

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

PEMBROKESHIRE CHILLI FARM SPICED WHITEBAIT

JALAPENO AND LIME MAYONNAISE

(W,F)

BEETROOT & WELSH GOAT'S CHEESE SALAD

CANDIED WALNUTS, WATERCRESS, PESTO AND BUTTERMILK DRESSING

(V,W,N,D)

|| Mains

WELSH LAMB BURGER

ON A FARM COTTAGE ARTISAN BUN, TOPPED WITH GARLIC YOGHURT,

TOMATO RELISH, LETTUCE AND PICKLED CUCUMBER, SERVED WITH SKINNY FRIES

(W,S,D,D)

DULSE HOMEMADE GNOCCHI

SUN BLUSHED TOMATOES, ROMANESCO SAUCE, CHARRED BROCCOLI, GOAT'S CHEESE

(V,A,D,S,D) PLANT-BASED OPTION AVAILABLE 🌿

|| Sides

CHIPS (V,W) || £5.00

SKINNY FRIES (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

|| Dessert

STICKY TOFFEE PUDDING

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

CHOCOLATE MOUSSE

WINTER BERRIES, CANDIED HAZELNUTS
(V,H,S)

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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