



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), Peepout Farm Organics, Upton Farm, Fine Wines Direct, Carlsberg, Templeton, Springfield farm, Welsh Seafoods, Southdown Farm, Buckspool Farm, Pennsylvania Farm, Wings Seafood, Solva Seafoods, The Mountain Food Co [foraged sea herbs], Lochmeyer Farm ice creams

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 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

To start

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

Pelotin – Amazing sweet, salty baby gordal olives

4

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

5

Ham hock and black pudding hash, Pembrokeshire potato, spring onion, fried egg

6 50

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

5 50

Llandeilo venison carpaccio, juniper, celeriac remoulade, port reduction, dressed leaves

7

Smoked Loch Duart salmon, beetroot, dill, hazelnut

6

Main course

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

10

Pembrokeshire duck leg, celeriac, date puree, roasted peanuts, roasting juices

18

Red lentil and aubergine dahl, spring onion, chilli, mango chutney, grilled spiced flatbread (vegan)

14

Wild mushroom and Madeira cream pappardelle pasta, chervil (v)

14

'Double Dragon' beer battered fillet of cod with twice cooked chips, mushy peas and tartare sauce

16

Braised Welsh lamb leg pappardelle pasta, 24 month parmesan, salsa verde

16

230gm Himalayan salt aged ribeye steak

20

280gm Himalayan salt aged sirloin steak

24

All steaks are aged to a minimum of 30 days and chargrilled to your liking; Chefs recommendation is cooked medium rare

with a choice of twice cooked chips or dressed salad

roast onion, onion rings, mushroom and red wine steak butter or pepper sauce

Sides

Barbecued sweet potato, miso butter, pine nuts

4

Twice cooked chips

4

Classic braised red cabbage

4

Cos lettuce, 24mth parmesan salad, balsamic

4

Peepout farm organic vegetables

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), 'Celtic promise' (Pungent washed rind, full flavour) and 'Tysul Blue' (Soft, subtle blue cheese, mellow)

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

Caramelised banana cheesecake

Served with salted caramel ice cream, caramel sauce

6

Homemade Sorbets – Apple, Passionfruit, Blueberry, Rhubarb

4 50

Affogato al cafe

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

5

Welsh cheese board

Choose 3 from our selection of Welsh cheeses. 'Hafod' (buttery, rich mature made with unpasteurised milk) 'Celtic promise' (Pungent washed rind, full flavour) 'Smoked Caerffili' (firm, subtly smoked) 'Tysul Blue' (Soft, subtle blue cheese, mellow) or 'Panysgawn' (Soft, creamy goats cheese with a citrus acidity)

Served with a selection of crackers, fruit and homemade chutney

9

Golden syrup steamed brown butter pudding

Served with apple and custard

7

Almond panna cotta

Served with Yorkshire rhubarb, shortbread. Toasted almonds

7

Selection of local Pembrokeshire 'Lochmeyler Farm' dairy ice creams

Choose from our selection of traditional milk, chocolate, mint choc chip, salted caramel or tutti frutti

Or try a shot of Merlin liqueur, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for an extra 3

adult/child
4 50/3



Drinks Menu

Beers – Draught Ales –

Rev James (4.5%) £3.70 £1.90
Double Dragon (4.2%) £3.60 £1.85
Guest Ales (please ask waiting/bar staff for latest ales)
£3.90 £2.00
Guinness (4.1%) £4.10 £2.10
Tetleys Smooth (3.6%) £3.60 £1.85

Draught Lagers –

Carlsberg (3.8%) £3.70 £1.90
San Miguel (5%) £4.10 £2.10
Blue Moon (5.4%) £4.10 £2.10

Draught Ciders –

Stowford Press (4.5%) £3.80 £1.95
Thatchers Haze (4.5%) £3.90 £2.00
Gwynt Y Ddraig Happy Daze (4.5%) £3.90 £2.05
Gwynt Y Ddraig Black Dragon (7.2%) £4.20 £2.20

Bottled Lager/Cider –

Peroni (5.1%) £3.70, Corona (4.5%) £3.70
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.