



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 **£10**

Pork sausage with peas and chips

Grilled fillet of cod or battered 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

We would kindly ask that any bill payments be split a maximum of 4 times per table

To start

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

Freshly prepared soup of the day, crusty bread (VG)
8

Chefs Hummus [please ask your server for details] (VG)
Served with chimichurri flatbread and spiced nuts
8

Ham hock croquette with black garlic ketchup and parmesan
10

Carpaccio of beef with anchovy aioli, parmesan, capers, 'Greenup' Farm herbs (GF)
10

'Salt and Smoke' Pembrokeshire beechwood smoked salmon (GF)
served with a lemon and dill cream, garden leaves
12

Blue cheese and wild mushroom tart, salsa verde, walnut, apple and pear salad (V, GF)
9

Main course

Mushroom bourguignon pie with sautéed mushrooms and silverskin onions in a
shortcrust pastry, served with mashed potato and tenderstem broccoli (VG and GF)
20

Wagyu burger with American cheese, streaky bacon, pickles, burger sauce, soft
brioche bun and skinny fries
19

Aubergine and cashew tagine with a pickled fennel and apple salad (VG and GF)
with tortilla chips
18

Pan fried breast of duck, spiced plum and star anise jus, roasted chantennay carrots,
potato fondant and tender stem broccoli
28

Pappardelle with wild mushrooms and red onion, parmesan, in a sherry cream sauce,
and salsa verde
20 [add roasted chicken for £5] (V without parmesan and chicken)

'Double Dragon' beer battered fillet of cod with thick cut chips, mushy peas and
tartare sauce Upgrade with our own homemade 'Chip shop' curry sauce - £3
19

Pan fried Salmon fillet (GF)
Cheesy leek sauce, parmesan rosemary potatoes, greens
27

Pan fried fillet of Hake (GF)
Tarragon vermouth velouté, greens, Dauphinois potato 'Greenup Farm' Pembs. herbs
26

Our steaks are chargrilled to your liking; Chefs recommendation is cooked medium
rare with thick cut chips, confit mushroom, roasted tomato, balsamic roasted red
onions, peppercorn sauce

283gm [10oz] sirloin steak
30

Sides

Dressed salad	5	Thick cut chips	5
Garlic bread	5	Mixed seasonal vegetables	5
Skinny fries	5	Homemade 'Chip Shop' curry sauce	3
Beer battered onion rings	5	Dirty wedges (chillis, sour cream Cajun spices, crispy onion)	8

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

14

Available between 12-2:30 only

Walkers lunch

14

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 – **'Black bomber'** (Deep flavour extra mature cheddar, creamy texture)

'Saval' (Pungent washed rind, unpasteurised, full flavour) **'Perl Las'** (creamy blue cheese)

Filled baked rustic rolls

12

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

To finish

Vanilla panna cotta (GF)

7

Blackberry compote, honeycomb, chocolate crumb

Sticky toffee pudding

8

Toffee sauce, salted caramel ice cream

Milk chocolate mousse

9

Berry compote, choc chip cookie

Ginger and pear crumble cake (vegan)

9

Salted caramel ice cream (vegan)

White chocolate Rice pudding (GF)

9

Toffee and banana

Sorbets (GF)

4 50

Mango, blackcurrant, lemon

Affogato al cafe

6

2 scoops of our delicious vanilla ice cream with a double espresso poured over

Welsh cheeses [4] £13 **'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

Or try our cheeseboard to share (4) with 2 large glasses of port for £20

Adult/child

Selection of local Pembrokeshire dairy ice creams

4 50/3

Choose from our selection of vanilla, chocolate, Strawberry, salted Caramel (not GF), 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%] **£5.50/£2.75**
Double Dragon [4.2%] **£4.50/£2.25**
Guest Ales [ask waiting staff for latest ales] **£5.50/£2.75**
Guinness [4.1%] **£6.50/£3.25**
Shipyard APA [5%] **£5.50/£2.75**
Draught Lagers –
Kronenbourg [0.0%] **£6.00/£3.00**
Poretti [4.8%] **£6.00/£3.00**
Estrella [4.6%] **£6.00/£3.00**
Thatchers Gold [4.8%] **£5.50/£2.75**

- Thatchers Haze [4.5%] **£5.50/£2.75**
Gwynt Y Ddraig Happy Daze [4.5%] **£5.50/£2.75**
Gwynt Y Ddraig Black Dragon [7.2%] **£6.50/£3.25**

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%] William Marshall [4.5%] **£5.00**
Thatchers [0.0%] **£5.00** Gower 0% **£4.00**

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%] **£4.50** Premium gin £9[1] or £12[2]
Vodka [*Smirnoff*] [37.5%] **£4.50**, Malibu [21%] **£4.50**, Archers
[18%] **£4.50**, Bacardi [37.5%] **£4.50**, Tequila [38%] **£4.50**,
Sambuca [38%] **£4.50**,
Jamesons [40%] **£4.50**, Bushmills [40%] **£4.50**,
Jagermeister [35%] **£4.50**, Calvados [40%] **£4.50**

Rums-

- Captain Morgan Dark [40%] **£4.50**,
Captain Morgan Spiced [35%] **£4.50**,
Captain Morgan White [37.5%] **£4.50**,
Kraken [spiced dark] [40%] **£4.50**,
Barti Spiced/cream [35%] **£4.75**

Aperitifs -

- Pimms [25%] **£5.00**, Campari [25%] **£4.50**,

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**
Liqueur coffee **£8**

Whiskeys -

- Southern Comfort [35%] **£4.50**, Jack Daniels [40%] **£5.00**,
Penderyn [46%] **£6.00**, Dalwhinnie [43%] **£5.00**, Laphroaig
[40%] **£5.00**, Aberlour [40%] **£5.00**, Highland Park [40%]
£5.00, Glenfiddich [40%] **£5.00**, Glenlivet [40%] **£5.00**, Chiva
Regal [40%] **£5.00**, Talisker [40%] **£5.00**, Macallan [40%] **£6.00**,
Balvennie [40%] **£6.00**
Jura [40%] **£5.00**, Glen Moray [40%] **£5.00** Grouse/Bells [40%]
£4.50, Jim Beam [40%] **£4.50**,

Liqueurs -

- Disaronno [28%] **£4.50**, Drambuie [40%] **£4.50**,
Merlyn [17%] **£4.50**, Cointreau [40%] **£4.50**,
Grand Marnier [40%] **£4.50**, Baileys [17%] **£4.50**,
Tia Maria [20%] **£4.50**, Kahlua [20%] **£4.50**

Brandy

- Courvoisier V.S brandy **£4.5**
Courvoisier/Remy V.S.O.P. **£6**
Tesseron X.O. **£14**