



June
MENU

WHILST YOU DECIDE

Gordal Green Olives in a House Marinade 5.5 VG GF

Freshly Baked Focaccia 5.5

TO START

Tomato and Basil Soup 9.5 VG GF

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

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

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

TO FOLLOW

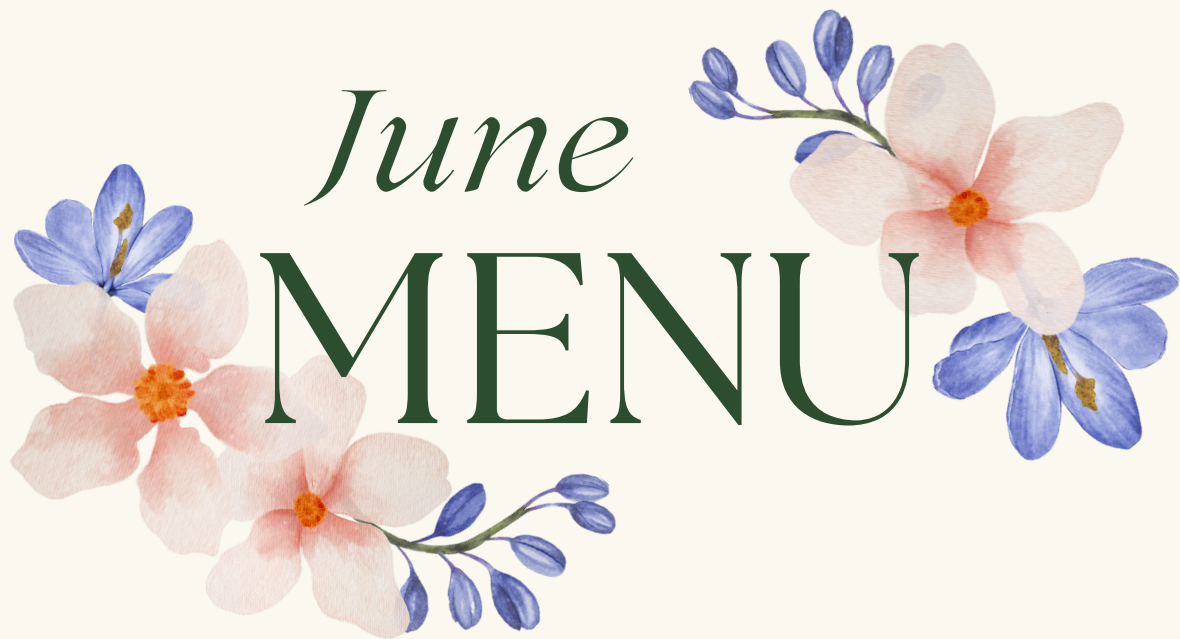
Slow Cooked Confit of Beef served with Creamy Mashed Potatoes, Seasonal Vegetables and a Red Wine Jus 28.5 GF

Pavé of Lamb cooked Pink served with 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

Chicken Supreme served with Apple, Cider and Calvados Sauce with Creamy Mashed Potatoes & Seasonal Vegetables 26.5 GF



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DESSERTS

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

Rich Dark Chocolate Mousse & Cherry Tartlet served with Crushed Meringue and Vanilla Ice-Cream 9.5 VG

Golden Cinnamon Churros served with a Rich Sticky Toffee Sauce 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

Coffee and 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

Jabajak Vineyard Restaurant & Rooms

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Whitland

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