



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.

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

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

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

To start

Spanish olives served with bread, extra virgin olive oil and balsamic (VG)
[Pelotin – Amazing sweet, salty baby gordal olives]
4

Freshly prepared soup of the day, crusty bread (VG)
8

Pork and pistachio terrine
Bay leaf emulsion, pickled shallot, crusty bread
10

Mushroom croquette (V)
Garlic aioli and truffle pecorino
10

XL Scottish scallop
Celeriac, apple and hazelnut
14

Main course

Wagyu burger with cheddar cheese, streaky bacon, pickles, Stackpole burger sauce,
soft brioche bun and skinny fries
19

'Hunters chicken'
Chicken supreme, smoked cheddar croquette, crispy Parma ham and BBQ jus
24

Roast belly pork with Hasselback potato, parsnip, pear and jus
26

Butternut squash and Black Bomber wellington (V)
Creamy mash, white wine and sage cream
22

'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

Roast loin of cod
Pancetta, wild mushrooms, celeriac, white wine and caviar sauce
28

Soy, maple and mustard marinated cauliflower (VG)
Sriracha cashew cream and coriander
20

Our steaks are Welsh, minimum 28 day aged and chargrilled to your liking;
Chefs recommendation is cooked medium rare with hand cut chips, confit mushroom,
roasted tomato, balsamic roasted red onions, peppercorn sauce

283gm (10oz) ribeye steak
35
Upgrade to our 'Surf and Turf' with the addition of 3 large garlic buttered prawns
40

Sides

Dressed salad	5	Skinny fries	5
Garlic bread	5	Mixed seasonal vegetables	5
Hand cut chips	5.50	Homemade 'Chip Shop' curry sauce	3

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

15

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

To finish

Mascarpone panna cotta 9
Fresh berries and shortbread

Chocolate ganache 9
Blackberries, blackberry sorbet

Peanut butter mousse 9
Torched banana, candied hazelnuts

Ginger and pear crumble cake (vegan) 9
Vanilla ice cream, chantilly cream, stem ginger (vegan),

Traditional apple crumble 9
Clotted cream ice cream

Sorbets (GF) 4 50
Mango, blackcurrant, lemon

Affogato al cafe 6
2 scoops of our delicious clotted cream ice cream with double espresso poured over

Welsh cheeses [4] £13 **'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

Or try our cheeseboard to share [4] with 2 large glasses of port for £20

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 3 50

Drinks Menu

Beers – Draught Ales – Pint/Half

Rev James [4.5%] **£5.50/£2.75**
Double Dragon [4.2%] **£4.80/£2.4**
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**
Poretti [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**
Gwynt Y Ddraig Happy Daze [4.5%] **£5.50/£2.75**
Gwynt Y Ddraig Black Dragon [7.2%] **£6.50/£3.25**

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%] **£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/Americano **£4**
Late/Cappuccino/Flat white **£4**
Mocha **£4**
Hot chocolate **£4**
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**