

GROUP DINNER
|| MENU ||

dulse

THE
WATERFRONT || MILFORD
HAVEN

FOR PARTIES OF 9 OR MORE

|| To Nibble

FARM COTTAGE BAKERY ARTISAN BREAD || £6.00

SEAWEED BUTTER, PEMBROKESHIRE SEA SALT (W,D)

MARINATED OLIVES || £4.00 (V)

|| Starters

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 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,F,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 8OZ || £30.50

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

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
(F,M,D,MU,C)

CHICKEN SUPREME || £24.00

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

TOMATO, CHICKPEA, BABY ONION AND BUTTERNUT SQUASH RAGU || £20.00

SAFFRON EMULSION, MINT AND LEMON COUSCOUS
(V,W,S,SD,C)

|| 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

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-Y-S-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