

SUNSET' BLOOD ORANGE GIN 42% ***3.7***
Infused with subtle flavours & always a touch of salty air

RASPBERRY & HIBISCUS GIN 37.5% ***3.4***
Juniper, Raspberry, hibiscus, Coriander & a hint of Chamomile.

TROPICAL GIN 37.5% ***3.7***
Classic Gin - bursting tropical flavours of mangoes & Passionfruit.

OUR TEIFI 'GWYNANT' PEPPER VODKA 37.5% ***£3.4***
Made with a clean neutral spirit distilled from the finest wheat with whispery hints of white pepper giving a unique full quality to the purest of spirits, charcoaled filtered.

STORMY BAY PREMIUM SPICED RUM 40% ***3.2***
'Bold & Fiery' yet smooth Hand made Welsh Rum, infused with Caramel, Vanilla selected spices for a rich & unforgettable taste

TEIFI 0% GIN ***3.2***
All the fun & Flavour—None of the headache!

SINGLE SERVE - GWIN SENGL 187ML

WILLIAMS GROVE - SAUVIGNON BLANC 6.8
Green fruit, cut grass and citrus **ABV 11.5% [2] [V]**Bin # 18

WILLIAMS GROVE - PINOT GRIGIO 6.8
Watermelon, pear and acacia blossom **ABV 11.5% [V] [2]** Bin # 19

WILLIAMS GROVE - CHARDONNAY 6.8
Peach, apricot and yellow plums **ABV 12.5% [V] [2]** Bin # 20

WILLIAMS GROVE - ZINFANDEL ROSE 6.8
Lychees, rose and raspberry compote **ABV 9.0% [V] [4]** Bin # 22

WILLIAMS GROVE - MERLOT 6.8
Cranberry, red cherry and chocolate **ABV 12.5% [C] [V]** Bin # 23

ONE4ONE - Malbec 6.9
Bramble and blackberry and cassis **ABV 12.5% [D] [V]** Bin # 24

WILLIAMS GROVE - SHIRAZ 6.8
Baked black plums and bramble fruit **ABV 11.5% [V] [D]** Bin # 25

WILLIAMS GROVE - PINOT GRIGIO ROSE 6.8
Honeysuckle, raspberry & apricot finish **ABV 11.5% [V] [2]** Bin # 21

WHITE WINES - GWIN GWYN

ROOS ESTATE - SAUVIGNON BLANC South Africa 23.9
A refreshing wine with light gooseberry & Grapefruit flavours
ABV 12.5% [2] [V] Bin # 1
By the Glass - Standard Glass 125ml - 5.9
or a Large Glass 250ml - 8.9

ARCANO - PINOT GRIGIO Italy 25.9
Classic with notes of nuts, pear, melon & a hint of banana
ABV 10.5% [2] [VG] Bin # 2

EUCA HILL - CHARDONNAY Australia 29.9
Honeysuckle, vanilla and tropical fruit notes
ABV 12.0% [3] [V] Bin # 3

BERTELETTI - TREBBIANO Italy 23.9
Fresh, fragrant, dry and fruity with aromas of citrus, green apple
ABV 11.0% [2] [VG] Bin # 4

SENORIAL - RIOJA BLANCO Spain 27.9
Fruity, lively & fresh with aromas of apple & pineapple
ABV 12.5% [2] [VG] Bin # 5

TANANGA - SAUVIGNON BLANC Marlborough, N.Z 29.9
Light & delicate with attractive notes of passionfruit, cut grass & lime zest
ABV 11.5% [2] [VG] Bin # 6

RED WINES - GWIN COCH

ROOS ESTATE - MERLOT South Africa 23.9
Blackcurrant and dark cherry fruit With fine tannins
ABV 13% [V] [C] Bin # 11
By the Glass - Standard Glass 125ml - 5.9
or a Large Glass 250ml - 8.9

TORO FUERTE - MALBEC Argentina 27.9
Aromas and flavours of baked bramble fruits & fruits of the forest
ABV 13.0% [D] [VG] Bin # 12

BERTELETTI - SANGIOVESE Italy 24.5
Dry and balanced with an aromatic nose of violets & a pleasantly fruity
ABV 12.0% [C] [VG] Bin # 13

LOMAS CARRERA RESERVE CABERNET SAUVIGNON Chile 31.9
Medium bodied with attractive red & black cherry fruit
ABV 13.5% [D] [VG] Bin # 14

VAN ZIJL - COFFEE PINOTAGE South Africa 27.9
An elegant wine with tones of roasted coffee beans & coco
ABV 14.0% [D] Bin # 15

SENORIAL - RIOJA CRIANZA Spain 25.9
Fruit-led palate of damson, cranberry, bramble & cherry
ABV 14.0% [VG] [C] Bin # 16

BOTTER - CHIANTI [WICKER FLASK] Italy 29.9
Intense wine with plenty of ripe bramble & cherry fruit
ABV 12.5% [C] [VG] Bin # 17

ROSE WINE - GWIN RHOSLIW

PINK ORCHID - ZINFANDEL BLUSH California, USA 22.9
Aromas of baked summer pudding, lychees & exotic fruit
ABV 8.0% [4] [VG] Bin # 7

ARCANO - PINOT GRIGIO ROSÉ Italy 23.9
Lots of ripe pear, Honeydew melon & strawberry
ABV 10.5% [2] [VG] Bin # 8

SPARKLING - GWIN PEFRIOG

LA FORNARINA - PROSECCO SPUMANTE Italy 27.9
Delicate, smooth and fruity. Fragrant sweet pear & crisp green apple flavours
ABV 10.5% [2] [VG] Bin # 9

JULES FERAUD - BRUT RESERVE CHAMPAGNE N.V France
An appealing nose of caramel and buttered toast, grilled nuts
ABV 12.5% [1] [VG] Bin # 10

Standard 75cl Bottle 65.9 ½ Bottle 37.5cl 39.5

ONE4ONE - PROSECCO SPUMANTE 8.9
Flavours of melon and green apples
ABV 10.5% [2] [VG] Bin # 26

