

JABAJAK STEAK NIGHT

SATURDAY 18TH APRIL 2026

STARTERS

French Onion Soup with Gruyère Croûtons £9.5 VG

King Prawn Cocktail with a Bloody Mary Shot £11.5 GF

Spiced Lamb Bon Bon served with Mint Yoghurt, Pomegranate & Preserved Lemon Gel £11.5



STEAKS

16oz T-Bone £40 GF

Chateaubriand for 2 to Share £84 GF

Côte de boeuf for 2 to Share £92 GF

10 oz Bone in Sirloin £38 GF

All served with Garlic Roasted Flat Field Mushroom, Parisienne Tomatoes, Chunky Chips, Onion Rings and a choice of Sauce: Bordelaise, Chimichurri, Green Peppercorn or Béarnaise

Wild Mushroom and Chestnut Wellington with a White Wine & Mushroom Sauce, Parsnip Puree, Creamy Mashed Potatoes and Seasonal Vegetables £25 VG

DESSERTS

Pear and Amaretto Crumble served with Vanilla Custard or
Vanilla Ice cream £9.5 VG

Cherry Posset with a Chocolate Crumb served with a Kissed
Meringue £9.5 VG

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla
Custard £9.5 VG

A Taste of Wales Sharing Cheese Board with Snowdonia Black
Bomber Extra Mature, Perl Las Organic Blue and Cenarth
Artisan Brie accompanied by Frozen Grapes, Crackers, Fruit,
Celery, Walnuts, Honey and Chutney £15.5 GFO

GF - Gluten Free VG - Vegetarian

Guest Chef

After the huge success of our Steak Night in November we are
delighted to welcome back to our kitchen Jude Kelly who is a
classically trained professional chef and catering consultant
with 26 years experience of running and managing kitchens

Twice winner of Top Chef's Chef of the Year
Multiple Bib Gourmand & Red Guide Entries
Lead Chef at York Races

Chef for UK Royalty including Queen Camilla

Reservations 01994 448786 - £15 per person deposit required

****Limited spaces - book early to avoid disappointment****

Pre-orders required by Friday 10th April

Jabajak Vineyard Restaurant & Rooms

Llanboidy, Whitland SA34 0ED