



*July*  
**MENU**

**WHILST YOU DECIDE**

**Gordal Green Olives in a House Marinade 5.5 VG GF**

**Freshly Baked Focaccia 5.5**

**TO START**

**Cream of Mushroom Soup topped with Crispy Mushrooms 9.5 VG GF**

**Pork Bon Bon served with Parsnip Puree, Black Pudding and Apple Gel 11.5**

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

**Home-cured Salmon Gravlox with an Apple, Beetroot & Caper Salad with a Light Mustard Aioli  
12.5 GF**

**TO FOLLOW**

**Welsh Striploin of Venison cooked Pink , Creamy Mashed Potatoes, Seasonal Vegetables and a  
Blackberry Jus 36 GF**

**Pavé of Lamb cooked Pink served with Dauphinoise Potatoes, Wild Garlic & Seasonal Vegetables  
with a Red Wine, Redcurrant & Mint Jus topped with Home Grown Redcurrants 32.5 GF**

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

**Freshly Dressed Crab served with Skin-on Fries and a Lightly Dressed Salad 26.5 GF**

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



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## DESSERTS

**Rich Chocolate Mousse and Cherry Compote Tart served with Vanilla Ice Cream 9.5 VG**

**Amaretto Pear Crumble served with Vanilla Custard or Vanilla Ice Cream 9.5 VG GFO**

**Toffee Waffle Cheesecake served with Toffee Sauce and Vanilla Ice Cream 9.5**

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

### To Share

**A Taste of Wales Sharing Cheese Board with Snowdonia Rock Star, Perl Las Organic Blue and Pantmawr Preseli 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**

**Llanboidy**

**Whitland**

**SA34 0ED**