



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 **£8**

**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*

*Please note – Any gluten free items are produced in a kitchen environment that uses gluten*

## To start

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

4

Freshly prepared soup of the day, crusty bread

6

Wild mushroom and celeriac tart, black garlic, crispy onion (v)

7

Oxtail croquettes, gochujang mayonnaise (Korean spicy red pepper), parmesan

7

Roast beetroot, pink peppercorn honeycomb, goats cheese, pinenut dressing, garden leaves (v)

9

Solva crab tart, white crab salad, baby leaves

12

Chargrilled 'Hen of the wood mushrooms' kimchi, black garlic, harissa mayo, puffed rice (v)

9

## Main course

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

19

Sichuan Mapo tofu – Spiced stir fried tofu with spring onion, chilli and steamed rice (vegan)

18

Paprika and honey glazed pork chop, grilled apple and radish salad, crispy American spiced polenta chips

22

Pappardelle with asparagus, peas, marjoram, pea puree and parmesan

20

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

18

Roast Scottish salmon, peas, chorizo, pan fried gnocchi, white wine cream sauce

23

Whole roasted sea bream stuffed with lemon and thyme, beurre noisette, capers, cockles, parsley, roasted potatoes

23

Braised short rib of beef, roast shallot, celeriac remoulade, pomme puree

24

Our steaks are aged to a minimum of 30 days and chargrilled to your liking; Chefs recommendation is cooked medium rare with thick cut chips, confit mushroom, roasted vine tomatoes, beer battered onion rings, peppercorn sauce

230gm aged sirloin steak

27

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## Sides

Dressed salad	5	Thick cut chips	5
Garlic bread	5	Buttery mashed potatoes	5
Mixed seasonal vegetables	5	Skinny fries	5
Roasted new potatoes	5		

Cawl - Traditional lamb broth with potato, swede and carrots, served with Welsh cheddar & bread  
12

Available between 12-2:30 only

Walkers lunch  
12

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'** (unpasteurized, buttery rich, nutty, extra mature cheddar) **'Saval'** (Pungent washed rind, unpasteurised, full flavour) **'Perl Las'** (creamy blue cheese)

Filled baked rustic rolls  
10

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

Pistachio and olive cake 7  
With apricot sorbet, sherry poached apricot, red vein sorrel

Traditional apple and plum crumble 7  
Custard

Baked vanilla cheesecake 7  
Blueberry and mint compote

Milk chocolate mousse 8  
Raspberries, rosewater and raspberry sorbet

Sorbets 4 50  
Mango, blackcurrant, lemon

Affogato al cafe 5  
2 scoops of our delicious vanilla ice cream with a double espresso poured over

Welsh cheese board

Choose 3 (£9) or 5 (£12) from our selection of Welsh cheeses. **'Hafod'** (unpasteurized, buttery rich, nutty, extra mature cheddar) **'Saval'** (Pungent washed rind, unpasteurised, full flavour) **'Perl Las'** (creamy blue, ) **'Perl Wen'** (soft, citrus brie type cheese) **'Pantysgawn'** (goats cheese with salty and lemony notes) Served with a selection of crackers, fruit and homemade chutney

adult/child  
Selection of local Pembrokeshire dairy ice creams 4 50/3  
Choose from our selection of vanilla, chocolate, 'Barti Ddu' rum and raisin, salted Caramel, raspberry ripple, Biscoff 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%) **£5.00/£2.50**  
Double Dragon (4.2%) **£4.30/£2.15**  
Guest Ales (ask waiting staff for latest ales) **£5.00/£2.50**  
Guinness (4.1%) **£6.00/£3.00**  
Shipyard APA (5%) **£5.00/£2.50**  
**Draught Lagers –**  
San Miguel (0.0%) **£6.00/£3.00**  
San Miguel (5%) **£5.50/£2.75**  
Estrella (4.6%) **£6.00/£3.00**  
Thatchers Gold (4.8%) **£5.00/£2.50**

- Thatchers Haze (4.5%) **£5.00/£2.50**  
Gwynn Y Ddraig Happy Daze (4.5%) **£5.00/£2.50**  
Gwynn Y Ddraig Black Dragon (7.2%) **£6.00/£3.00**

### 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%) **£3.50** Premium gin £8(1) or £11(2)  
Vodka (*Smirnoff*) (37.5%) **£3.50**, Malibu (21%) **£3.50**, Archers  
(18%) **£3.50**, Bacardi (37.5%) **£3.50**, Tequila (38%) **£3.50**,  
Sambuca (38%) **£3.50**,  
Jamesons (40%) **£3.50**, Bushmills (40%) **£3.50**,  
Jagermeister (35%) **£3.50**, Calvados (40%) **£3.50**

### Rums-

- Captain Morgan Dark (40%) **£3.50**,  
Captain Morgan Spiced (35%) **£3.50**,  
Captain Morgan White (37.5%) **£3.50**,  
Kraken (spiced dark) (40%) **£3.50**,  
Barti Spiced/cream (35%) **£3.75**

### Aperitifs -

- Pimms (25%) **£5.00**, Campari (25%) **£3.50**,

### 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**

### Whiskeys -

- Southern Comfort (35%) **£3.50**, Jack Daniels (40%) **£4.00**,  
Penderyn (46%) **£5.00**, Dalwhinnie (43%) **£4.00**, Laphroaig  
(40%) **£4.00**, Aberlour (40%) **£4.00**, Highland Park (40%)  
**£4.00**, Glenfiddich (40%) **£4.00**, Glenlivet (40%) **£4.00**, Chiva  
Regal (40%) **£4.00**, Talisker (40%) **£4.00**, Macallan (40%) **£5.00**,  
Balvennie (40%) **£5.00**  
Jura (40%) **£4.00**, Glen Moray (40%) **£4.00** Grouse/Bells (40%)  
**£3.50**, Jim Beam (40%) **£3.50**,

### Liqueurs -

- Disaronno (28%) **£3.50**, Drambuie (40%) **£3.50**,  
Merlyn (17%) **£3.50**, Cointreau (40%) **£3.50**,  
Grand Marnier (40%) **£3.50**, Baileys (17%) **£3.50**,  
Tia Maria (20%) **£3.50**, Kahlua (20%) **£3.50**

### Brandy

- Courvoisier V.S brandy **£3.5**  
Courvoisier/Remy V.S.O.P. **£4**  
Tesseron X.O. **£14**