

FRENCH
WINE TASTING

|| 3RD APRIL 2025 ||

dulse

THE WATERFRONT || MILFORD HAVEN



|| Deli Grazing Board

CURED MEATS, CARMARTHENSHIRE SMOKED CHICKEN,
MARINATED OLIVES WITH CHILLI JAM, ARTISAN BREAD,
BALSAMIC VINEGAR AND WELSH RAPESEED OIL (F,D,SD)

PAIRED WITH :

DOMAINE DU SEUIL PERLES DU SEUIL, FRANCE (SD)

MUSCADET 'LE DEMI BOEUF' DOMAINE MALIDAIN, FRANCE (SD)

HAUTES COTES DE BEAUNE BLANC, DOMAINE MAZILLY, FRANCE (SD)

|| Welsh Cheese Board

PANT-YS-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR,
PERL LAS AND PERL WEN, WITH TOMATO CHUTNEY, GRAPES,
CELERY, CAERPHILLY CHEESE AND LEEK CRACKERS
(V,W,D,C,SD)

PAIRED WITH :

CHATEAU DU SEUIL BORDEAUX ROUGE, FRANCE (SD)

GIGONDAS DOMAINE DU GRAPILLON D'OR (SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD)

Sulphur dioxide **Lifestyle:** 🌿 Plant-based, (V) Vegetarian