

LUNCH
|| MENU ||

dulse

THE
WATERFRONT || MILFORD
HAVEN

TWO COURSES || £24.00 PER PERSON
THREE COURSES || £30.00 PER PERSON

|| To Nibble

OPTIONAL EXTRA COURSE, CHARGES APPLY

FARM COTTAGE BAKERY ARTISAN BREAD || £6.00

SEAWEED BUTTER, PEMBROKESHIRE SEA SALT (W,D)

MARINATED OLIVES || £4.00

(V)

|| Starters

HAM HOCK TERRINE

POTATO AND RADISH SALAD, PICCALILLI

(W,D,E,SD,MU)

SMOKED MACKEREL PATÉ

HORSERADISH, WATERCRESS, CUCUMBER

(W,F,D,E,SD,MU)

DULSE SEAFOOD CHOWDER

SWEETCORN AND CHORIZO, SERVED WITH SOURDOUGH AND SEAWEED BUTTER

(W,F,M,S,D,SD,C)

AVOCADO, TOMATO AND APPLEWOOD CHEESE BRUSCHETTA

CHILI, CAPER AND LEMON DRESSING, BALSAMIC GEL

(V,W,SD,MU)

|| Mains

CHICKEN SUPREME

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

MARKET FISH IN TENBY HARBWR BEER BATTER

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

POTATO GNOCCHI WITH SMOKED RED PEPPER AND BASIL

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

DRY AGED SIRLOIN STEAK 8OZ || £10.00 SUPPLEMENT

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

DULSE SEAFOOD LAKSA || £3.00 SUPPLEMENT

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

|| 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 || £5.00 SUPPLEMENT

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