



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

Chestnut mushroom croquette (V)
Confit garlic aioli and truffle pecorino
10

XL Scottish scallop
Celeriac puree, apple and hazelnut
15

Main course

Stackpole homemade burger with cheddar cheese, house pickles, Stackpole burger sauce, soft brioche bun and skinny fries Add smoked streaky bacon for £2
19

'Hunters chicken'
Sous vide chicken supreme, creamy mash, smoked cheddar croquette, crispy Parma ham, BBQ jus
24

Crispy confit belly pork with potato terrine, rainbow chard, 'Cockburns' black pudding, pear and jus
26

Butternut squash and Black Bomber wellington (V)
Local greens, creamy mash, pumpkin seeds, white wine and thyme 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
Smoked pancetta, wild mushrooms, celeriac, white wine and caviar sauce
28

Soy, maple and mustard marinated cauliflower (VG)
Sriracha, house pickles, local greens, crispy chickpeas, 'Greenup Farm' herbs
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, confit mushroom, roasted tomato, balsamic roasted red onions, peppercorn sauce

283gm [10oz] sirloin 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
Berries, blackberry sorbet, honeycomb

Banana bread 9
Peanut butter, toffee sauce, popcorn, salted caramel ice cream

Traditional apple crumble 9
Stewed Granny Smith apples, shortbread topping, 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

Homemade vegan desserts available (VG)
Please ask your server for today's choice

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 4 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**

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**,

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**

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**

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**

Brandy

Courvoisier V.S brandy **£4.5**

Courvoisier/Remy V.S.O.P. **£6**

Tesseron X.O. **£14**