



THE STACKPOLE INN



Welcome to The Stackpole Inn

Our aim is to provide a relaxed 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.

For this reason we would ask you to please be patient during busier times as we are not a fast food outlet!

Our current suppliers include:

Andrew Rees, Rogers and Son of Carmarthen, Caws Cymru, Blas Ar Fwyd, Wisebuys (Pembroke), Ritek Valley Organics, Upton Farm, Fine Wines Direct, Carlsberg, Templeton, Springfield farm, Swansea Fish, Southdown Farm, Buckspool Farm, Pennsylvania Farm, Wings Seafood, Solva Seafoods, The Mountain Food Co [foraged sea herbs]

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

Proprietors

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 **£6**

Local pork sausage with peas and chips
Grilled fillet of haddock 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

To start

Spanish olives served with bread, extra virgin olive oil and balsamic vinegar

Pelotin – Amazing sweet, salty baby gordal olives

3 50

Freshly prepared soup of the day – Ask your server for details

5

Chicken liver parfait, red onion marmalade, dressed leaves

6 50

Moroccan butterbean and garlic hummus dip with spiced nuts and seeds and chargrilled spiced flatbread

5 50

Smoked salmon with garlic aioli and dressed leaves

7

Main course

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

10

Roast chicken breast, charred sweetcorn, baby leeks, wild mushrooms, roasted new potatoes and a red wine jus

17

Chargrilled courgette, heritage tomato, artichoke and pesto tagliatelle (v) garnished with grated parmesan (optional)

13

or why not add diced chicken breast for an extra £2 or garlic bread for £3

Vegetable katsu curry with tofu, served with steamed rice, jalapenos and yoghurt (vegan without yoghurt)

14

Pan fried fillet of salmon with a tomato, chickpea and chorizo cassoulet

15

Pan roasted rump of Welsh lamb (served pink) with pearl barley, charred onions, wild garlic, baby carrots and lamb jus.

20

Steaks

All our beef was born and reared in Carmarthenshire then dry aged in a salt chamber to give delicious, complex, flavourful and tender steaks supplied by our award winning butcher, Rogers and Son of Carmarthen

20oz **Ribeye** (to share) £45

10oz **Sirloin** £23

12oz **Rump** £20

All steaks are chargrilled to your liking with twice cooked chips, beer battered onion rings, roast onion and salsa verde

Chefs recommendation is cooked medium rare with a side of creamy peppercorn sauce (£2 50 extra)

Sides

New potatoes	4	Dressed side salad	4
Twice cooked chips	4	Vegetables of the day	4
Beer battered onion rings	4		

Light lunchtime only items available below

Walkers lunch

10

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' (buttery, rich mature made with unpasteurised milk), 'Smoked Caerffili' (firm, subtly smoked) and 'Copa Blue' (blue veined with a savoury rich flavour)

Filled baked rustic rolls

8

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

Sticky toffee pudding	6
Served with toffee sauce and vanilla ice cream	
Lemon posset	6
Served with blueberry compote, olive oil shortbread	
Sorbets – Strawberry, Raspberry, Blueberry, Mango, pink grapefruit	4 50
Affogato al cafe	5
2 scoops of delicious vanilla ice cream with a double espresso poured over	
Welsh cheese board	9
Choose 3 from our selection of Welsh cheeses. 'Hafod' (buttery, rich mature made with unpasteurised milk), 'Drewi Sant' (Soft, mildly tangy mead washed cheese) 'Smoked Caerffili' (firm, subtly smoked) 'Copa Blue' (blue veined with a savoury rich flavour) or 'Tysilio' (light and fresh goats cheese) <i>Served with a selection of crackers, fruit and homemade chutney</i>	
Eton mess cheesecake	6
Served with strawberry sorbet	
Dutch apple cake	6
Served with a caramel sauce and caramel ice cream	
Selection of local Pembrokeshire 'Lochmeyler Farm' dairy ice creams	adult/child 4 50/3
Choose from our selection of traditional milk, chocolate, mint choc chip or salted caramel Or try a shot of Merlin liqueur, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for an extra 3	



After dinner drinks

All our coffees are made to order using freshly ground Pembrokeshire roasted beans

Filter coffee		1 50
Tea/Flavoured teas		1 50
Espresso/Double espresso		1 50/2 50
Americano (double shot of espresso with hot water)		2 50
Latte		2 50
Cappuccino		2 50
Try a shot of vanilla, caramel or hazelnut flavouring in your Latte or cappuccino for an extra 20p		
Macchiato/Double macchiato (espresso with a small amount of milk foam)		1 75/2 75
Hot chocolate		2 75
Liqueur Coffee		6 50
Boschendal Vin D'Or Dessert wine	100ml glass	6 75
Espresso Martini Cocktail		8
Cockburns Special Reserve port	[50ml]	3
10 yr old tawny port	[50ml]	3 20
Courvoisier VS brandy	[25ml]	3
Courvoisier VSOP brandy	[25ml]	3 75
Courvoisier XO brandy	[25ml]	6
Remy Martin VSOP cognac	[25ml]	3 50
Armagnac/Calvados	[25ml]	3 75
Pedro Ximenez dessert sherry	[50ml]	3 50

Drinks Menu

Beers – Draught Ales –

Rev James (4.5%) **£3.60 £1.85**
Double Dragon (4.2%) **£3.50 £1.80**
Guest Ales (please ask waiting/bar staff for latest ales)
£3.80 £1.95
Guinness (4.1%) **£4.00 £2.05**
Tetleys Smooth (3.6%) **£3.50 £1.80**

Draught Lagers –

Carlsberg (3.8%) **£3.60 £1.85**
San Miguel (5%) **£4.00 £2.05**
Blue Moon (5.4%) **£4.00 £2.05**

Draught Ciders –

Stowford Press (4.5%) **£3.70 £1.90**
Thatchers Haze (4.5%) **£3.80 £1.95**
Gwynt Y Ddraig Happy Daze (4.5%) **£3.80£2.00**
Gwynt Y Ddraig Black Dragon(7.2%)**£4.10 £2.15**

Bottled Lager/Cider –

Peroni (5.1%) **£3.60**, Corona (4.5%) **£3.60**
Rekorderlig (4%) **£4.00**
Magners Original (4.5%) **£4.00**
Crabbies Ginger Beer (GF) (4%) **£4.00**
Pembrokeshire Cider Co Henry VII(6%)**£4.00**

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

Soft Drinks –

J2O Orange & Passionfruit, Apple & Raspberry, Apple & Mango (275ml) **£2.25**
Pembrokeshire Apple Juice (330ml) **£2.50** Coke, Diet Coke (330ml bottle) **£2.50**
Appletiser (275ml) **£2.25**
Bottlegreen Elderflower Presse (275ml) & Elderflower + Pomegranate (275ml) **£2.25** Princes Gate Sparkling/Still Water (330ml) **1.80** Fentimans Ginger Beer, Rose Lemonade (275ml) **£2.50**

Spirits-

Gordons (37.5%) **£3.00**
please see gin board for our wide selection of gins
Vodka (Smirnoff) (37.5%) **£3.00**, Malibu(21%) **£3.00**, Archers (18%) **£3.00**, Bacardi (37.5%)**£3.00**, Tequila (38%) **£3.00**, Sambuca (38%) **£3.00**, Jagermeister (35%) **£3.00**, Calvados (40%) **£3.00**

Rums-

Captain Morgan Dark (40%) **£3.00**,
Captain Morgan Spiced (35%) **£3.00**,
Captain Morgan White (37.5%) **£3.00**,
Kraken (spiced dark) (40%) **£3.00**,
Pembrokeshire Seaweed Spiced (35%) **£3.30**

Aperitifs -

Pimms (25%) **£3.00**, Campari (25%) **£3.00**,
Aperol (11%) **£3.00**, Cinzano (15%) **£3.00** Martini
(dry, bianco, rosso) (15%) **£3.00**,

Britvic Orange Juice (250ml) **£2.25**

Britvic mixers – tomato, pineapple, grapefruit, cranberry, bitter lemon (200ml) **£2.00** Fevertree tonics – regular, refreshingly light, Mediterranean, elderflower, ginger ale (200ml) **£2.50**
Simply Fruity – Blackcurrant, Orange (330ml) **£1.80**

Whiskeys -

Jamesons (40%) **£3.20**, Bushmills (40%) **£3.00**, Southern Comfort (35%) **£3.00**, Jack Daniels (40%) **£3.00**, Penderyn (46%) **£3.75**, Dalwhinnie (43%) **£4.00**, Laphroaig (40%) **£3.75**, Aberlour (40%) **£3.75**, Highland Park (40%) **£3.75**, Jura (40%) **£3.75**, Glen Moray (40%) **£3.75** Grouse/Bells (40%) **£3.00**, Jim Beam (40%) **£3.00**, Glenfiddich (40%) **£3.75**, Glenlivet (40%) **£3.75**, Chivas Regal (40%) **£3.00**, Talisker (40%) **£3.75** Macallan (40%) **£3.75**, Balvenie (40%) **£3.75**

Liqueurs -

Disaronno (28%) **£3.00**, Drambuie (40%) **£3.00**, Merlyn (17%) **£3.00**, Cointreau (40%) **£3.00**, Grand Marnier (40%) **£3.00**, Baileys (17%) **£3.00**, Tia Maria (20%) **£3.00**, Kahlua (20%) **£3.00**

For coffees, teas and other aperitifs/brandys please refer to 'after dinner' drinks.