

A decorative graphic for a spring menu. It features the word "Spring" in a green, cursive font at the top left, and the word "MENU" in a large, bold, green, serif font in the center. The text is surrounded by several watercolor-style flowers: two large pink flowers with orange centers, and several smaller blue flowers with yellow centers. The flowers are arranged in a circular pattern around the text.

# Spring MENU

## WHILST YOU DECIDE

Gordal Green Olives in a House Marinade 5.5 VG GF

Freshly Baked Focaccia 5.5

## TO START

Velouté of Orange, Carrot and Ginger served with Wholemeal Roll and Whipped Goats Cheese Butter 9.5 VG GFO

Ham Hock Croquette served on a Sweet Smooth Pea Puree topped with a Mustard Infused Emulsion 11.5 GF

Wild Mushroom & Blue Cheese Ravioli served with a Walnut Butter & Sage Sauce 11.5 VG

Thai Spiced Crab Cakes served on Lime Aioli with a Mango & Chilli Salsa 11.5 GF

## TO FOLLOW

Slow Cooked Confit of Beef served with Creamy Mashed Potatoes, Seasonal Vegetables and a Red Wine Jus 28.5

Pavé of Lamb served with Creamy Dauphinoise Potatoes, Wild Garlic & Seasonal Vegetables with a Red Wine, Redcurrant & Mint Jus 32.5

Moules Mariniere – Steamed Mussels in White Wine, Shallots & Cream, topped with Parsley served with Skinny Fries & Crusty Bread 26

Warm Black Lentil & Chickpea Terrine, Spiced Carrot Puree, Crispy Onions & Herb Oil, Served with Chapati & Pappadum 26.5 VG

Roasted Chicken Supreme served with Truffled Mashed Potato, Wild Mushroom, Spinach & Cream Sauce, Seasonal Vegetables 26.5

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# Spring MENU

## DESSERTS

Roasted Pear & Amaretto Crumble served with Vanilla Bean Custard or Ice Cream  
9.5 VG

Hensol Castle Welsh Rum infused Belgium Dark Chocolate Brownie served with Rum & Raisin Ice Cream 9.5  
VG

Toffee Waffle Cheesecake served with Chocolate Shavings, Toasted Walnuts topped with Toffee Sauce  
served with Toffee Popcorn & Vanilla Ice Cream 9.5 VG

A selection of Ice Creams and Sorbets 3 Scoops 7.5 VG GF

### To Share

A Taste of Wales Sharing Cheese Board with Snowdonia Black Bomber Extra Mature, Perl Las Organic Blue  
and Cenarth Artisan Brie accompanied by Crackers, Fruit, Celery, Walnuts, Honey and Chutney  
24.5 VG  
(GF Crackers available)

Smaller Plate 13.5 VG

Cafetiere Coffee & Shortbread 3.5

Please advise us if you have any dietary requirements

Dishes are prepared in areas where allergenic ingredients are present therefore they may contain traces of  
allergens

VG - Vegetarian

V - Vegan

GF - Gluten Free

GFO - Gluten Free Option

Table Reservations 01994 448786

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