

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, SEA SALT (W,D)

SEAWEED, LEMON & GARLIC MARINATED OLIVES || £4.00 (V)

|| Starters

PEMBROKESHIRE CIDER & PARSNIP SOUP || £9.00

SAGE, GOAT'S CHEESE CROUTE

(V,W,D,SD)

WILD MUSHROOM PARFAIT || £9.50

PORT, SOURDOUGH, CARAMELISED ONION

(V,R,SP,W,SD)

DULSE SEAFOOD & CHORIZO CHOWDER || £10.50

ARTISAN SOURDOUGH, SEAWEED BUTTER

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

TANDOORI SPICED PRAWNS || £12.00

CURRIED POTATO, CUCUMBER, FLATBREAD, MINT AND YOGHURT

(W,CR,D,SD)

WELSH TEA SMOKED DUCK || £12.50

PICKLED RHUBARB, CELERIAC REMOULADE, WELSH HONEY DRESSING

(B,SD,MU,C)

|| Mains

DRY AGED WELSH SIRLOIN STEAK 8OZ || £32.00

CHARRED ONION, STEM BROCCOLI, CHIPS
(D,W)

ROASTED SALMON || £26.00

BUTTERED PEMBROKESHIRE LEEKS, CAERPHILLY CHEESE MASH, MUSTARD VELOUTÉ
(R,W,F,S,D,SD,MU)

ROASTED CHICKEN SUPREME || £24.00

CHARRED STEM BROCCOLI, WILD MUSHROOM TART, BACON AND BABY ONION JUS
(D,E,C,SD)

CONFIT DUCK LEG || £23.00

RED CABBAGE, POTATO GRATIN, APPLE
(D,SD,C)

TURMERIC, GINGER, CHILLI & COCONUT CURRY || £20.00

SWEET POTATO, CAULIFLOWER, CHICKPEAS, RICE, DULSE FLATBREAD
(V,W)

|| Sides

CABBAGE & BACON (D) || £5.00

BUTTERED PEMBROKESHIRE POTATOES (V,D) || £5.00

CHIPS (V,W) || £5.00

SPINACH & APPLE SALAD WITH MUSTARD DRESSING (V,SD,B,MU) || £5.00

HONEY GLAZED PARSNIP AND CARROTS (V) || £5.00

PEPPERCORN SAUCE (D,SD) || £4.00

WILD MUSHROOM AND TRUFFLE SAUCE (D,SD) || £4.00

|| Dessert

STICKY TOFFEE PUDDING || £9.00

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

CHOCOLATE & PASSION FRUIT CRÉMEUX || £10.00

COCONUT SORBET, ROASTED PINEAPPLE
(V,S)

DULCE DE LECHE & COFFEE CHEESECAKE || £10.00

HAZELNUT ICE CREAM (V,W,O,S,D,E,H)

RHUBARB & CUSTARD PROFITEROLE || £10.00

WHITE CHOCOLATE AND VANILLA SAUCE (V,W,S,D,E)

SELECTION OF WELSH CHEESE || £14.00

PANT-Y-S-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR,
PERL LAS AND PERL WEN, WITH TOMATO CHUTNEY, GRAPES,
CELERY AND 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