

THE  
COVE

## STARTERS

- Sticky Pork Belly Bites** with pak choi, honey & soy sauce, sesame seeds. GF £10
- Halloumi Fries** V, GF £9
- Chicken, Chorizo & Spicy Cheese Bon Bons** with saffron & garlic mayonnaise. £10
- Hot Buffalo Chicken Wings** with ranch sauce. GF £9
- Soup of the Day** VE, GF £8
- Brussels Pâté, Ham Hock Terrine** with scratchings, onion chutney, melba toast. £10
- Smoked Haddock & Cheddar Cheese Fish Cakes** with tartare sauce. £10
- Bang Bang Cauliflower Nibbles** with sweet chilli, spring onions, sriracha & sesame seeds. VE £9
- Vegan Meatballs Skewers** VE £9

## DIRTY FRIES

- Hoisin & Sesame Duck Fries** with sesame chilli spring onions & pickled onions. GF £10
- Dirty Fries** with bacon, jalapeños, Siracha mayo, cheese spring onions & sesame. GF £10
- Hog Fries** with pulled pork. GF £10

## ON THE SIDE

- Cheese & Chive Potato Skins** V, GF £6
- Truffled Mac & Cheese** V £6 + Chorizo £2
- French Fries** VE, GF £5
- Garlic Bread** V £5 + Cheese £1
- Olives & Sun-blushed Tomato** VE, GF £6
- Buttered Corn on the Cob** VE, GF, £4.50
- Side Salad** VE, GF £5
- Beer Battered Onion Rings** VE £5

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FOR  
£10

## MAINS

- Chicken Tikka Flatbread** (Please ask for gluten free)  
Grilled chicken tikka, melted Monterey Jack cheese, garlic mayo, fries, gherkin, salad and slaw. £18.50  
Add on: bacon £2 or homemade onion rings £5

- Vegan Meatballs**  
Italian style meatballs, rich tomato & basil sauce, linguine pasta, mozzarella. VE £18

- Monster Ribs**  
Coca-Cola BBQ pork rib, corn on the cob, fries, slaw. GF £23

- Monster Combo Chicken & Ribs**  
Coca-Cola BBQ pork rib, Cajun chicken breast, corn on the cob, fries, slaw. GF £23

- Lamb Shank**  
8-hr braised lamb shank, chive mashed potatoes, root vegetables, minted gravy. GF £26

- Fresh Salmon**  
Pan-fried salmon fillet, chorizo, crushed potatoes, olives, spinach, stem broccoli & sauce Vierge. £24

- King Prawn Pasta**  
King prawn & chorizo, sun-blushed tomato cream, spinach, olives with linguine pasta. £25

- Chicken Linguine**  
Chicken, broccoli & blue cheese linguine with balsamic vines. £20

- Fish & Chips**  
Finest beer battered fish with fries, peas and house tartare sauce. £17

- Nachos** (Please ask for gluten free)  
A mountain of tortilla chips with spicy salsa, cheese, sour cream and guacamole. V £17.50  
Would you like to add pulled pork? £5

- Gammon and Egg**  
Served with fries, roasted tomato and mushroom. GF £19

- Fishy Dishy Pie**  
Classic Fish Pie with chive mashed potato, topped with cheddar & mozzarella cheese, served with stem broccoli & peas. GF £23

- The Lou Burger**  
Louisiana Cajun chicken breast or vegan chick'n, garlic & saffron mayo, iceberg lettuce, tomato, gherkins, pickled pink onions, fries & slaw. Chicken £18.50 Vegan VE £19

- Cove Burger**  
Juicy Welsh beef burger, pickled onions, burger sauce, gherkin and melted Monterey Jack cheese, fries, salad and slaw. £18.50 Add on: bacon £2, homemade onion rings £5 or pulled pork. £5

- Scampi & Chips**  
Battered scampi with fries, peas & house tartare sauce. £17

- Roasted Cauliflower, Tomato, Potato & Cumin Broth**  
Served with mango rice & poppadom pieces. VE £19

- 8oz Sirloin Steak** (Please ask for gluten free)  
8oz sirloin steak, cheese & chive potato skins, balsamic vines & slaw. GF £27  
Would you like to add three garlic king prawns? £7

- Greek Platter** (Please ask for gluten free)  
Grilled Cajun chicken, lamb kofta, roasted vegetables topped with feta, halloumi dippers with spicy rice, slaw, mint yogurt and flatbread. £35

- Rich, Slow-Cooked Beef Ragù Lasagne**  
With creamy béchamel sauce and fresh pasta sheets served with a side of golden, buttery garlic bread. £17.50

- Chicken Platter**  
Hot buffalo wings, butterflied Cajun chicken, chicken & chorizo bon bons, truffled mac & cheese, beer battered onion rings, corn on the cob, slaw & ranch sauce. £35

We've labelled all dishes that can be gluten free, please inform your server when you order. If you require allergen information, or need to inform us of dietary needs, please speak to a member of the team. Whilst a dish may not contain an allergen, foods may be at risk of cross contamination in the kitchen. Items on this menu may contain nuts or GM oil.