



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, bread, hummus (VG)  
[Pelotin – Amazing sweet, salty baby gordal olives]  
8

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

Smoked mackerel rilette,  
'Copperbay' smoked salmon, horseradish crème fraiche  
12

Crispy chicken thighs  
Chipotle mayo, pickles and sesame  
12

Chicken liver parfait  
Sherry vinegar jel, port reduction and crouton  
10

## Main course

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  
20

Tandoori monkfish with charred baby leek  
Potato terrine, curry sauce  
27

'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

Crispy belly pork  
Cabbage and onion, 'Cockburns' black pudding, creamed potato, Dijon beurre blanc  
24

Spiced Moroccan tagine (VG)  
Lemon and parsley couscous, toasted almond  
21

Wild mushroom and 'Black Bomber' tart (V)  
Creamed potato, Dijon beurre blanc, cabbage and onions  
20

Duck breast (served pink) with confit leg croquette  
Baby carrot, fondant potato, juniper jus  
28

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, peppercorn sauce

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

THE STACKPOLE INN

## 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

Lemon parfait 9

Honey and oat crumble, mixed berry coulis

Chocolate ganache 9

Yoghurt sorbet, beer caramel, honeycomb

Sticky toffee pudding 9

Butterscotch sauce, clotted cream ice cream

Stackpole crème brûlée 10

Golden syrup and vanilla with a chocolate chip cookie

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) £15 **'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%] **£5.30/£2.65**  
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**  
Porette [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 **£5**  
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**