

LUNCH
|| MENU ||

dulse

THE
WATERFRONT



MILFORD
HAVEN

|| 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)

DULSE SEAFOOD CHOWDER || £11.00

SWEETCORN, CHORIZO, CHARRED SOURDOUGH, SEAWEED BUTTER

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

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

CANDIED WALNUTS, WATERCRESS, PESTO AND BUTTERMILK DRESSING

(V,W,N,D)

TRADITIONAL WELSH LAMB CAWL || £11.50

ONION BREAD, SNOWDONIA BLACK BOMBER CHEESE

(W,B,D)

PEMBROKESHIRE CHILLI FARM SPICED WHITEBAIT || £9.00

JALAPENO AND LIME MAYONNAISE

(W,F)

HAM HOCK, PORK & SAGE TERRINE || £9.50

BRIOCHE, PICCALILLI

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

|| Mains

DRY AGED WELSH SIRLOIN 80Z || £32.00

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

DULSE SEAFOOD LINGUINE || £25.00

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

TENBY HARBWR BEER BATTERED HADDOCK || £22.00

PEA AND MINT PURÉE, HOMEMADE TARTARE SAUCE, LEMON AND CHIPS
(W,B,F,SD)

DULSE HOMEMADE GNOCCHI || £21.00

SUN BLUSHED TOMATOES, ROMANESCO SAUCE, CHARRED BROCCOLI, GOAT'S CHEESE
(V,A,D,SD) PLANT-BASED OPTION AVAILABLE 🌿

WELSH LAMB BURGER || £17.00

ON A FARM COTTAGE ARTISAN BUN, TOPPED WITH GARLIC YOGHURT, TOMATO RELISH, LETTUCE AND PICKLED CUCUMBER, SERVED WITH SKINNY FRIES
(W,SD,D)

TANDOORI CHICKEN GARLIC NAAN || £15.00

ONION AND CUCUMBER SLAW, MINT YOGHURT, SERVED WITH SKINNY FRIES
(W,D,MU)

EGGS ROYALE || £13.50

ENGLISH MUFFIN, POACHED EGG, SMOKED SALMON AND HOLLANDAISE SAUCE
(W,F,S,D,E)

|| 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)

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