

SUNDAY LUNCH  
|| MENU ||

dulse

THE  
WATERFRONT



MILFORD  
HAVEN

TWO COURSES || £28.00 PER PERSON  
THREE COURSES || £34.00 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

### **DULSE SEAFOOD CHOWDER**

SWEETCORN, CHORIZO, PEMBROKESHIRE POTATOES, CHARRED SOURDOUGH,  
SEAWEED BUTTER  
(R,SP,W,F,M,S,D,SD,C)

### **PEMBROKESHIRE CHILLI FARM SPICED WHITEBAIT**

JALAPENO AND LIME MAYONNAISE  
(W,F)

### **CHICKEN LIVER PÂTÉ**

SWEET ONION MARMALADE, PICKLED CORNICHONS, HOMEMADE SAGE AND ONION BREAD  
(W,D,SD)

### **APPLE & PERL WEN BRUSCHETTA**

TOMATO CHUTNEY, GRAPES, CANDIED HAZELNUTS, PEMBROKESHIRE CIDER  
AND MUSTARD MAYONNAISE  
(V,H,W,D,SD,MU)

### **QUINOA & ROASTED BUTTERNUT SQUASH SALAD**

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

## || Mains

### **SLOW ROASTED WELSH TOPSIDE OF BEEF**

YORKSHIRE PUDDING, PARSNIP, CARROTS, POTATOES, CRUSHED SWEDE,  
MEAT JUICE GRAVY  
(W,D,E,S,SD)

### **ROASTED CHICKEN**

SAGE AND ONION STUFFING, PARSNIP, CARROTS, POTATOES, CRUSHED  
SWEDE, MEAT JUICE GRAVY  
(W,D,E,SD)

### **GLAMORGAN SAUSAGE**

CARROTS, POTATOES, PARSNIPS, CRUSHED SWEDE, VEGETABLE GRAVY  
(V,D,W,E,SD)

### **ROASTED SALMON FILLET**

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

## || Sides

### **HERB ROASTED PEMBROKESHIRE POTATOES**

### **HOMEMADE YORKSHIRE PUDDING**

(W,D,E)

## || Dessert

### STICKY TOFFEE PUDDING

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

### LEMON POSSET

FRESH BLACKBERRIES, VANILLA SHORTBREAD (W,D)

### PEANUT BUTTER & CHERRY PARFAIT

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

### DULSE PEACH MELBA

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

### SELECTION OF WELSH CHEESE || £5.00 SUPPLEMENT

PANT-YS-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