SET LUNCH | MENU ||

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, SEA SALT

(W,D)

#### SEAWEED. LEMON & GARLIC MARINATED OLIVES | £4.00

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## | Starters

#### SALT AND CHILLI SQUID

TARTARE SAUCE AND LEMON

(SD.M.E.W)

#### CELERIAC & PEMBROKESHIRE CIDER SOUP

PICKLED GRANNY SMITH APPLE, CANDIED HAZELNUTS

(V.H.SD.C)

## || Mains

#### ROASTED PLAICE FILLET

CAPER AND DILL BUTTER, SNOWDONIA CHEESE AND CHIVE MASH (F.D.W)

#### PANKO CHICKEN BURGER

ON AN ARTISAN BUN WITH KOREAN BBQ SAUCE, MAYONNAISE, PICKLED CUCUMBER AND LETTUCE, SERVED WITH FRIES

(W.E.SD.MU)

### TURMERIC, GINGER, CHILLI & COCONUT CURRY

SWEET POTATO, CAULIFLOWER, FRAGRANT RICE, DULSE FLATBREAD

(V,W)

## || Sides

CABBAGE & BACON m | £5.00

BUTTERED PEMBROKESHIRE POTATOES (V,D) | £5.00

CHIPS (V) | £5.00

SPINACH & APPLE SALAD WITH MUSTARD DRESSING (V.SD.B.MU) # £5.00

PEPPERCORN SAUCE (D.SD) | £4.00

WILD MUSHROOM AND TRUFFLE (D.SD) | £4.00

## || Dessert

#### STICKY TOFFEE PUDDING

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

SELECTION OF LOCAL ARTISAN ICE CREAMS
PLEASE ASK FOR TODAY'S FLAVOURS (V.D.S)

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

# dulse

THE WATERFRONT MILFORD Haven