



THE STACKPOLE INN
10th ANNIVERSARY



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 team of chefs led by our head chef Mark Dowding.

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, Nash Farm, Caws Cymru, Wisebuys (Pembroke), Upton Farm, Fine Wines Direct, Tanners Wines, Celtic Wines, Wilsons Wines, Felinfoel Brewery, Templeton, Springfield farm, Swansea Fish, Southdown Farm, Buckspool Farm, Pennsylvania Farm

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

Smoked bacon, pork and cranberry terrine served with a caper and mustard dressing
6

Moroccan butterbean and garlic hummus dip with spiced toasted nuts and seeds and chargrilled pitta bread
5

Stackpole home cured gravadlax with a celeriac remoulade
6 50

Main course

Cawl - Traditional lamb broth with potato, swede and carrots, served with Welsh cheddar & bread
9

Sausages and mash – Preseli Gold sausages served with a rich cider gravy, parsley mash and greens
12

Roasted onion and mushroom tagliatelle in a creamy Madeira sauce (v) (gluten free available on request)
Or why not add diced chicken breast for an extra £2
or

Chargrilled asparagus and cherry tomato tagliatelle in a creamy pesto sauce (v) garnished with grated parmesan (optional)
13

Pan fried fillet of salmon on a rich chorizo, tomato and cannellini bean cassoulet
15

10oz rump of Welsh lamb (served pink) with Lyonnaise potatoes, celeriac puree, roast carrots, savoy and a lamb jus
18

Choose from our Aged Pembrokeshire 'Landsker' Chargrilled 12oz rump steak or 10oz sirloin steak & twice cooked chips, garlic and herb butter, rarebit topped mushroom and beer battered onion rings
21

28oz aged Pembrokeshire 'Landsker' rib of beef for 2 people to share served with twice cooked chips, garlic and herb butter, rarebit topped mushrooms, beer battered onion rings, salad and a red wine jus
45

Add a side of peppercorn sauce to your steaks for £3

Sides

Boiled potatoes	2 50	Dressed green salad	2 50
Twice cooked chips	2 50	Vegetables of the day	2 50
Beer battered onion rings	2 50	Peppercorn sauce	3

Light lunchtime only items available below

Walkers lunch

9

Choose from our selection of 4 Welsh cheeses or home cooked ham, or both together (£2 extra)
Served with pickles, apple, salad, tomato, chutney and bread. Available Cheeses – Hafod cheddar (organic unpasteurised medium cheddar), Perl las (creamy blue), Caws Cenarth (soft, Brie type cheese) and Heb Enw Goats cheese (smooth texture, delicate flavour)

Filled baked rustic rolls

8

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

To Finish

Sticky toffee pudding	5 50
Served with toffee sauce and vanilla ice cream	
Coconut panna cotta	5 50
Served with marinated pineapple and a coconut cookie	
Raspberry or mango sorbet	4
Served with a homemade shortbread biscuit	
Affogato al cafe	4
2 scoops of delicious vanilla ice cream with a double espresso poured over	
Welsh cheese board	7
Hafod Cheddar, Perl Las, Caws Cenarth and Heb Enw goat's cheese served with our homemade chutney and crackers	
Citrus almond tart	5 50
Served with clotted cream and a mixed berry compote	
Belgian chocolate and orange brownie	5 50
Served with honeycomb ice cream	
Selection of local dairy ice creams	adult/child 3 75/2 50
Choose from our selection of Clotted cream vanilla, Belgian chocolate or strawberries and cream Or try a shot of Merlin liqueur, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for an extra 2 75	

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
Macchiato/Double macchiato (espresso with a small amount of milk foam)	1 50/2 50
Hot chocolate	2 50

Try a shot of vanilla, caramel or hazelnut flavouring in your Latte or cappuccino for an extra 20p

Cockburns Special Reserve port	(50ml)	2 75
10 yr old tawny port	(50ml)	3
Courvoisier brandy	(25ml)	3
Remy Martin cognac	(25ml)	3 50
Pedro Ximenez dessert sherry	(50ml)	3 50