



WHILST YOU DECIDE

Gordal Green Olives in a House Marinade 5.5 VG GF

Freshly Baked Focaccia 5.5

TO START

Roasted Red Pepper Velouté served with a Crouton 9.5 VG GFO

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

Whipped Local Welsh Capra Cymru Goats Cheese and Tomato Tartlet topped with a Olive Oil Ice Cream and Basil Dressing 12.5 VG

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

TO FOLLOW

Pan Fried Duck Breast cooked Pink served with Creamy Mashed Potatoes, Seasonal Vegetables and a Blackberry Jus 32 GF

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

Beetroot, Roasted Red Onion and Feta Ravioli served with a Beetroot Sauce 22.5 V

Pan Fried Salmon served with a Tarragon Cream Sauce with Creamy Mashed Potatoes, Seasonal Vegetables & Samphire 28.5 GF

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



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

Raspberry Eton Mess Cheesecake served with Raspberry Sorbet 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 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

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