

At Grape & Olive we believe in sourcing Welsh products of the finest quality from producers we can trust.

We are proud to serve high quality, premium Welsh Celtic Pride beef and pork, Welsh Venison from Bwlch, free-range, freedom food eggs, and Welsh lamb from farm assured farms.

Our fresh fish is delivered daily by Swansea Fish based in Swansea Marina, we source Welsh cheeses from Caws Cenarth and Carmarthenshire Creameries, our delicatessen products come from Capital Cuisine Caerphilly and our luxury Welsh ice cream is passionately created by Mario Dallavalle in Carmarthenshire.

Appetisers

French onion soup, gruyere crouton	£4.50
French offion Soup, gruyere crouton	24.50
Bresaola, caper berries, celeriac remoulade, parmesan shavings	£5.50
Prawn & shrimp cocktail, baby gem, Bloody Mary sauce Baked courgette, red pepper & fennel parcel,	£7.00
sundried cherry tomato dressing (v)	£5.50
Seared scallops, minted pea puree, chorizo crumb	£8.50
Pigeon breast, roasted hazelnut & beetroot salad	£6.50
Warm spiced pear, blue cheese & caramelised onion tart (v)	26.00
Panko crumbed calamari, chilli dressing	26.00
Cured venison green peppercorn terrine, beetroot &	
horseradish chutney	£7.00
Oak smoked salmon, watercress, apple & horseradish salad	£6.50

Specials

Please see our specials board for a selection of daily changing dishes.

Sides

all £2.50

Parmesan & truffle oil chips

Homemade beer-battered onion rings

Green beans with basil pesto (v)

Tomato, rocket & pine nut salad (v)

Sautéed garlic mushrooms (v)

Caesar salad (v)

Braised red cabbage (v)

Roasted roots (v)

Fish & Shellfish

Whole lobster tail, garlic & lemon butter, fries	£22.00
Welsh coast mussels with your choice of sauce • SA Gold, prosciutto, garlic, cream, parsley • Lemongrass, chilli, lime & coriander	£12.50
Seafood plate selection – Oak smoked salmon, calamari with chilli dressing, garlic crevettes,	
white wine mussels, horseradish & dill cream	£18.00
Fruits de mer (for two people)	£65.00

Steaks

Served v	with a choice of steak chips or Pembrokeshire baby potatoes	
Rump 2	27g	£14.00
Sirloin 2	227g	£19.00
Fillet 22	?7g	£25.00
Rib eye	284g	£22.00
Sauces	- Béarnaise, peppercorn	£2.50
Butters	- garlic & herb, lemon & tarragon, chilli & herb	£2.00
Scallop	s, sirloin steak, lemon & tarragon butter	£27.00
Sirloin	steak, garlic crevettes,	£26.00
Chateau	ubriand, Béarnaise sauce (for two people)	£50.00

Fresh fish at market prices

Ask us about our fish specials

Meat & Poultry

Rack of lamb, Dijon mustard herb crust, crushed new potatoes, wilted greens	£20.00
Peppered venison steak, braised red cabbage, roasted roots, port wine sauce	£19.00
French trimmed pork loin cutlet, black pudding mash, parsnip puree, sage sauce	£12.00
Chicken supreme, truffle oil mash, green beans, chestnut mushroom sauce	£13.00

Today's special steak cuts

See board for a selection of premium steaks by varying weights.

Burgers & Salads

Homemade Celtic Pride burger Brioche, apricot & stilton chutney, house salad or steak chips	£10.50
Spiced broad bean, pea & spinach burger Brioche, lime crème fraîche, house salad or steak chips	£10.00
Chicken Caesar Salad Baby gem, Caesar dressing, crisp croutons, grilled chicken breast, anchovies	£10.00
Feta, fig & roasted red pepper salad, oregano oil (v)	00.83
Homemade risotto of the day, rocket salad (v)	£10.00

Ask your waiting staff for more details. All items are subject to availability. Approximate weights shown are prior to cooking. Some products may contain nuts or nut oils. Fish and poultry dishes may contain bones. Dishes marked with a (v) are suitable for vegetarians. If you require more information on the dishes please ask a member of staff. Customers who have intolerance should notify a member of staff on ordering.









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Snacks

Homemade pork scratchings

Chilli crackers

Sundried tomato olives (v)

Popcorn (v)

Crumbed Olives stuffed with cheese (v)

Wasabi peas (v)

Roast broad beans (v)

Lunch

Available Monday - Saturday, 12noon - 5pm

See our 2/3 course lunch menu for a great range of delicious dishes

2 courses £11.00 3 courses £14.00

all £3.00

Coffee

Our coffee is supplied by **Great Little Coffee Company** A superior blend of coffee beans, perfectly balanced and roasted in the UK especially for us, for you to enjoy



Dessert Wines

Chateau Loupiac Gaudiet (Boreaux) Lively and lusciously sweet with honeyed fruit and a fresh, juicy finish. A great match with blue cheeses or rich desserts

d'Arenberg Vintage Fortified Shiraz (Australia) Powerful and ripe, with lots of sweet, spicy blackberry fruit and notes of liquorice. Try it with hard cheeses or chocolate 125ml **£6.00** Half Btl **£15.00**

125ml **£6.00** Half Btl **£18.00**

Puddings

Rich chocolate fudge brownie, vanilla pod ice cream (v)

Blueberry & white chocolate cheesecake, clotted cream (v)

Warm plum & almond tart, spiced plum compote

Our own sticky date pudding, toffee sauce (v)

Warm Bramley apple pie, vanilla pod ice cream (v)

Warm lemon polenta cake, lemon curd, fresh raspberries(v)

Ice cream (v) (per scoop) £1.50

Choose from:

Brecon honey Clotted cream Milk chocolate

Pistachio Popcorn Prosecco sorbet

Raspberry ripple Strawberries & cream Vanilla pod

A sharing slate of our desserts

A taste of our chocolate fudge brownie, sticky date & toffee pudding, blueberry &

white chocolate cheesecake, lemon polenta cake and ice creams

Cheese

A selection of Welsh & continental cheeses with biscuits, oat cakes, caramelised walnuts & onion marmalade (v) per person £8.50

Children's Menu

all **£5.00**

Available all day

all £6.00

£11.00

Little fish & chips

Bacon, egg & beans

Homemade Celtic Pride burger, fries & salad

Veggie burger, fries & salad (v)

Chicken & bacon salad

Margherita pizza (v)

Puds

all £2.50

Warm lemon polenta cake, lemon curd

Sticky toffee & date pudding, toffee sauce

Mini ice cream sundae (v) - Milk chocolate or raspberry

Special hot chocolate

With vanilla ice cream, whipped cream & chocolate flakes

Sunday Lunch

Every Sunday, we serve a selection of roasted meats with homemade Yorkshire pudding, goose fat roasties, Pembrokeshire baby potatoes, Chantenay carrots, green beans, cauliflower gratin and red wine gravy





