

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

THAI PRAWN TOM YUM SALAD || £13.00

ASIAN VEGETABLES, CRISPY NOODLES, SOY AND TOM YUM DRESSING
(W,CR,S,SE,SD)

BEETROOT & WELSH GOAT'S CHEESE SALAD || £10.50

CANDIED WALNUTS, WATERCRESS, PESTO AND BUTTERMILK DRESSING
(V,W,N,D)

WILD MUSHROOM & HAZELNUT PARFAIT || £10.00

ONION MARMALADE, PICKLES, DULSE HOMEMADE BREAD
(V,H,W,D,SD)

HAM HOCK, PORK & SAGE TERRINE || £9.50

BRIOCHE, PICCALILLI
(W,B,D,E,R,MU)

ROASTED BUTTERNUT SQUASH & CARROT SOUP || £9.00

COCONUT, ONION BHAJI, ONION BREAD
(V,W,B,C)

PEMBROKESHIRE CHILLI FARM SPICED WHITEBAIT || £9.00

JALAPENO AND LIME MAYONNAISE
(W,F)

|| Mains

DRY AGED WELSH SIRLOIN 80Z || £32.00

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

ROASTED LAMB RUMP || £28.00

HASH BROWN, RED CABBAGE, CRUSHED PEAS, LAMB JUS
(B,E,SD,C)

DULSE SEAFOOD LINGUINE || £25.00

PEMBROKESHIRE CREAM, LAVERBREAD, WHITE WINE AND PANGRATTATO
(W,F,CR,M,D)

CHICKEN SUPREME || £24.00

WELSH CHEDDAR AND HAM MILLE-FEUILLE, TRUFFLE MASH,
WILD MUSHROOM SAUCE, STEM BROCCOLI
(W,D,SD,E)

KATSU PLAICE FILLET || £24.00

CURRY SAUCE, MISO GLAZED PAK CHOI, STEAMED RICE
(W,F,S,E,SD,MU)

DULSE HOMEMADE GNOCCHI || £21.00

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

🌿 PLANT-BASED OPTION AVAILABLE

HOOK FARM CAULIFLOWER STEAK || £20.00

WELSH RAREBIT, LEEK AND HAFOD CHEESE SAUCE, CRISPY ONIONS
(V,W,D,E,SD,MU)

|| Sides

CHIPS (V,W) || £5.00

BUTTERED GREEN BEANS & BACON (D) || £5.00

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

CHEESY CREAMED LEEKS & CRISPY ONIONS (V,W,D,SD) || £6.00

BRAISED CARROTS WITH TARRAGON BUTTER (V,D,SD) || £5.00

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 MOUSSE || £10.00

WINTER BERRIES, CANDIED HAZELNUTS

(V,H,S)

CARDAMOM POACHED PEAR & ALMOND TART || £10.00

VANILLA CUSTARD

(V,W,A,D,E)

LEMON POSSET || £10.00

BLACKBERRIES, SHORTBREAD (V,W,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