

LUNCH
|| MENU ||

dulse

THE
WATERFRONT || MILFORD
HAVEN

TWO COURSES || £22.00 PER PERSON
THREE COURSES || £26.00 PER PERSON

|| To Nibble

OPTIONAL EXTRA COURSE, CHARGES APPLY

FARM COTTAGE BAKERY ARTISAN BREAD || £5.50

SEAWEED BUTTER, PEMBROKESHIRE SEA SALT (V,G,D)

MARINATED OLIVES ✓ || £4.00

(V)

|| Starters

SWEETCORN AND SMOKED CHICKEN ARANCINI

SWEETCORN PURÉE, BLACK GARLIC KETCHUP, GRAN LEVANTE CHEESE
(G,D,E)

CARROT AND GINGER PANNA COTTA

PARSNIP TOFFEE, ALMOND CRUMBLE, SATAY MAYONNAISE, CORIANDER, ONION BREAD
(V,G,N,P,S,SD)

PEMBROKESHIRE CHILLI FARM SPICED SALT AND CHILLI SQUID

GINGER VINEGAR DIPPING SAUCE
(M,G,SD)

COURGETTE, PEA AND MINT SOUP ✓

CHARRED CORN BREAD
(V,SD,G)

|| Mains

ROASTED PORK BELLY AND BRAISED PIG CHEEK

BUTTERNUT SQUASH, PICKLED RED CABBAGE, APPLE
(G,D,E,SD)

ROASTED MACKEREL

ROMESCO SAUCE, TOMATO, CUCUMBER AND PICKLED WATERMELON SALAD,
ROASTED PEMBROKESHIRE POTATOES, TOASTED ALMONDS
(F,N,D,SD)

MARKET FISH IN TENBY HARBOR BEER BATTER

DULSE TARTARE SAUCE, MUSHY PEAS AND LEMON, SERVED WITH CHIPS
(F,G,SD)

CHARRED HISPI CABBAGE

BUTTERBEAN MASH, GREEN PEPPERCORNS, ROASTED RADISH, ONION BROTH
(V,D,G)

PEMBROKESHIRE DRY AGED 80Z RUMP STEAK

£6.00 SUPPLEMENT

STEM BROCCOLI, CHARRED ONION, SERVED WITH CHIPS
(D)

|| Sides

SUMMER VEGETABLE FRICASSEE, PINE NUTS,
CAFÉ DE PARIS BUTTER (V,D,S,N) || £5.00

BRAISED RED CABBAGE, ORANGE AND PUMPKIN SEEDS (V,SD) || £4.50

CHIPS (V) || £4.50 ✓

PEPPERCORN SAUCE (V,D,SD) || £3.50

WELSH WHISKY CREAM SAUCE (V,D,SD) || £3.50

SEAWEED CHIMICHURRI (V,SD) || £3.50

|| Dessert

STICKY TOFFEE PUDDING

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM

(V,G,D,S,E,SD)

CARAMEL MOUSSE

APPLE SORBET, APPLE GEL, APPLE CRISP, HONEYCOMB

(V,SD)

PINEAPPLE ETON MESS

CARAMELISED PINEAPPLE, LIME MERINGUE, COCONUT SORBET, PINEAPPLE CURD

(V,D,E,SD)

SELECTION OF WELSH CHEESE

£6.00 SUPPLEMENT

PANT-Y-S-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR, PERL LAS AND PERL WEN, WITH TOMATO CHUTNEY, GRAPES, CELERY, CAERPHILLY CHEESE AND LEEK CRACKERS

(V,G,D,C,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.

√ Plant-based (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.