

GROUP DINNER  
|| MENU ||

# dulse

THE  
WATERFRONT



MILFORD  
HAVEN

FOR PARTIES OF 9 OR MORE

## || To Nibble

**FARM COTTAGE BAKERY ARTISAN BREAD || £5.50**

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

**MARINATED OLIVES || £4.00**  (V)

## || Starters

**LEMON AND GINGER MARINATED PRAWNS || £10.50**

CUCUMBER, SORREL, FENNEL, YUZU, DILL YOGHURT  
(CR,D,SD)

**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)

**ONION AND PEMBROKESHIRE CIDER SOUP || £7.50**

HAZELNUT, SHALLOT, SAGE  
(V,N,SD)

## || Mains

### **DRY AGED SIRLOIN STEAK 8OZ || £30.00**

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

### **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)

### **MISO GLAZED AUBERGINE || £18.00**

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

## || Sides

### **CHIPS (V) || £4.50**

### **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

### 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

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

### 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.

✓ 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.