

Pub Classics Sunday Night

To start

Cider and onion soup with a parmesan crouton
8

Stackpole Fishcake, served with a salad garnish and dill mayo
9

Chicken liver parfait, port reduction, sherry vinegar gel, and croutons
8

Stackpole salad with sundried tomatoes, roasted pepper, feta and a balsamic glaze
8

Main course

'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

Our steaks are aged for a minimum of 28 days and chargrilled to your liking;
Chef's recommendation is cooked medium rare with hand cut chips, tomato, mushroom, wild garlic butter

283gm [10oz] Ribeye steak
35

Upgrade to our 'Surf and Turf' with the addition of 3 large garlic buttered prawns
40

Cawl - Traditional lamb broth with potato, swede and carrots, served with Welsh cheddar & bread
15

Home made burger with cheddar cheese, house pickles, Stackpole burger sauce, soft brioche bun and skinny fries.
19

Pie of the day
Creamy mash, local greens
22

Pan fried fillet of hake
Creamy mash, local green warm tartare sauce
28

Spiced Moroccan tagine [V+VG]
Lemon and parsley couscous, toasted almond
21



Desserts

Eton raspberry mess

Meringue nest filled with fresh cream, raspberry coulis, fresh raspberries with chocolate dipped meringue

8

Rich chocolate brownie

Chocolate sauce, Pistachio ice cream

8

Treacle tart

Warm custard

8

Selection of local Pembrokeshire dairy ice creams

Choose from our selection of clotted cream, chocolate, strawberry, salted caramel (not GF),

4 50 adult/3 child

Or try a shot of Barti cream, Drambuie, Cointreau, Amaretto or Tia Maria over your ice cream for an extra 4 50

THE STACKPOLE INN

Welsh cheeses [4]

'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

15

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