

## cocktails

### HOFFI COFFI 10

Penderyn Sherrywood  
/Aber Falls  
Toffee Liqueur /Cream /  
Milk / Espresso

### WELSH CAKE RUMTINI 10

Barti Ddu Spiced Rum //  
Licor 43 // Vanilla Syrup //  
Sultanas

### LLANFAIRPWLL- GIN-GYLL 9.5

Aber Falls Orange  
Marmalade Gin //  
Cointreau // Orange Juice  
// Lemon Juice // Soda

### Y DDRAIG GOCH 9.5

AU Red Cherry Vodka //  
Lemon Juice // Lime Juice  
// Lemon-Lime Soda //  
Grenadine

# mwg

BWYD MÔR A MYNYDD

## small plates

### BARA PLANC WITH LAVERBREAD BUTTER (V) 7

Fluffy Bachelra Watermill  
Flour bread, baked on our  
planca served with lashings of  
laverbread butter

### PRAWNS PIL PIL (GF) 8

Locally sourced BBQ  
shell on king prawns with  
garlic & chili oil

### WELSH LEEK PAKORA WITH WILD GARLIC YOGHURT DIP (VE,GF) 7

A Welsh twist on an Indian classic  
served with foraged wild garlic from  
the woodlands of Castell Coch

### YELLOW THAI STYLE COCKLES WITH CHARRED GARLIC BREAD (GF W/O BREAD) 9

Gower cockles steamed in a rich,  
spicy, sweet, funky Yellow curry  
broth

### BUTTERFLY SARDINE COB WITH ROCKET & HORSERADISH MAYO 7

Cardiff Market crusty cob stuffed  
with butterfly sardine fillets,  
horseradish may and rocket with a  
twist of lemon

### FLANK STEAK WITH BRAINS DARK RAREBIT FONDUE SAUCE & WILD GARLIC CHIMICHURRI (GF) 10

24 hour demerara sugar brined flank  
steak with Welsh ale cheese sauce and a  
punchy seasonal chimichurri

### WELSH MEAD TERIYAKI PORK BELLY BAO BUNS WITH CHARRED SPRING ONION SLAW 7

DEEP FRIED ENOKI MUSHROOM BAO  
BUNS WITH CHARRED SPRING ONION  
SLAW (VE,GF)

Teriyaki marinated pork belly nestled in a bouncy bao bun  
with a creamy Asian inspired slaw

### SAMPHIRE & PARMESAN PEMBROKESHIRE SPUDS & DILL CRÈME FRAÎCHE (V,GF) 8

Boiled, crushed & fried new  
potatoes with parmesan and  
a dill crème fraîche dip

## desserts

### BARTI RUM CRÈME BRÛLÉE 6

### BARA BRITH FRENCH TOAST BITES WITH PENDERYN WHISKEY BUTTERCREAM 8

Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Customers are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs.



@neighbourhoodcardiff



theneighbourhoodkitchen