

SUNDAY LUNCH  
|| MENU ||

dulse

THE WATERFRONT || MILFORD HAVEN

TWO COURSES || £26.00 PER PERSON  
THREE COURSES || £32.00 PER PERSON

## || To Nibble

OPTIONAL EXTRA COURSE, CHARGES APPLY

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

SEAWEED BUTTER, PEMBROKESHIRE SEA SALT (W,D)

### **MARINATED OLIVES || £4.00**

(V)

## || Starters

### **AVOCADO, TOMATO AND APPLEWOOD CHEESE BRUSCHETTA**

SOURDOUGH, CHILI, CAPER AND LEMON DRESSING, BALSAMIC GEL

(V,W,SD,MU)

### **DULSE SEAFOOD CHOWDER**

SWEETCORN, CHORIZO AND PEMBROKESHIRE POTATOES,  
CHARRED SOURDOUGH, SEAWEED BUTTER

(W,F,M,SD,C)

### **HAM HOCK, CHICKEN AND PISTACHIO TERRINE**

TRUFFLE EMULSION, SUMMER PEAS, SAMPHIRE AND PARSLEY, TOASTED BRIOCHE

(P,S,W,D,E,SD,MU)

### **MUSHROOM AND TARRAGON TAGLIATELLE**

TEMPURA OYSTER MUSHROOMS, SHERRY CARAMEL, KALE

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

## || Mains

### **SLOW ROASTED CELIC PRIDE**

#### **TOPSIDE OF BEEF**

YORKSHIRE PUDDING, PARSNIP, CARROTS, POTATOES, CRUSHED SWEDE, MEAT JUICE GRAVY

(W,D,E,S,SD)

### **ROAST CHICKEN, SAGE AND ONION STUFFING**

PARSNIP, CARROTS, POTATOES, CRUSHED SWEDE, MEAT JUICE GRAVY

(W,D,E,SD)

### **ROASTED SALMON**

MUSSELS, LEEKS, BACON AND PEMBROKESHIRE CIDER SAUCE, SEAWEED BUTTERED POTATOES, BUTTERNUT SQUASH PURÉE

(F,M,D,MU,C)

### **GLAMORGAN SAUSAGE**

CARROTS, POTATOES, PARSNIPS, CRUSHED SWEDE, VEGETABLE GRAVY

(V,D,G,E,SD)

## || Dessert

### **STICKY TOFFEE PUDDING**

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM

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

### **ETON MESS**

TONKA BEAN PANNA COTTA, MERINGUE, PEACH SORBET, PISTACHIOS, RASPBERRIES

(V,PS,S)

### **PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE**

ELDERFLOWER AND GINGER SYRUP, COCONUT ICE CREAM

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

### **SELECTION OF WELSH CHEESE**

PANT-YS-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR, PERL LAS AND PERL WEN, WITH TOMATO CHUTNEY, GRAPES, CELERY, CAERPHILLY CHEESE AND LEEK CRACKERS

(V,W,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.

**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