

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

ROASTED RED PEPPER & TOMATO SOUP

BASIL PESTO, CHARRED SOURDOUGH AND SEAWEED BUTTER

(V,W,B,D,SD)

PEMBROKESHIRE CHILLI FARM SPICED WHITEBAIT

JALAPENO AND LIME MAYONNAISE

(W,F)

|| Mains

CAJUN CHICKEN BREAST

WITH CHIPS, COLESLAW AND BBQ SAUCE

(MU)

SUMMER VEGETABLE RISOTTO

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

|| Dessert

STICKY TOFFEE PUDDING

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

SELECTION OF LOCAL ARTISAN ICE CREAM

PLEASE ASK FOR TODAY'S FLAVOURS (V,W,S,D)

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



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