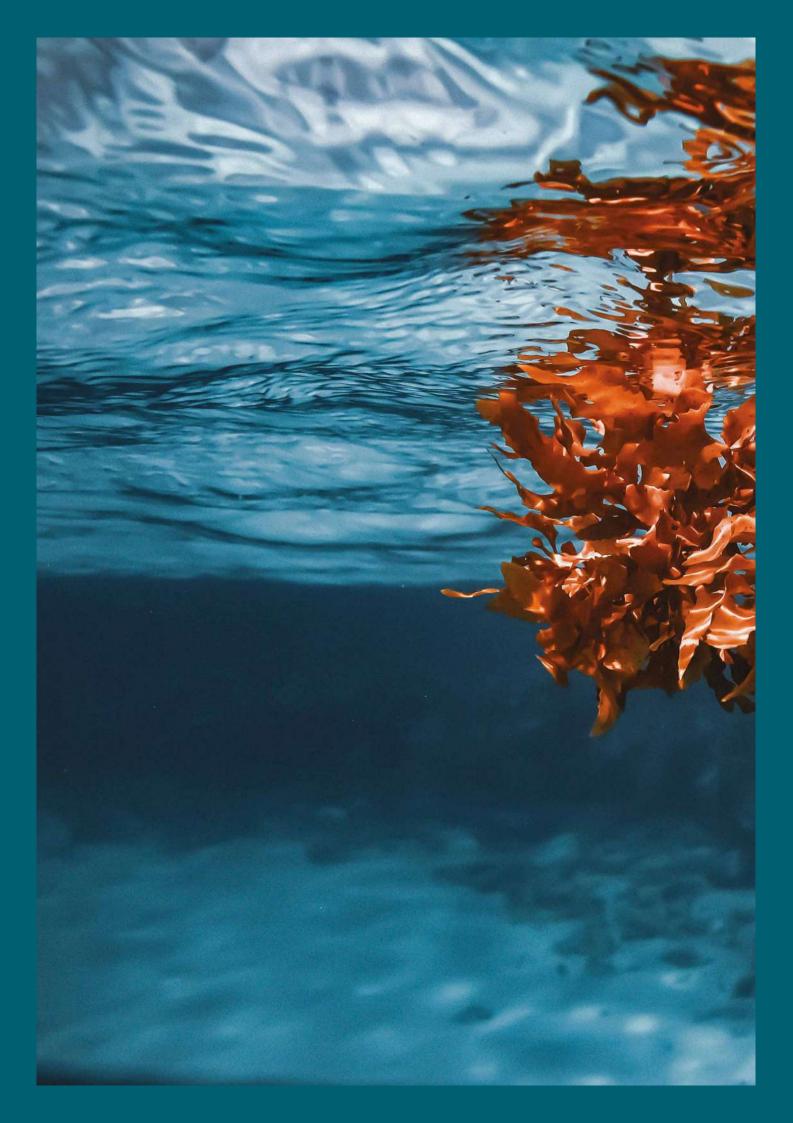


dulse

THE || WATERFRONT || 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

FARM COTTAGE BAKERY ARTISAN BREAD || £6.00 Seaweed Butter, Pembrokeshire sea salt (W.D)

MARINATED OLIVES || £4.00 (V)

## || Starters

SESAME CRUSTED SCALLOPS || £15.00 MANGETOUT AND GINGER SLAW, CRISPY NOODLES, DASHI BROTH, WASABI (F.W.S.SE)

LAMB, CUMIN AND MINT CROQUETTE **11.50** Welsh Yoghurt, Curried Chickpeas (W.D.E.MU)

HAM HOCK TERRINE || £10.50 POTATO AND RADISH SALAD, PICCALILLI (W.D.E.SD.MU)

SMOKED HADDOCK, WELSH CAVE AGED CHEDDAR FRITTATA || £10.50 MUSTARD SAUCE, CHEESE CRACKER (F.W.D.E.SD.MU)

SMOKED MACKEREL PATÉ || £10.00 HORSERADISH, WATERCRESS, CUCUMBER (W.F.D.E.SD.MU)

DULSE SEAFOOD CHOWDER || £9.50 SWEETCORN AND CHORIZO, SERVED WITH SOURDOUGH AND SEAWEED BUTTER (W.E.M.S.D.SD.C)

AVOCADO, TOMATO AND APPLEWOOD CHEESE BRUSCHETTA || £9.00 Chili, Caper and Lemon Dressing, Balsamic Gel (V.W.SD.MU)

## || Mains

**DRY AGED SIRLOIN STEAK 80Z £30.50** STEM BROCCOLI, CHARRED ONION, SERVED WITH CHIPS (D)

DUCK BREAST AND PULLED DUCK SPRING ROLL || £28.50 Hoisin Ketchup, Pickled Kohlrabi, Pak Choi (W.S.SE.SD.C)

FILLET OF SEA BASS || £28.00 COURGETTE TAGLIATELLE, FENNEL, PRAWNS, BOUILLABAISSE SAUCE (F.CR.D.SD.C)

**ROASTED SALMON £26.00 MUSSELS, CHORIZO, PEMBROKESHIRE CIDER, SPINACH** (E,M.D.MU.C)

DULSE SEAFOOD LAKSA || £24.00 COOKED IN A COCONUT, LEMONGRASS, GINGER AND TURMERIC BROTH WITH EGG NOODLES (F.CR.W.E.SD.C.M)

CHICKEN SUPREME || £24.00 HASH BROWN, BROCCOLI, WELSH CHEDDAR CROQUETTE, CHICKEN JUS (D.E W)

MARKET FISH IN TENBY HARBWR BEER BATTER || £20.00 DULSE TARTARE SAUCE, PEA PURÉE AND LEMON, SERVED WITH CHIPS (F.W.B.SD)

TOMATO, CHICKPEA, BABY ONION AND BUTTERNUT SQUASH RAGU || £20.00 SAFFRON EMULSION, MINT AND LEMON COUSCOUS (V.W.S.SD.C)

POTATO GNOCCHI WITH SMOKED RED PEPPER AND BASIL || £20.00 STEWED PEPPERS, BALSAMIC, TOMATO, AUBERGINE (V.W.D.E.SD)

# || Sides

CHIPS (V) || £5.00 CAESAR SALAD (R.W.F.S.D.SD.MU) || £5.00 PEMBROKESHIRE POTATOES WITH SEAWEED BUTTER (V.D) || £4.50 BRAISED CABBAGE AND BACON (SD.D) || £5.00 PEPPERCORN SAUCE (D.SD) || £4.00 MUSHROOM AND TRUFFLE SAUCE (D.SD) || £4.00

### || Dessert

#### CHOCOLATE CRÉMEUX || £9.50

POPCORN ICE CREAM, LIME BUTTERSCOTCH SAUCE, BANANA AND SALTED HONEYCOMB (V.S.D.E.SD)

#### PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE || £9.00

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

#### STICKY TOFFEE PUDDING || £8.50

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

#### TONKA BEAN PANNA COTTA || £8.50

MERINGUE, PEACH SORBET, BLACKBERRY

(V,S)

#### SELECTION OF WELSH CHEESE || £13.00 PANT-YS-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR, PERL LAS AND PERL WEN, WITH TOMATO CHUTNEY, GRAPES, CELERY, CAERPHILLY CHEESE AND LEEK CRACKERS

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 arean 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



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