



THE STACKPOLE INN



Welcome to The Stackpole Inn

Our aim is to provide a relaxed and safe dining experience at The Inn using the very best of Pembrokeshire produce. All our food, including all stocks, sauces etc is prepared and cooked in house by our excellent team of chefs.

If you have any questions about the provenance of the ingredients in your meal or if you have any food allergies or intolerances then please ask the waiting staff who will be happy to help you with your choices. A full listing of allergens relating to all menu items is available to our staff for reference.

Rebecca and Gary Evans

Smaller appetites at the Stackpole Inn

Children are welcome to dine with us in our restaurant and bar areas at any time. Our menu is designed to be adapted, where possible, for smaller appetites. Please ask! Please choose from our selection below priced at **£8**

Pork sausage with peas and chips

Grilled fillet of cod with peas and chips

Lamb cawl

Pasta with tomato sauce and grated cheese

Food allergies and intolerances

*Please speak to our staff about the ingredients in your meal, when making your order
Please note – Any gluten free items are produced in a kitchen environment that uses gluten*

To start

Spanish olives served with bread, extra virgin olive oil and balsamic (*Pelotin* – Amazing sweet, salty baby gordal olives)
4

Freshly prepared soup of the day, crusty bread
6

Wild mushroom and celeriac tart, black garlic, crispy onion
7

Chicken liver parfait, open ravioli of celeriac and onion, apple
9

Lamb croquettes, harissa mayonnaise, parmesan, parsley
7

Roast beetroot, pink peppercorn honeycomb, goats cheese, pinenut dressing, garden leaves
9

Smoked salmon tartare, shallots, capers, crème fraiche
10

Hummus with crispy onion, dressed baby leaf salad, chimichurri flatbread (vegan)
8

Main course

Wagyu burger with American cheese, streaky bacon, pickles, burger sauce, soft brioche bun and skinny fries
18

Aubergine, bulgar wheat and cashew tagine, pickled fennel and apple salad, garden leaves (vegan)
18

Grilled sweet cure pork chop, charred sweetcorn, spring onion and wild mushroom ragu
22

'Double Dragon' beer battered fillet of cod with thick cut chips, mushy peas and tartare sauce
18

Roast cauliflower steak, radish, cauliflower puree, almond, crispy kale, harissa, pinenut dressing (v)
20

Roast Scottish salmon, garlic crust, gnocchi, tomato fondue, Noilly Pratt cream sauce, preserved lemon
23

Whole roasted bream stuffed with lemon and thyme, beurre noisette, capers, cockles, parsley, roasted new potatoes
23

Glazed Welsh lamb leg, pearl barley, salsa verde, chantennay carrots
26

Our steaks are aged to a minimum of 30 days and chargrilled to your liking; Chefs recommendation is cooked medium rare with thick cut chips, confit mushroom, roasted vine tomatoes, beer battered onion rings, peppercorn sauce

230gm aged sirloin steak 27

Sides

Dressed salad	5	Thick cut chips	5
Garlic bread	5	Buttery mashed potatoes	5
Mixed seasonal vegetables	5	Skinny fries	5
Roasted new potatoes	5		

Cawl - Traditional lamb broth with potato, swede and carrots, served with Welsh cheddar & bread
12

Available between 12-2:30 only

Walkers lunch
12

Choose from our selection of either Welsh cheeses or home cooked ham, or both together (£2 extra)
Served with pickles, apple, salad, tomato, chutney and bread. Cheeses – **'Hafod'** (unpasteurized, buttery rich, nutty, extra mature cheddar) **'Saval'** (Pungent washed rind, unpasteurised, full flavour) **'Perl Las'** (creamy blue cheese)

Filled baked rustic rolls
10

Choose from our selection of Welsh cheeses above, home cooked ham or Welsh bacon (£1 for any extra filling) served with dressed salad and skinny fries

To finish

Upside down caramel pineapple cake
With vanilla ice cream and caramel sauce 7

Almond bavaois 8
Poached rhubarb, toasted almond, rhubarb jelly, stem ginger ice cream

White chocolate panna cotta 7
Honeycomb, blueberry compote, caramelised white chocolate

Blood orange and marmalade steamed sponge pudding 8
Blood orange sorbet, custard

Sorbets 4 50/3
Mango, blackcurrant, lemon

Affogato al cafe 5
2 scoops of our delicious vanilla ice cream with a double espresso poured over

Welsh cheese board
Choose 3 (£9) or 5 (£12) from our selection of Welsh cheeses. **'Hafod'** (unpasteurized, buttery rich, nutty, extra mature cheddar) **'Saval'** (Pungent washed rind, unpasteurised, full flavour) **'Perl Las'** (creamy blue,) **'Perl Wen'** (soft, citrus brie type cheese) **'Pantysgawn'** (goats cheese with salty and lemony notes) *Served with a selection of crackers, fruit and homemade chutney*

Selection of local Pembrokeshire dairy ice creams adult/child
4 50/3
Choose from our selection of vanilla, chocolate, 'Barti Ddu' rum and raisin, salted caramel, raspberry ripple, biscoff
Or try a shot of Merlin liqueur, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for an extra 3 50

Drinks Menu

Beers – Draught Ales – Pint/Half

Rev James (4.5%) **£5.00/£2.50**
Double Dragon (4.2%) **£4.30/£2.15**
Guest Ales (ask waiting staff for latest ales) **£5.00/£2.50**
Guinness (4.1%) **£5.50/£2.75**
Shipyards APA (5%) **£5.00/£2.50**
Draught Lagers –
San Miguel (0.0%) **£5.50/£2.75**
San Miguel (5%) **£5.50/£2.75**
Estrella (4.6%) **£6.00/£3.00**

Thatchers Gold (4.8%) **£5.00/£2.50**
Thatchers Haze (4.5%) **£5.00/£2.50**
Gwynn Y Ddraig Happy Daze (4.5%) **£5.00/£2.50**
Gwynn Y Ddraig Black Dragon (7.2%) **£6.00/£3.00**

Bottled Lager/Cider –

Corona (4.5%) **£4.00**
Rekorderlig Strawberry & Lime (4%) **£5.00**
Crabbies Ginger Beer (GF) (4%) **£5.00**
Pembrokeshire Cider Co Henry VII (6%) **£5.00**
Thatchers (0.0%) **£5.00**

Wine – Please ask a member of the waiting/bar staff for a wine menu

Soft Drinks –

J2O Orange & Passionfruit, Apple & Raspberry (275ml) **£3.50**
Draught Coke, Diet Coke, lemonade **£4.00 lg £3 sm**
Appletiser (275ml) **£3.50** Fanta (330ml) **£3.50**
Sparkling/Still Water (330ml) £2.25 (750ml) £4
Fentimans Ginger Beer, Elderflower (275ml) **£3.50**
Breckland cloudy lemonade **£3.50**
Folkingtons Orange, Pineapple, Cranberry, Tomato, apple (250ml) **£3.50**

Britvic mixers – Orange (125ml) **£2.50**
Fevertree tonics – regular, refreshingly light, Mediterranean, elderflower, ginger ale (200ml) **£3**
Simply Fruity – Blackcurrant, Orange (330ml) **£2**

Spirits-

Gordons (37.5%) **£3.50** Premium gin £8(1) or £11(2)
Vodka [Smirnoff] (37.5%) **£3.50**, Malibu (21%) **£3.50**,
Archers (18%) **£3.50**, Bacardi (37.5%) **£3.50**, Tequila
(38%) **£3.50**, Sambuca (38%) **£3.50**,
Jagermeister (35%) **£3.50**, Calvados (40%) **£3.50**

Rums-

Captain Morgan Dark (40%) **£3.50**,
Captain Morgan Spiced (35%) **£3.50**,
Captain Morgan White (37.5%) **£3.50**,
Kraken (spiced dark) (40%) **£3.50**,
Barti Spiced/cream (35%) **£3.75**

Aperitifs -

Pimms (25%) **£5.00**, Campari (25%) **£3.50**,
Glenfiddich (40%) **£4.00**, Glenlivet (40%) **£4.00**,
Chivas Regal (40%) **£4.00**, Talisker (40%) **£4.00**
Macallan (40%) **£4.00**, Balvenie (40%) **£4.00**

Liqueurs -

Aperol Spritz (11%) **£11.00**, Cinzano (15%) **£3.50**
Martini (dry, bianco, rosso) (15%) **£3.50**,

Tea/Coffee –

Tea/Herbal tea £3
Single espresso £2
Double espresso/Americano £4
Late/Cappuccino/Flat white £4
Mocha £4
Hot chocolate £3
Macchiato/double macchiato £2/£4

Whiskeys -

Jamesons (40%) **£3.50**, Bushmills (40%) **£3.50**,
Southern Comfort (35%) **£3.50**, Jack Daniels (40%)
£4.00, Penderyn (46%) **£4.00**, Dalwhinnie (43%) **£4.00**,
Laphroaig (40%) **£4.00**, Aberlour (40%) **£4.00**, Highland
Park (40%) **£4.00**,
Jura (40%) **£4.00**, Glen Moray (40%) **£4.00** Grouse/Bells
(40%) **£3.50**, Jim Beam (40%) **£3.50**,
Disaronno (28%) **£3.50**, Drambuie (40%) **£3.50**,
Merlyn (17%) **£3.50**, Cointreau (40%) **£3.50**,
Grand Marnier (40%) **£3.50**, Baileys (17%) **£3.50**,
Tia Maria (20%) **£3.50**, Kahlua (20%) **£3.50**

Cocktails –

Stackpole espresso martini £12
Pembrokeshire 'On The Rocks' cocktails
Cosmo £12
Strawberry Daquiri £12
Pornstar Martini (with prosecco) £15

Brandy
Courvoisier V.S brandy £3.5
Courvoisier/Remy V.S.O.P. £4
Tesseron X.O. £14