

GIN GLORIOUS GIN

We have 10 gins on offer, all served as you wish, with Fever-Tree tonic

Gordon's London Dry Gin A distinctively refreshing taste that comes from the finest handpicked juniper berries and a selection of other botanicals

Hendrick's Handcrafted gin with traditional botanicals juniper, coriander & citrus peel but the special infusion of cucumber & rose petals creates a unique and unexpected flavour

Bombay Sapphire Fresh citrus and juniper flavours combined with an elegant light spicy finish

Tanqueray No.TEN Gin A unique & full bodied gin made using whole citrus fruit, including white grapefruit, lime & orange, along with juniper, coriander and a hint of chamomile flowers

Brecon Special Reserve Combined with botanicals from the four corners of the world - crisp and clean and exceptionally smooth

Plymouth A true classic made with soft Dartmoor water and sweet botanicals - favoured by many since 1793

SHARE

Vintage Gin Teapot £16

4 measures of your favourite premium gin over ice topped up with Fever-Tree tonic & a cucumber garnish in a vintage teapot with 2, 3 or 4 teacups. How lovely!



WHITE

Our house Sauvignon Blanc (1) Bottle £12.50
125ml - £2.60 175ml - £3 250ml - £4.50

Our house Pinot Grigio (1) Bottle £14.50
125ml - £3 175ml - £3.50 250ml - £5

Our house Chardonnay (2) Bottle £14.50
125ml - £3 175ml - £3.50 250ml - £5

Drostdy Hof Chenin Blanc, South Africa,
delicate and fruity (3) £17

Marques de Caceres Blanco, Rioja, Spain,
crisp, light, delicate fruity dry wine (1) £20

St Veran les Plantes Vignerons des Terres Secretes, France,
dry and mid bodied with a vibrant acidity (1) £23

Chablis, J Moreau et fils, Burgundy, France,
steely and dry the fruit is balanced with crisp acidity (1) £32

RED

Our house Cabernet Sauvignon Bottle £12.50
125ml - £2.60 175ml - £3 250ml - £4.50

Our house Merlot Bottle £14.50
125ml - £3 175ml - £3.50 250ml - £5

Our house Shiraz Bottle £14.50
125ml - £3 175ml - £3.50 250ml - £5

Callia Malbec, Argentina,
rich and oak aged with hint of vanilla £17

Drostdy Hof Pinotage, South Africa,
medium body with plum and berries £19

Valpolicella Bolla Classico, Italy,
full body, fresh and fruity style £23

Domaine du Pere Pape,
Châteuneuf-du-Pape 2012, France £32

ROSÉ

Our house Rosé Bottle £13.50
125ml - £2.70 175ml - £3.30 250ml - £4.70

Our house Pinot Blush Bottle £15.50
125ml - £3.30 175ml - £3.80 250ml - £5.30

Footsteps Zinfandel Rosé, USA,
lively and sweet with the sunshine £16

Marquesa de la cruz Old vine Garnacha, Spain,
juicy and satisfying dry rosé, ripe red fruit £17

Drostdy Hof, Cabernet Sauvignon,
Cinsaut, Muscat blend, South Africa £20

BUBBLES

Our house Champagne,
a great fresh fizz from a great name £35

Ponte Aurora Rosé, Italy,
dry and fresh delicate sparkler £20

Ponte Prosecco, Italy, a lovely delicate fizz £19

HOT DRINKS

A range of coffee, tea & hot chocolate available



The Brewery Inn
COSHESTON

Proper pub food
with a dash of panache

SMALL PLATES

£4 EACH OR CHOOSE 3 FOR £10
(TAPAS STYLE TO START/SHARE/SNACK)

Bread & olives with balsamic vinegar and olive oil (v)
Garlic & chilli marinated olives & feta (v)
Chicken wings (Hot & Spicy)
Pork baby ribs (BBQ)
Humous with smoked paprika & toasted pitta (v)
Vegetable bravas in a chilli and lemon oil (v)
Flash fried salt & peppered squid
Smoked paprika coated whitebait with tartar sauce
Sticky glazed spicy sausage and chorizo in red wine & honey
Black pudding & chorizo honey bonbons
Popcorn cockles with pickled cucumber

BIG PLATES

Full rack of BBQ ribs, cosh slaw & choice of potatoes £13.50
Salmon, smoked haddock & cheddar fish cakes with a rocket, olive, cherry tomato salad with garlic mayo & choice of potatoes £13.50
Bacon steaks, eggs with skin on chips & a homemade brown sauce £12.50
10oz Ribeye with tomatoes & mushrooms in garlic & choice of potatoes £19.50
Lemon and dill battered cod served with mushy peas, homemade tartare sauce & skin on chips £13.50
Veggie fish & chips, lemon and dill battered halloumi served with mushy peas, homemade tartare sauce & skin on chips (v) £12.50

Have a look at our chef's specials board changing daily

Wednesday is **CLUB NIGHT**
at the Brewery Inn from 6pm.

Burgers, Curries, Spanish Tapas

Changes weekly - follow us on Facebook for more information

RHYS' PIES

All served with buttery mash, peas & carrots

Slow cooked Welsh Beef with Cosh Brew & thyme gravy £13
Chicken and mushroom in a creamy mustard sauce £13
Seasonal vegetable pie with Cosh Brew & thyme veg gravy (v) £12

GOURMET BURGERS

All served with skinny or sweet potato fries & ketchonnaise

COSH CLASSIC £13
Welsh beef, topped with cheddar, tomato & onions
EL ESPANOL £13
Pork & chorizo, topped with Manchego cheese & chilli jam
THE WELSH FARMER £13
Welsh lamb with chopped mint, topped with watercress mayo
COSH HELL FIRE £13
Chilli chicken, topped with jalapeños & Monterey Jack cheese
COSH VEGGIE CLASSIC (v) £13
Garlic & mixed bean burger topped with spinach & blue cheese mayo
EXTRA TOPPINGS: Fried egg, blue cheese mayo, chilli jam, crispy bacon, 2 x onion rings £1.50

RUSTIC STYLE THIN CRUST PIZZAS

THE BELLA & BERTIE £9
Home cooked ham & wild mushroom, topped with spinach & ricotta
THE MEATY ONE £9.50
Chorizo, Welsh sausage, chicken, Parma ham & pimienta peppers
AHOY THERE! £9.50
Smoked haddock, prawn & anchovy topped with roasted garlic & watercress
DRINK IT, THEN BEET IT £9.50
Marinated ground beef in Cosh Brew with roasted beetroot & rocket
CAN YOU HANDLE IT? £9.50
Spiced beef, jalapeños, chilli cheddar, mozzarella & homemade chilli sauce
THE FORAGER (v) £9
Wild garlic mushrooms, pimienta peppers and blue cheese

SIDES

Cosh slaw £2.50
Skin on chips £3
Skinny fries £3
Sweet potato fries £3
Crushed new potatoes £3
Buttery mash £3
Carrots, leeks & peas £3
Onion rings £3
Cherry tomatoes, red onion and balsamic salad £3
Rocket, olive & parmesan salad £3
Dough balls with garlic butter £3



PROPER PUDS

Sticky toffee pudding with toffee sauce and cream or ice cream £5
Orange & vanilla Pannacotta served with an orange cookie £5
White chocolate & raspberry cheese cake £5
Summer fruits Cosh Mess £5
Affogato - 2 scoops of ice cream served with an espresso shot £5
CHEESE BOARD £6
A selection of cheeses served with crackers, celery and chutney

Join us for our traditional
SUNDAY LUNCH

Served 12 till 4pm.

2 courses for £14.50

Children's 2 courses for £8

MONTHLY MUSIC NIGHTS
from local Pembrokeshire Artists
Follow us on Facebook to find out more



All our food is prepared and cooked fresh to order by our kitchen team using the very best of Pembrokeshire produce. We aim to provide a relaxed and informal dining experience. So we thank you for being patient with us at busy times. Dishes subject to availability as we may sometimes run out of some items - we will substitute with alternative choices where we can.

Please ask if you wish to know about specific allergy information on our menu items