

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

PULLED BEEF BRISKET HASH || £12.00

BEETROOT, HORSERADISH SALAD CREAM, BOURBON JUS

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

DULSE SEAFOOD CHOWDER || £11.00

SWEETCORN, CHORIZO, PEMBROKESHIRE POTATOES, CHARRED
SOURDOUGH, SEAWEED BUTTER

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

APPLE & PERL WEN BRUSCHETTA || £10.50

TOMATO CHUTNEY, GRAPES, CANDIED HAZELNUTS,
PEMBROKESHIRE CIDER AND MUSTARD MAYONNAISE

(V,H,W,D,SD,MU)

CHICKEN LIVER PÂTÉ || £10.00

SWEET ONION MARMALADE, PICKLED CORNICHONS,
HOMEMADE SAGE AND ONION BREAD

(W,D,SD)

**QUINOA & ROASTED BUTTERNUT SQUASH
SALAD 🍃 || £9.50**

EDAMAME BEAN, SUN BLUSHED TOMATOES, KALE AND CHILLI,
BASIL AND LIME DRESSING (V,S)

|| Mains

DRY AGED WELSH SIRLOIN STEAK 8OZ || £32.00

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

WELSH LAMB RUMP || £30.00

TABBOULEH COUSCOUS, MINT TZATZIKI, POMEGRANATE AND FETA (W,D,C)

WHOLE BAKED SEA BREAM || £28.00

HASSELBACK POTATOES, APPLE, FENNEL AND SAMPHIRE SALAD,
CAPER AND COCKLE BUTTER (F,M,D,SD)

ROASTED SALMON FILLET || £26.00

ONION MASH, CABBAGE AND BACON, DILL VELOUTÉ (SD,D,F)

GARLIC, THYME & LEMON CHICKEN BREAST || £24.00

WHITE BEAN AND NDUJA CASSOULET, HERB POLENTA, RED PEPPER KETCHUP
(D,SD,C)

DULSE HOMEMADE GNOCCHI || £21.00

SUN BLUSHED TOMATOES, ROMANESCO SAUCE, CHARRED BROCCOLI,
GOAT'S CHEESE (V,A,D,S)

PLANT-BASED OPTION AVAILABLE 🌿

SUMMER VEGETABLE RISOTTO || £20.00

LEMON, GRAN LEVANTO CHEESE, PESTO DRESSING (V,D)

PLANT-BASED OPTION AVAILABLE 🌿

|| Sides

CHIPS (V,W) || £5.00

**BUTTERED GREEN BEANS WITH CABBAGE,
SHALLOTS & BACON (D) || £5.00**

PEMBROKESHIRE POTATOES WITH GARLIC BUTTER (V,D) || £5.00

**ROASTED CARROTS & PARSNIPS WITH PEMBROKESHIRE
HOT HONEY DRESSING (V,D) || £5.00**

CAESAR SALAD (W,R,F,S,D,SD,MU) || £6.00

PANZANELLA SALAD (V,R,W,S,SD) || £6.00

PEPPERCORN SAUCE (D,SD) || £4.00

WILD MUSHROOM & TRUFFLE (D,SD) || £4.00

|| Dessert

STICKY TOFFEE PUDDING || £10.00

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

CHOCOLATE & ORANGE CRÈME CARAMEL || £10.00

CHANTILLY CREAM, CHARRED ORANGE
(V,S,D,E)

PEANUT BUTTER & CHERRY PARFAIT 🌿 || £10.00

PEANUT FLAPJACK, CHERRY COMPOTE
(V,P,S)

DULSE PEACH MELBA || £10.00

WHITE CHOCOLATE GANACHE, SOUR PEACH CHUTNEY,
FRESH RASPBERRIES, VANILLA CREAM
(V,S,D)

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 HOMEMADE 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