



April
MENU

WHILST YOU DECIDE

Gordal Green Olives in a House Marinade 5.5 VG GF

Freshly Baked Focaccia 5.5

TO START

French Onion Soup with Gruyere Croutons 9.5 VG GFO

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

Whipped Local Capra Cymru Goats Cheese Tartlet topped with Fig, Pear & Pecan Nuts drizzled with Maple Syrup 12.5 VG GF

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

TO FOLLOW

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

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

Wild Mushroom & Blue Cheese Ravioli served with a Walnut Butter & Sage Sauce 22.5 VG

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

Veronique Chicken Supreme served with Creamy Mashed Potatoes & Seasonal Vegetables 26.5 GF



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DESSERTS

Poached Plum & Amaretto Crumble served with Custard or Ice-Cream 9.5 VG GFO

**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, 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 Golden Hooves Vintage Cheddar, Perl Las Organic Blue and
Cenarth Artisan Brie accompanied by Crackers, Fruit, Celery, Walnuts, Honey and Chutney
25 VG**

(GF Crackers available)

Smaller Plate 14.5 VG

Cafetiere Coffee 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

**Jabajak Vineyard Restaurant & Rooms
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