

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)

|| 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