

SET 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, SEA SALT

(W,D)

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

(V)

## || Starters

### PEMBROKESHIRE CIDER & PARSNIP SOUP

SAGE, GOAT'S CHEESE CROUTE

(V,W,D)

### CAULIFLOWER WINGS

CHIP SHOP CURRY MAYONNAISE

(V,W,B,G)

## || Mains

### PANKO CHICKEN BURGER

ON A FARM COTTAGE ARTISAN BUN WITH KOREAN BBQ SAUCE, MAYONNAISE,  
PICKLED CUCUMBER AND LETTUCE, SERVED WITH SKINNY FRIES

(W,E,SD,D,MU)

### SRIRACHA PRAWNS POKÉ BOWL

LIME AND BASIL PONZU, AVOCADO, EDAMAME BEANS, CORIANDER, CUCUMBER,  
CARROT, PICKLED CABBAGE

(W,CR,S,SD)

## || 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 & CARROTS** (V) || £5.00

## || Dessert

### **STICKY TOFFEE PUDDING**

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM

(V,W,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 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



dulse

THE  
WATERFRONT



MILFORD  
HAVEN