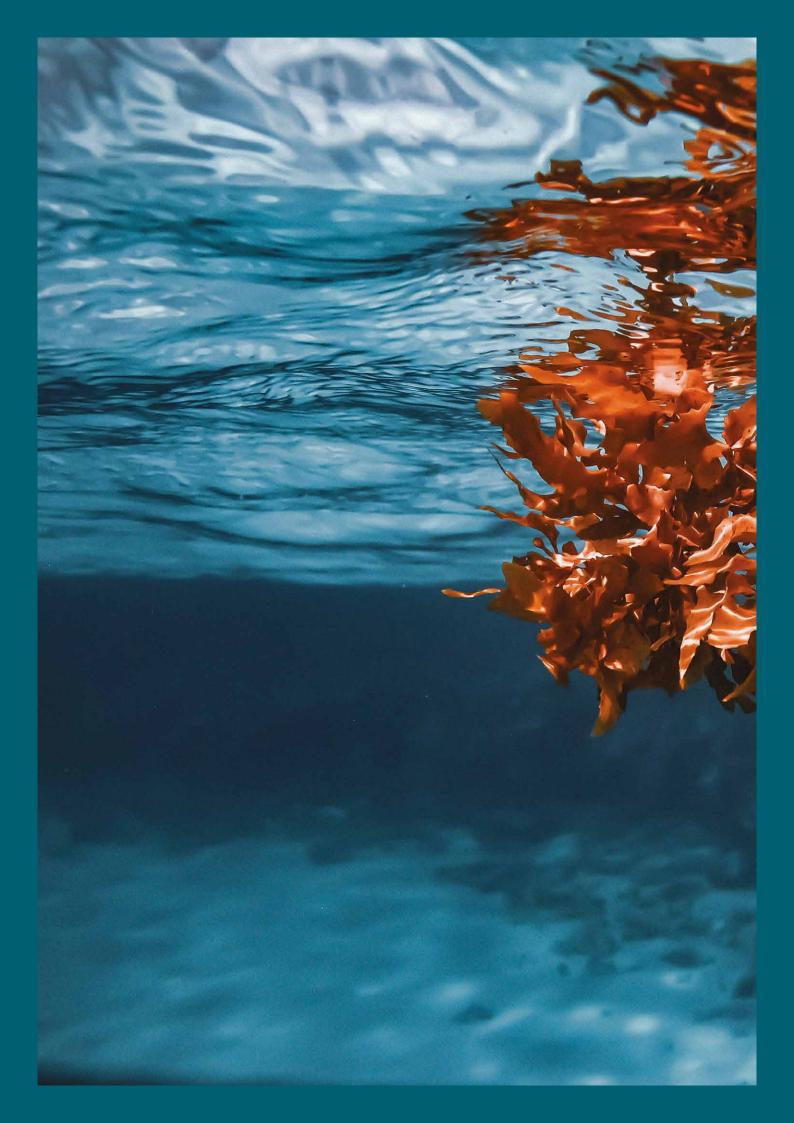
DINNER || MENU ||

dulse

THE WATERERONT Ī

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

LOCAL ARTISAN BREAD | £5.50

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

MARINATED OLIVES | £4.00 (v)

WHITEBAIT | £5.50

LAVERBREAD AND CHILLI MAYONNAISE

| Starters

GLAMORGAN SAUSAGE WITH CAERPHILLY CHEESE AND LEEKS # £8.25

BABY VEGETABLES, WELSH ALE AND TOMATO CHUTNEY

QUINOA SALAD WITH BEETROOT, BUTTERNUT SQUASH AND KALE | £9.95

 $\begin{array}{l} \textbf{PICKLED PEAR, CANDIED WALNUTS, SPINACH, SEAWEED AND LIME VINAIGRETTE} \\ \textbf{(V.N.SD)} \end{array}$

BEEF CHEEK AND PERL LAS CHEESE CROQUETTES | £9.95

CRUSHED CELERIAC, BACON, ONION JUS

CARMARTHENSHIRE SMOKED CHICKEN | £9.95

SNOW PEA SLAW, LLAETH Y LLAN YOGHURT, ORANGE, SHERRY CARAMEL

PEMBROKESHIRE CRAB SOUP | £10.50

CORNBREAD, SEAWEED BUTTER, CRAB MAYONNAISE

SOUSED MACKEREL | £8.50

SALAD OF LEEKS, TARRAGON AND NORTON FARM POTATOES, MÊL GWENYN GRUFFYDD HONEY AND WELSH DRAGON MUSTARD DRESSING (F.G. S.D. MU)

GRILLED TIGER PRAWNS | £11.50

GARLIC BUTTER, LEMON AND SAMPHIRE



|| Sides

HOUSE CHIPS | £3.50

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HOUSE CHIPS WITH CAWS CRYF CHEESE & TRUFFLE OIL | £5.00

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PEMBROKESHIRE CHILLI FARM SPICED SWEET POTATO WEDGES | £5.00

(V.D

HOOK FARM CAULIFLOWER CHEESE TOPPED WITH WELSH RAREBIT | £5.00

(V.G.D.E.SD.MU)

PEPPERCORN SAUCE | £3.25

(D.SD)

WILD MUSHROOM AND TRUFFLE SAUCE | £3.25

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|| Dessert

STICKY TOFFEE PUDDING | £7.25

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM

CHERRY AND WHITE CHOCOLATE BLONDIE | £7.25

MARZIPAN ICE CREAM, MULLED CHERRIES, MANDARIN GEL

TONKA BEAN PANNA COTTA # £7.25

GOWER CIDER POACHED PEAR, PEAR SORBET, BLACKBERRIES

CRÈME BRULÉE BAKED WITH PEMBROKESHIRE CREAM | £8.25

WELSH CAKES AND BERRIES

BANANA ICE CREAM, CRÈME FRAICHE, HONEYCOMB

SELECTION OF WELSH CHEESE # £10.95

PANT-YS-GAWN GOAT'S CHEESE, CAWS CRYF CHEDDAR, PERL LAS AND PERL WEN, SERVED WITH APPLE, MEAD AND HONEY CHUTNEY, GRAPES AND 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) 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.

dulse