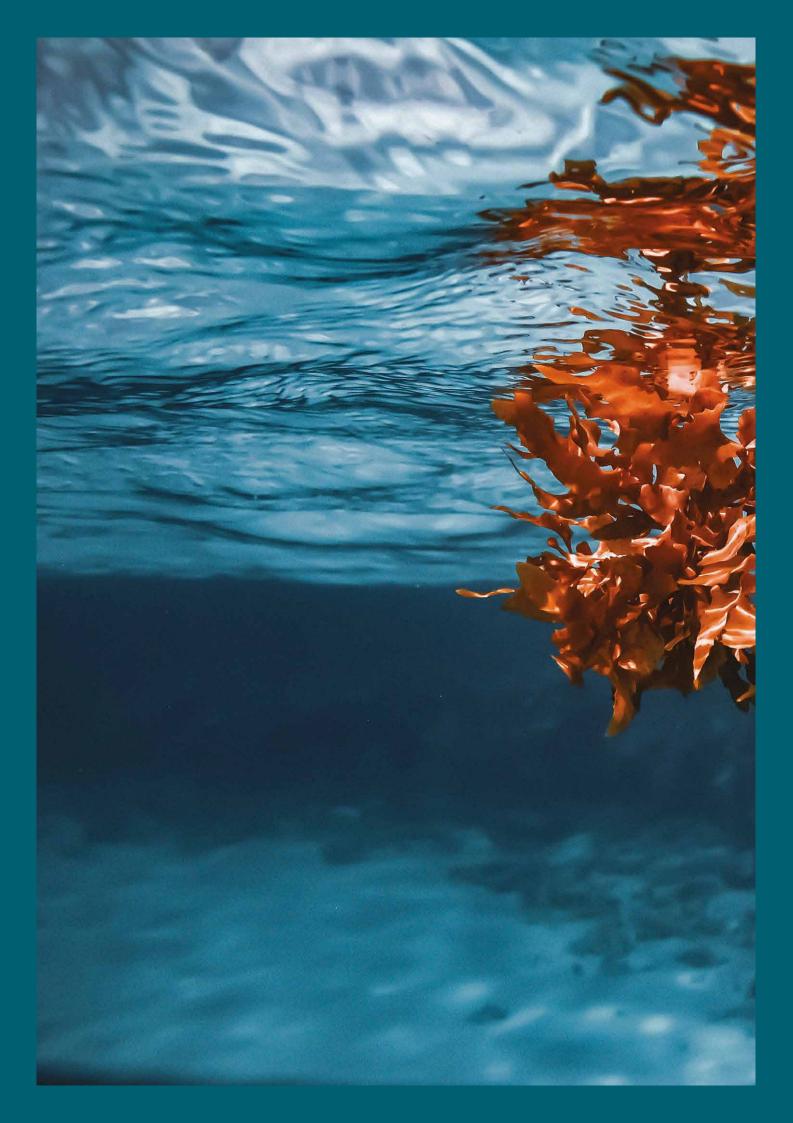
DINNER || menu ||

dulse

THE WATERFRONT MILFORD HAVEN



# I the dulse story

#### Blue oceans and sunset skies...

Inspired by the fresh seafood, drifting seaweed and sparkling tides of his Pembrokeshire childhood, Executive Head Chef Simon Crockford is the heart and soul behind dulse.

An edible variety of seaweed that grows abundantly around the coast of Pembrokeshire, dulse is bursting with 'umami' flavour and can be eaten raw or dried, making it a versatile ingredient for our menu, as well as providing the inspiration for our restaurant's unique name.

Serving up pure freshness from the Pembrokeshire coast and countryside, and championing the highest quality local produce, we aim to create memorable dining experiences that emulate the coastal sights, sounds and sensations of this beautiful part of the world.

### || To Nibble

FARM COTTAGE BAKERY ARTISAN BREAD || £5.50 SEAWEED BUTTER, PEMBROKESHIRE SEA SALT (V.G.D)

MARINATED OLIVES || £4.00 V (V)

## || Starters

SEARED SCALLOPS || £14.00 PARSNIP, APPLE, CURRY SAUCE, BUTTERMILK, CORIANDER (M.D.MU)

LEMON AND GINGER MARINATED PRAWNS || £10.50 CUCUMBER, SORREL, FENNEL, YUZU, DILL YOGHURT (CR.D.SD)

DULSE SEAFOOD CHOWDER || £9.50 SWEETCORN, CHORIZO, PEMBROKESHIRE POTATOES, CHARRED CORNBREAD, SEAWEED BUTTER (F.M.G.D.SD.C)

DULSE CRAB AND SALMON CREOLE FISH CAKE **\$ £9.50** WARM TARTARE SAUCE, SAMPHIRE, SMOKED MAYONNAISE (F.CR.G.D.E.SD.MU.C)

PORK, CHICKEN AND LEEK TERRINE **\$ £8.50** PEAR CHUTNEY, BRIOCHE, MUSTARD EMULSION (G.D.E.MU.SD)

BUTTERNUT SQUASH AND ROASTED GARLIC HOUMOUS **£8.00** GOAT'S MILK CURD, BALSAMIC ONIONS, SPICED SEEDS, CORNBREAD (V.G.D.SE.SD.MU)

BEETROOT PANNA COTTA || £8.00 Celeriac Remoulade, Radish, Puffed Barley, Sherry Vinegar Dressing, Watercress (V.G.SD.MU.C)

ONION AND PEMBROKESHIRE CIDER SOUP || £7.50 HAZELNUT, SHALLOT, SAGE (V.N.SD)

# || Mains

#### **DRY AGED SIRLOIN STEAK 80Z \$ £30.00** Stem Broccoli, Charred Onion, Served with Chips (D)

#### RUMP OF LAMB || £26.00

LAMB PUDDING, CRUSHED BUTTERBEANS AND CHORIZO, PUMPKIN PURÉE, TOASTED PINENUTS, LAMB JUS (6,D,SD,C)

**GRILLED BASS FILLET #£25.00** POTATO DUMPLINGS, PRAWN SCAMPI, SEA VEGETABLE SLAW, FENNEL, BISQUE GRAVY (F.CR.G.E.S.D.C)

#### DULSE SEAFOOD LAKSA || £24.00

PRAWN, SALMON AND SKATE WING COOKED IN A COCONUT, LEMONGRASS. GINGER AND TURMERIC BROTH WITH EGG NOODLES (CR.F.G.E.SD.C)

LEMON AND THYME MARINATED CHICKEN BREAST || £22.00 TRUFFLE MASH, PANCETTA, CABBAGE, WILD MUSHROOM, TARRAGON AND CREAM (D.C.SD)

#### MARKET FISH IN TENBY HARBWR BEER BATTER || £20.00

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

#### VEGETABLE TARTE TATIN || £18.50

STEM BROCCOLI, HERB CREAM CHEESE, ROASTED ONION VELOUTÉ (V.G.C)

MISO GLAZED AUBERGINE || £18.00

WASABI EMULSION, POLENTA CHIPS, PEPPER SALSA, ORANGE, POMEGRANATE AND MINT DRESSING (V.S.SD)

# || Sides

CHIPS (V) || £4.50 V

PEMBROKESHIRE POTATOES WITH SEAWEED BUTTER (V.D) **£4.00** 

BUTTERED GREEN BEANS, CABBAGE, SHALLOTS AND BACON (D) || £5.00

CAESAR SALAD (F.G.S.D.SD.MU) || £5.00

PEPPERCORN SAUCE (D.SD) **£4.00** 

MUSHROOM AND TRUFFLE SAUCE (D.SD) || £4.00

## || Dessert

#### BANOFFEE DELICE || £8.50

BANANA, BISCUIT, VANILLA ICE CREAM (V,G,D,E,S)

PEAR. WELSH HONEY AND ALMOND TART # £8.50 AMARETTO ICE CREAM

(V.G.N.D.E)

CARAMEL MOUSSE || £8.50 APPLE SORBET. APPLE GEL. APPLE CRISP AND HONEYCOMB (V.SD)

STICKY TOFFEE PUDDING \$\$ £8.00 BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM (VGDSESD)

MALT CUSTARD, ORANGE AND HAZELNUT PROFITEROLES || £8.00

HOT CHOCOLATE SAUCE (V.G.D.S.E.N)

#### SELECTION OF WELSH CHEESE || £13.00

PANT-YS-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.

V 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.



THE WATERFRONT