THE TEIFI WATERSIDE HOTEL

HOTEL • RESTAURANT • BAR

Evening

FRESH FLAVOURS - LOCAL PRODUCTS - COASTAL HOSPITALITY

STARTERS

Creamy Garlic Mushrooms — **£10.95**
Tender mushrooms cooked in a rich, creamy garlic sauce, finished with Parmesan and fresh herbs, served over toasted sourdough.

Soup of the Day — **£10.25**
A freshly prepared seasonal soup, served with warm crusty bread and Welsh salted butter.

Welsh Rarebit — **£10.95**
A traditional Welsh favourite, featuring mature Welsh Cheddar blended with ale and mustard, generously served over toasted sourdough.

Crispy Whitebait — **£10.95**
Lightly golden-fried whitebait, served with fresh dressed leaves, lemon and our homemade tartare sauce.

EXTRAS

Garlic Bread **£5.95**
-
Cheesy Garlic Bread **£6.75**
-
Onion Rings **£4.95**
-
Coleslaw **£2.00**

TEIFI CLASSICS

Pub favourites, thoughtfully prepared.

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**
Fresh fish coated in a crisp golden beer batter, served with homemade chips, traditional minted mushy peas and tartare sauce.

The Waterside Burger — **£19.95**
A juicy beef burger topped with smoked bacon, mature Cheddar, crisp lettuce and fresh tomato, served with homemade chips and golden beer-battered onion rings.

Veggie Burger (VE) — **£18.95**
A delicious plant-based burger topped with vegan cheese, crisp lettuce and fresh tomato, served with homemade chips and golden beer-battered onion rings.

Sun-Dried Tomato Rigatoni (VE) — **£17.95**
Rigatoni, sun-dried tomatoes, roasted garlic & basil

The Chef's Caesar Salad — **£14.95**
Crisp Cos lettuce tossed in a creamy Caesar dressing, finished with Parmesan shavings and golden garlic croutons.
Add Roasted Chicken Strips £6.90
Add Honey-glazed Halloumi £7.50

LITTLE PIRATES

Build Your Own Plate!
Choose one item from each section

All meals are £12.50 each

1 MAIN
Chicken Goujons
Fish Goujons
Child's Cheeseburger
Sausage

2 VEG
Peas & Broccoli
Beans
Carrot & Cucumber Sticks

3 SIDES
Homemade Chips
Creamy Mash
Garlic Bread

OR KEEP IS SIMPLE
Tomato & Basil Penne - With Cheese OR Meatballs

TAPAS STYLE SMALL PLATES

We recommend choosing 2–3 dishes per person to create your own delicious combination.

Prawns and Chorizo
Garlic butter, chilli, lemon & toasted sourdough
£10.95

Sticky Pork Belly
Honey-soy glaze, sesame & spring onion
£10.95

Baked Hake
White wine sauce, lemon & capers
£10.95

Mussels Marinère
White wine, garlic, shallots & parsley, served with warm crust bread
£8.50

Crispy Katsu Chicken
Panko chicken, katsu curry sauce, sesame, spring onion & pickled slaw
£9.50

Slow-Roasted Beef Brisket
Caramelised Red Cabbage & onions with a red wine jus
£10.95

Pulled Lamb Shepherd's Pie
Slow-cooked pulled lamb shoulder topped with creamy mash
£10.50

Honey-Roasted Carrots
Whipped feta, toasted walnuts, cranberry & parsley
£4.50

Charred Tenderstem Broccoli
Garlic butter, toasted almonds & Parmesan
£4.75

Crispy Smashed Potatoes
Rosemary, garlic, Parmesan & aioli
£4.50

Homemade Chips
Seasalt & Paprika
£4.50

DESSERTS

All items are £8.95

Homemade Sticky Toffee Pudding & Caramel Sauce

Traditional Italian Tiramisu

Mixed Berry Pavlova with Chantilly Cream

Homemade Double Chocolate Brownie

Homemade Cheesecake of the Day

All served with Ice cream, Cream or Custard

Selection of Ice Cream or Sorbet

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

