

## Pub Classics Sunday Night

### To start

Tomato and red pepper soup  
9

Ham hock terrine, house pickles, red onion marmalade  
9

Prawn cocktail with Marie Rose sauce  
9

### Main course

'Double Dragon' beer battered fillet of cod with hand cut chips, minted peas and chunky tartare sauce  
Upgrade with our own homemade 'chip shop' curry sauce - £3  
20

Our steaks are aged for a minimum of 28 days and chargrilled to your liking;  
Chef's recommendation is cooked medium rare with hand cut chips, tomato, mushroom, wild garlic butter

283gm [10oz] Ribeye steak  
35

Add 3 large king prawns in garlic butter to make your 'Surf and turf'  
40

Cawl - Traditional lamb broth with potato, swede and carrots, served with Welsh cheddar & bread  
15

Home made burger with cheddar cheese, house pickles, Stackpole burger sauce, soft brioche bun and skinny fries.  
19

Pie of the day (please ask your server – Vegan and gluten free pie available)  
Creamy mash, local greens  
22

Pan fried fillet of chalk stream trout  
Spring fricasée  
29

Spiced Moroccan tagine (V+VG)  
Lemon and parsley couscous, toasted almond  
21

## Desserts

White chocolate and passionfruit cheesecake  
white chocolate ice cream  
9

Apple and blueberry crumble  
custard  
9

Glazed burnt sugar tart  
clotted cream ice cream  
9

Selection of local Pembrokeshire dairy ice creams  
Choose from our selection of clotted cream, chocolate, strawberry, salted caramel (not GF),  
4 50 adult/3 child

Or try a shot of Barti cream, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for an extra 4 50

Welsh cheeses [4]

**'Black bomber'** (Deep flavour extra mature cheddar, creamy texture) **'Saval'** (Pungent washed rind, unpasteurised, full flavour) **'Perl Las'** (creamy blue, ) **'Perl Wen'** (soft, citrus brie type cheese)  
*Served with a selection of crackers, fruit and homemade chutney*

15

### 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*