

dulse

BRUNCH

|| HAVEN ||



Menu

|| TWO COURSES £50 ||

INCLUDES 90 MINUTES OF FREE-FLOWING PROSECCO, BEER, HOUSE WINE AND SOFT DRINKS

|| Mains

CHICKEN SUPREME

HASH BROWN, BROCCOLI, WELSH CHEDDAR CROQUETTE, CHICKEN JUS
(B,D,E,W)

MARKET FISH IN TENBY HARBWR BEER BATTER

DULSE TARTARE SAUCE, PEA PURÉE AND LEMON, SERVED WITH CHIPS
(W,B,F,SD)

POTATO GNOCCHI WITH SMOKED RED PEPPER AND BASIL

STEWED PEPPERS, BALSAMIC TOMATO, AUBERGINE
(V,W,D,E,SD)

DULSE SEAFOOD LAKSA

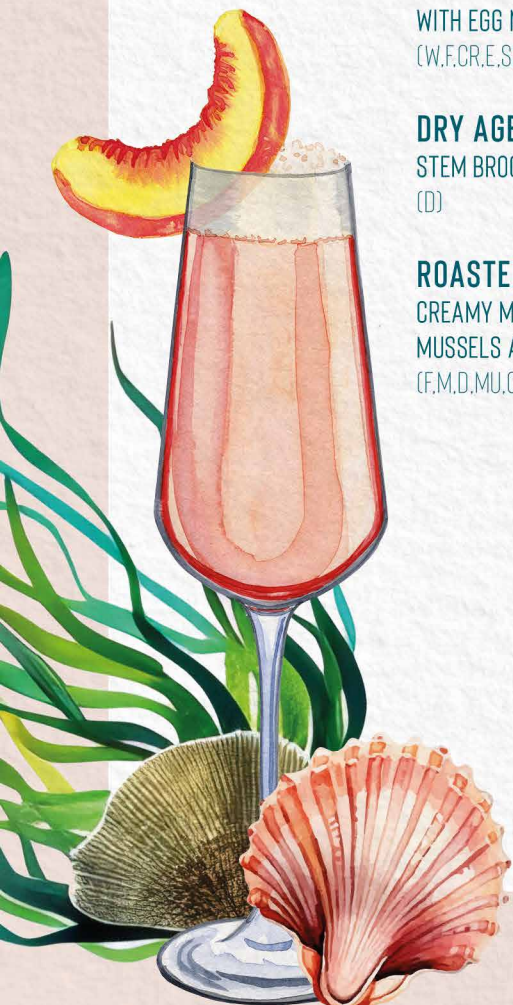
COOKED IN A COCONUT, LEMONGRASS, GINGER AND TURMERIC BROTH
WITH EGG NOODLES
(W,F,CR,E,SD,C,M)

DRY AGED 8OZ SIRLOIN STEAK 8OZ || £10 SUPPLEMENT

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

ROASTED SALMON

CREAMY MASHED POTATO, CHORIZO, PEMBROKESHIRE CIDER SAUCE,
MUSSELS AND SPINACH
(F,M,D,MU,C)



|| Desserts

PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE

ELDERFLOWER AND GINGER SYRUP, COCONUT ICE CREAM
(V,W,S,D,E,SD)

STICKY TOFFEE PUDDING

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

TONKA BEAN PANNA COTTA

MERINGUE, PEACH SORBET, BLACKBERRY (V,S)

SELECTION OF WELSH CHEESE || £5 SUPPLEMENT

PANT-Y-S-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR, PERL LAS AND PERL WEN,
WITH TOMATO CHUTNEY, GRAPES, CELERY AND CRACKERS (V,W,D,C)



dulse

THE
WATERFRONT



MILFORD
HAVEN

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian