



DINNER SAMPLE
|| MENU ||

dulse

THE
WATERFRONT



MILFORD
HAVEN



|| To Nibble

LOCAL ARTISAN BREAD || £4.50

SEAWEED BUTTER PEMBROKESHIRE SEA SALT
(V.G.E.D)

|| Starters

GRILLED TIGER PRAWNS || £10.50

GARLIC BUTTER, LEMON AND SAMPHIRE
(CR.D)

MARKET FISH AND LAVERBREAD FISHCAKE || £7.50

CAPERS, DILL AND MALT VINEGAR MAYONNAISE
(F.G.S.E.SD.MU)

TENBY GIN AND CORIANDER MARINATED SALMON || £9.95

CUCUMBER RELISH, WASABI SALAD CREAM, SEA HERBS
(F.SD.E.G.D.MU)

Y CWT CAWS FETA CHEESE || £9.95

TOMATO AND COURGETTE SALAD, PUMPKIN SEED PESTO,
BASIL AIOLI, FOCACCIA
(V.G.SD.D)

PEMBROKESHIRE SALT & CHILLI

CAULIFLOWER WINGS || £6.75

FRANK'S HOT SAUCE
(V)

HAM HOCK & OYSTER MUSHROOM TERRINE || £7.50

CELERIAC REMOULADE, WELSH MEAD AND APPLE CHUTNEY, ONION BREAD
(G.D.E.SD.MU.C)

CHICKEN, LEEK & SNOWDONIA CHEESE CROQUETTES || £6.95

MATSON CURRY SAUCE, LLAETH Y LLAN YOGHURT
(G.S.D.E)

QUINOA SALAD, BUTTERNUT SQUASH,

EDAMAME BEANS || £7.25

PICKLED WATERMELON, TOASTED SEEDS WITH SEAWEED AND LIME VINAIGRETTE
(V.S.SD)

|| Mains

PEMBROKESHIRE DRY AGED RUMP STEAK 8OZ || £23.00

GARLIC STEM BROCCOLI, WATERCRESS AND HOUSE FRIES
(D)

MARKET FISH IN TENBY HARBWR BEER BATTER || £15.50

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

LEMON AND THYME ROASTED BRITISH CHICKEN SUPREME || £16.50

TRUFFLE MASH, LOCAL BEER BRAISED CARROTS, CHICKEN JUS
(D,F,SD)

WELSH LAMB RUMP || £23.50

CHARRED ONION, PEAS, SAMPHIRE AND TOMATO, PICKLED ANCHOVIES
(D,F,SD,S)

POACHED FILLET OF COD || £22.50

CHORIZO, PEMBROKESHIRE POTATO AND MUSSEL CHOWDER
(F,D,M,SD,C)

WILD MUSHROOM, TRUFFLE AND SPINACH TAGLIATELLE || £15.50

CRISP KALE, CHARRED STEM BROCCOLI, TOASTED SEEDS
(V,G,SD)

SWEETCORN AND ASPARAGUS RISOTTO || £16.50

SAMPHIRE, PEAS, TOMATO AND Y CWT CAWS FETA CHEESE
(V,D)

OR

VEGAN SWEETCORN AND ASPARAGUS RISOTTO || £16.50

SAMPHIRE, PEAS, TOMATO AND VEGAN CHEESE
(V)

|| Sides

HOUSE FRIES || £3.25 (V)

**HOUSE FRIES WITH CAWS GRYF CHEESE
& TRUFFLE OIL || £5.00** (V,D)

**PEMBROKESHIRE POTATOES WITH GARLIC
BUTTER & PARSLEY || £3.25** (V,D)

**TOMATO, SAMPHIRE & FENNEL SALAD WITH
SEAWEED AND LEMON DRESSING || £3.25** (V,SD)

**BEER BRAISED CARROTS WITH THYME
& PUMPKIN SEEDS || £5.00** (V,G,D)

PEPPERCORN SAUCE || £3.25 (D,SD)

MUSHROOM SAUCE || £3.25 (SD)

|| Dessert

RICH CHOCOLATE TART || £7.25

MARMALADE ICE CREAM, ORANGE AND VANILLA COMPOTE
(V,G,D,S,E)

STICKY TOFFEE PUDDING || £6.95

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM
(V,G,D,S,E)

CRÈME BRULÉE BAKED WITH PEMBROKESHIRE CREAM || £8.00

WELSH CAKES AND BERRIES
(V,G,D,E)

GOETRE LEMON CURD PARFAIT || £6.85

LIME MERINGUE, RASPBERRIES, MÊL GWENYN GRUFFYDD HONEY
(V,D,S,E)

RASPBERRY SORBET || £6.50

RASPBERRY GEL, FRUIT COMPOTE
(V,S)

CHOCOLATE BROWNIE || £6.85

MANGO SORBET, CARAMELISED PINEAPPLE, STAR ANISE SYRUP
(V,S,G)

SELECTION OF WELSH CHEESE || £9.95

PANT-YSGAWN GOAT'S CHEESE, CAWS GRYF CHEDDAR, PERL LAS AND PERL WEN,
SERVED WITH APPLE, MEAD AND HONEY CHUTNEY, GRAPES AND CELERY,
CAERPHELLY CHEESE AND LEEK CRACKERS
(V,G,D,C)



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) 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.