



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 **£10**

**Pork sausage with peas and chips**

**Grilled fillet of cod or battered 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

Ham hock terrine with piccalilli and dressed leaves

8

Carmarthenshire air dried ham, parmesan, gherkins, served with crusty bread

13

Smoked salmon with crème fraiche served with a garden salad

9

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

Pappardelle with wild mushrooms, red onion, in a sherry cream sauce

22

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

19

Whole roast bream

26

Pan fried fillet of Scottish salmon

24

Both served with beurre noisette, capers, cockles, parsley, roasted potatoes

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, balsamic roasted red onions, peppercorn sauce

230gm aged sirloin steak

30

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## Sides

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

Cawl - Traditional lamb broth with potato, swede and carrots, served with Welsh cheddar & bread  
14

### Available between 12-2:30 only

Walkers lunch  
14

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  
12

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

Traditional apple and raspberry crumble  
Custard 7

Baked vanilla cheesecake  
Blueberry and mint compote 8

Milk chocolate mousse  
Raspberries, rosewater and raspberry sorbet 8

Sorbets 4 50  
Mango, blackcurrant, lemon

Affogato al cafe 6  
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%] **£5.50/£2.75**  
Double Dragon [4.2%] **£4.50/£2.25**  
Guest Ales [ask waiting staff for latest ales] **£5.50/£2.75**  
Guinness [4.1%] **£6.00/£3.00**  
Shipyard APA [5%] **£5.50/£2.75**  
**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**  
Gwynt Y Ddraig Happy Daze [4.5%] **£5.00/£2.50**  
Gwynt 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**