

GROUP DINNER  
|| MENU ||

dulse

THE  
WATERFRONT || MILFORD  
HAVEN

FOR PARTIES OF 9 OR MORE

## || To Nibble

### ARTISAN BREAD || £5.00

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

### MARINATED OLIVES || £4.00 (V)

### SUMMER PEA HOUMOUS || £6.50

WELSH FETA CHEESE, TOASTED SEEDS, CORN BREAD (V,G,D,SE)

## || Starters

### PEMBROKESHIRE CHILLI FARM SPICED SALT AND CHILLI SQUID || £9.00

GINGER VINEGAR DIPPING SAUCE  
(M,G,S,SD,SE)

### MAPLE GLAZED WELSH PORK BELLY || £9.00

PICCALILLI, RED CABBAGE, APPLE, CRACKLING  
(MU,SD,C)

### LEMON, CHICKPEA AND TOMATO QUINOA SALAD || £8.95

CUCUMBER, PARSLEY, HARISSA MAYONNAISE, ROCKET  
(V,SD,S)

### NORTON FARM POTATO AND PANT-Y-S-GAWN GOAT'S CHEESE SALAD || £9.00

ASPARAGUS, PEAS, MINT, GEM LETTUCE, WELSH WIND CASK VINEGAR,  
AFON MEL WILDFLOWER HONEY DRESSING  
(V,G,D,MU,SD)

### PEMBROKESHIRE SALT AND SMOKED SALMON || £12.50

BEETROOT, ORANGE, FENNEL, DILL YOGHURT, TAPIOCA CRISP  
(F,D,SD)

### DULSE DELI BOARD || £20.00

CURED MEATS, CARMARTHENSHIRE SMOKED CHICKEN, MARINATED OLIVES,  
WELSH GOAT'S CHEESE WITH CHILLI JAM, ARTISAN BREAD, BALSAMIC VINEGAR  
AND WELSH RAPESEED OIL  
(F,D,SD)

## || Mains

### NORTON FARM POTATO AND TARRAGON GNOCCHI || £18.50

ROASTED PEPPERS, COURGETTES AND FENNEL, TOMATO AND CHILLI RAGU  
(V,C,SD)

### LEMON AND THYME MARINATED CHICKEN || £20.00

CHORIZO CREAMED CORN, CRUSHED POTATOES, CARROT RELISH, STEM BROCCOLI  
(C,SD,D,G)

### 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,N,E,SD,G)

### PAN ROASTED COD || £24.00

BOMBAY POTATOES, CURRIED MUSSELS AND LEEKS, BUTTERMILK AND CHIVE DRESSING  
(M,F,D)

### PEMBROKESHIRE DRY AGED 8OZ RUMP STEAK || £24.50

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

### WELSH LAMB RUMP || £26.00

RAS EL HANOUT SPICED COUSCOUS, WELSH FETA, CAPONATA, ANCHOVIES  
(G,D,SD,C,F)

## || Sides

### CHIPS || £3.50 (V)

### HOUSE FRIES || £4.00

NORI SALT AND SRIRACHA MAYONNAISE, ONION SEEDS (V,D)

### PANZANELLA SALAD || £5.00

TOMATOES, CORN BREAD, SEAWEED AND BASIL DRESSING (V,SD,G)

### SPRING GREENS, CABBAGE, PEAS AND LEEKS || £5.00

WITH MINT AND GARLIC BUTTER (D)

### PEPPERCORN SAUCE || £3.25 (D,SD)

### WILD MUSHROOM AND TRUFFLE SAUCE || £3.25 (D,SD)

## || Dessert

### STICKY TOFFEE PUDDING || £7.50

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM

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

### LEMON AND GINGER PANNA COTTA || £8.00

BLACKBERRY SORBET, COCONUT GRANOLA, ROASTED PINEAPPLE

(V,N,SD)

### PEMBROKESHIRE SEA SALT

### AND CARAMEL CHOCOLATE BROWNIE || £8.50

PEANUT BUTTER MOUSSE, RASPBERRY JAM ICE CREAM

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

### SELECTION OF WELSH CHEESE || £10.95

PANT-Y-S-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.