



VOICE LOVES SEAFOOD

SEAFOOD IS OUR SPECIALITY

Tuck into fantastic food in an incredible location

For a superb dining experience in one of the UK’s finest destinations, visit Langland’s Brasserie, which is nestled right on the seafront of Swansea’s famous Langland Bay, Mumbles. Home of delicious food and stunning views, enjoyed by people locally, visitors to Mumbles and Gower, and guests from across the world. A modern brasserie with an emphasis on local ingredients and specialising in seafood, every visit is a treat. Seafood is a bit of a speciality (well, it’d be rude not to, considering its location). The Fish and Seafood Platter for two is a talking point (on the cover of this month’s mag!) and you won’t go wrong choosing the catch of the day, cooked to perfection. Looking for a light bite with a fresh flavour? Try the salmon, chilli, lime, and tomato salad. The menu is designed to make the best of locally sourced produce, creating fabulous looking dishes full of taste and quality. Make Sunday spectacular with a freshly cooked traditional roast, featuring the finest local meats.

Ask the staff about this week’s selection. A full a la carte menu is also available. Enjoy the sunset to a backdrop of live music, great food, and wine. Whether it’s a special occasion, or just another day, why not treat yourself to a champagne breakfast? It’s the perfect start to a lazy day by the seaside. Lighter (and non-alcoholic!) options are obviously available too, including the perfect scrambled egg and smoked salmon on toasted brioche. Food and location combine to deliver magical moments you’ll enjoy – whether you’re visiting for coffee, cake, breakfast, lunch, or dinner – simply enjoy!

.....

Langland’s Brasserie, Brynfield Rd, Newton, Mumbles, Swansea Wales SA3 4SQ
01792 363699
info@langlandsbrasserie.co.uk
langlandsbrasserie.co.uk
Facebook: @LanglandsBrasserie
Instagram: @LandlandsBrasserie



DIG INTO THE SEA’S BOUNTY

The Oyster House makes the most of fishy favourites

Welcome to The Oyster House, which offers a bounty of fresh seafood for brunch, lunch, and dinner – the ultimate dining experience serving fresh local delicacies for you to enjoy. This stylish venue is the place to be in The Mumbles, you’ll have such a great time that you won’t want to leave. In fact, you don’t have to as The Oyster House is home to 16 boutique bedrooms, including family-friendly and dog-friendly accommodation, not to mention the stunning sea views. As its names suggests, oysters are a firm favourite on the menu along with plenty of other seaside favourites. Dishes on include pan fried cod on a bed of kale and sautéed baby potatoes, with chorizo jam and sweet potato crisps; roasted plaice with Ratte potatoes, capers, cherry tomato and parsley butter; and mussels Marinierie steamed with onion, white wine, cream and parsley and served with Koffman’s chips to name but a few. As well as offering plenty of seafood options, there is also an exquisite choice vegetarian and vegan alternatives, and traditional favourites such as a classic surf and turf, chicken supreme, and roasted lamb. There’s something for everyone and a menu that is updated regularly to keep your taste buds tingling. Once you’ve had your fill of The Oyster House’s amazing food, why not relax and enjoy the beautiful views that the bar terrace has to offer – its the perfect place to soak up the sun while sharing a bottle of Gavi.

.....

Oyster Wharf, Tivoli Walk, Mumbles Rd, The Mumbles, Swansea SA3 4DN
01792 823159
oysterhousemumbles.com
info@oysterhousemumbles.com

A HARD TO RESIST MENU

At the Ridgeway is a must-visit destination for Newport diners

A young, experienced team with numerous years of experience between them running one of the most exciting independent eateries in Newport – irresistible! Owner Tom Musto and his team have a fabulous new menu for you to enjoy this summer with plenty of seafood options, which included pan fried hake fillet, Anna potato, Parma ham crisp, garden peas and lettuce with a white wine sauce, as well as its incredibly popular beer battered cod fillet. Do not forget you can take advantage of a fabulous lunchtime meal deal where you can get two courses for £14.50. Lunch is served daily from noon until 2.45pm. In the evening, an extensive menu is offered, featuring a choice of nibbles, starters, mains, options from the grill, and handcrafted desserts. Sunday lunch is a veritable treat for the entire family and offers a superb choice of roasts fresh from local farms and suppliers, served from noon until 3pm and priced from £18 for two courses and £23 for three courses. If these fantastic deals are not enough, there’s a wide range of Welsh and speciality drinks available from the bar, with a fine selection of wines from around the world, as well as a tempting range of cocktails. At the Ridgeway is a must visit dining destination if you are visiting the city of Newport, pop in and try their amazing food today, which you can enjoy in comfortable and stylish surroundings in a welcoming and friendly atmosphere.

.....

Ridgeway Ave, Newport NP20 5AJ
01633 266053
Facebook: At The Ridgeway
AtTheRidgeway.com



FOCUSING ON FRESH FLAVOURS

Junction 28 brings stellar service and a wide variety of seafood

Junction 28 is well-known throughout South East Wales as one of the best places to dine, especially if you are visiting the city of Newport, currently ranking in the Top 20 out of 256 restaurants on Trip Advisor. Service is paramount, with a warm welcome offered to everyone who graces its doors. Drinks are offered in lounge before you are seated at your table, with attentive and dedicated staff at your beck and call. When creating the new a la carte menu, meticulous attention to detail was taken, where a long-serving team of expert chefs have carefully selected the finest locally sourced Welsh ingredients to create a concise menu that focuses on the freshest flavours. New dining options include a wide variety of seafood options which include catch of the day with a choice of sauces; deep fried whitebait served with garlic aioli and dressed salad; fish bouillabaisse; yuzu marinated scallops; sriracha grilled king prawns; a seafood platter; and also beer battered cod. A firm favourite with everyone who visits are the Junction 28 speciality desserts, and if you’re stuck with what to have, why not have a little taste of all the desserts on one plate? As well as offering a great selection of new dishes to try this summer, you will find a whole host of meals to suit all tastes on the Junction 28 menu, with options from the grill, burgers, vegetarian, and vegan options. Dietary requirements are also catered for, just let the friendly team know your specific needs when booking.

.....

Station Approach, Newport, NP10 8LD
01633 891891
junction28.com
Facebook: Junction 28
Twitter: @28Junction28