



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. For your peace of mind our amazing kitchen staff attained, and have maintained a 5 star food hygiene rating for many years

Rebecca and Gary Evans

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

Please ask for our wine list for full wine details and prices

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

To start

Spanish olives, bread, hummus [VG]
[Pelotin – Amazing sweet, salty baby gordal olives]
8

Freshly prepared soup of the day, crusty bread [VG]
8

Smoked mackerel rilette,
'Copperbay' smoked salmon, horseradish crème fraiche
12

Crispy chicken thighs
Chipotle mayo, pickles and sesame
12

Chicken liver parfait
Sherry vinegar gel, port reduction and crouton
10

Stackpole salad – Rocket salad with sundried tomatoes, feta, roasted peppers and aged balsamic [V]
10

Main course

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

Pie of the day
Creamy mash, local greens
22

Fillet of halibut
Cockle and laver bread butter, fondant potato
29

Spiced Moroccan tagine [VG]
Lemon and parsley couscous, toasted almond
21



*Wine Pairing suggestion – Try our 'Marques de Vizoha' Albarino
Complex and intense with aromas of aromatic herbs, pear and apple. The palate is presented with a sweet, fruity and smooth taste with well-balanced acidity and a long finish. Perfect with spiced dishes as our halibut or tagine*

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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

Lamb rump (served pink)
Pea, baby leek, lamb fat potatoes, feta and lamb jus
28



Wine Pairing suggestion – Try a bottle of our 'Appassimento Ca'Vittoria' Concentrated, full bodied, fruity red with a strong backbone of tannins and acidity which balances well against the rich, plummy fruit flavours.. Absolutely perfect with our lamb dish

Pea risotto, wild garlic pesto, 'Greenup' Farm herbs with parmesan
(V without parmesan)
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

Upgrade to our 'Surf and Turf' with the addition of 3 large wild garlic buttered prawns
40



Wine Pairing suggestion – Try a bottle of our 'Smoking Loon' Zinfandel Enticing with lovely blackcurrant, blackberry and toasty vanilla oak aromas. A small amount of spice, liquorice and some gentle tannins round out this fulsome wine.. The best accompaniment to our steak.

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

Sides

Dressed salad	5	Skinny fries	5
Garlic bread	5	Mixed seasonal vegetables	5
Hand cut chips	6	Homemade 'Chip Shop' curry sauce	3

Available between 12-2:30 only

Walkers lunch
15

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
13

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

Smaller appetites at the Stackpole Inn

Children are welcome to dine with us in our restaurant and bar areas at any time.

Please choose from our selection below priced at **£10**

Pork sausage with peas and fries

Grilled fillet of cod or battered cod with peas and fries

Lamb cawl

Pasta with tomato sauce and grated cheese

To finish

Lemon parfait Honey and oat crumble, mixed berry coulis	9
Rich chocolate brownie Chocolate sauce, pistachio ice cream	9
Snickers tart Butterscotch sauce, salted caramel ice cream	10
Vanilla panna cotta Fresh berries, toasted marshmallow, shortbread crumb	10
Sorbets (GF) Mango, blackcurrant, lemon	4 50
Affogato al cafe 2 scoops of our delicious clotted cream ice cream with double espresso poured over	6
Homemade vegan desserts available (VG) Please ask your server for today's choice	



Wine Pairing suggestion – Try a glass of our 'Chateau du Seuil Cerons' sweet dessert wine. Perfect to accompany anything sweet from our menu

Welsh cheeses [4] £15 **'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



Wine Pairing suggestion – Try a glass of our rich Grahams port. The perfect accompaniment to our Welsh cheese board

Or try our cheeseboard to share [4] with 2 large glasses of port for £22

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

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

Drinks Menu

Beers – Draught Ales – Pint/Half

Rev James (4.5%) **£5.50/£2.75**

Double Dragon (4.2%) **£5.30/£2.65**

Guest Ales [ask waiting staff for latest ales] **£5.50/£2.75**

Guinness (4.1%) **£6.50/£3.25**

Tiny Rebel IPA (4.3%) **£6.00/£3.00**

Draught Lagers –

Kronenbourg (0.0%) **£6.00/£3.00**

Porette (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**

Gwynn Y Ddraig Happy Daze (4.5%) **£5.50/£2.75**

Gwynn Y Ddraig Black Dragon(7.2%)**£6.50/£3.25**

Bottled Lager/Cider –

Corona (4.5%) **£5.00**

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% **£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%) **£4.50** Premium gin £9(1) or £14(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/American **£4**

Late/Cappuccino/Flat white **£4**

Mocha **£4**

Hot chocolate **£5**

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**,

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**