

THE  
STACK  
POLE  
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 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, Welsh Seafoods, Caws Cymru, Wisebuys (Pembroke), Upton Farm, Fine Wines Direct, Felinfoel Brewery, Springfield 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

Duck confit terrine served with red onion marmalade and a parsley and apple dressing  
6

Roasted red pepper hummus dip with chargrilled pitta bread  
5

Hot smoked salmon with a duo of beetroot  
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, wholegrain mustard mash and greens  
12

Roasted mushroom and onion tagliatelle in a creamy Madeira sauce (v) (gluten free available on request)  
Or why not add diced chicken breast for an extra £2  
13

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

10oz rump of Welsh lamb (served pink) with dauphinoise potatoes, butternut squash puree, carrots, kale and a lamb jus  
18

Aged Welsh 10oz sirloin steak & twice cooked chips, garlic and herb butter, rarebit topped mushroom and beer battered onion rings  
19 50

28oz aged Welsh 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 green peppercorn sauce to your steak for £2 50

### 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	Green peppercorn sauce	2 50

### Below items available between 12 and 2:15pm only

#### Walkers lunch

9

Selection of Welsh cheeses, local farm ham, or both together (£1 extra) served with pickles, apple, salad, chutney and bread. Available Cheeses – Caerfai cheddar (organic unpasteurised medium cheddar), Boksburg Blue (creamy blue), Caws Cenarth (soft, Brie type cheese) and Heb Enw Goats cheese (smooth texture, delicate flavour)

#### Freshly baked rustic roll, dressed salad and skinny fries

8

Choose from our selection of Welsh cheeses, local farm ham or Welsh bacon (£1 for any extra filling)

## To Finish

<b>Sticky toffee pudding</b>	5 50
Served with toffee sauce and vanilla ice cream	
<b>Vanilla panna cotta with rose water poached rhubarb</b>	5 50
Served with a shortbread crumble topping	
<b>Raspberry or mango sorbet</b>	4
Served with a homemade shortbread biscuit	
<b>Affogato al cafe</b>	4
2 scoops of delicious vanilla ice cream with a double espresso poured over	
<b>Welsh cheese board</b>	7
Caerfai Cheddar, Boksburg Blue, Caws Cenarth and Heb Enw goat's cheese served with our homemade chutney and crackers	
<b>Rich Belgian chocolate, cranberry and pecan slice</b>	5 50
Served with cherry yoghurt ice cream	
<b>Selection of local dairy ice creams</b>	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 Baileys, 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 rainforest alliance beans

<b>Filter coffee</b>	1 50
<b>Tea/Flavoured teas</b>	1 50
<b>Espresso/Double espresso</b>	1 50/2 50
<b>Americano</b> (double shot of espresso topped up with hot water)	2 50
<b>Latte</b>	2 50
<b>Cappuccino</b>	2 50
<b>Macchiato/Double macchiato</b> (espresso with a small amount of milk foam)	1 50/2 50
<b>Hot chocolate</b>	2 50

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

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