



The Restaurant at Lamphey Hall

To Start

Pan Fried Squid £8.95
Served with Fennel, Chilli, Lime & Courgette Spaghetti

Lightly Curried Chicken Thighs £7.95
Served with a Mango Mayonnaise, Coriander & Pickled Onion Rings

Mushroom & Truffle Arancini (V) £6.95
Served with Fire Roasted Red Pepper Coulis & Parmesan

Chicken Liver and Brandy Pate £6.95
Served with Onion Marmalade & Toasted Breads

Broccoli & Spring Onion Soup (V) £6.45
Topped with Blue Cheese Beignets

Pan Fried Scallops £9.95
Served with Cauliflower Puree, Black Pudding Crumb & Crispy Bacon

Retro Prawns £7.95
Prawn, Melon and Apple Cocktail.
Topped with Marie Rose Sauce, Served with Rustic Breads

Home Baked Bread and Olive Oil £3.95

Fresh Olive Dish and Home Baked Bread and Olive Oil £4.95 For Two £6.95

**Some of our fish dishes may contain small bones.
All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our
menu descriptions do not include all ingredients.**

**If you have a food allergy, please let us know before ordering.
Full allergen information is available, please ask a member of staff for details.**



To Follow

Fillet of Sea Bass **£19.95**

Served with Leek & Potato Rösti, Vegetable Crisps, Green Beans and Roasted Squash. Finished with a Coriander & Vanilla Sauce.

The Halls Surf & Turf **£22.95**

Slow Braised Beef Steak and Pan Roasted Monkfish Tail

Served with a Herb Pancake, Parsnip Puree, Buttered Greens, Sweet Potato Fondant & Red Wine Jus

Duo of Lamb **£21.95**

Rack of Lamb & Slow Braised Shoulder

Served with Celeriac Dauphinoise, Roasted Squash & Mint & Garlic Jus

10oz Sirloin Steak **£19.95**

Served with Grilled Tomato, Chips, Buttered Greens, Onion Rings

Sauces To Compliment Your Steak - £2.95 each

Pepper Sauce: Cracked Black Peppercorns, Flamed in Brandy

Stilton Sauce: A Port and Stilton Sauce

Bordelaise Sauce: A Red Wine and Mushroom Sauce

Honey Roasted Gammon Steak **£15.95**

Topped with a Pan Fried Egg and Onion Rings

Served with Gooseberry Ketchup & Chips

Chicken, Mushroom and Blue Cheese Roulade **£16.95**

Served with Sweet Potato Fondant & Green Beans

Finished with a Tarragon & Spring Onion Cream Sauce

Milford Haven Whole Roasted Plaice **£18.95**

Stuffed with Garlic Scallop Butter. Served with New Potatoes & Green Beans

Salmon and Braised Leek Wellington **£17.95**

Served with Asparagus, Hollandaise Sauce & Crushed New Potatoes

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Vegetarian

Smoked Three Bean Chilli (V) **£13.95**
Served with Basmati Rice and Crème Fraiche.

Mushroom, Cranberry and Brie Wellington (V) **£14.95**
Mushrooms, Brie and Cranberries, Wrapped in a Crisp Pastry,
Complimented with a Red Wine and Mushroom Sauce,
Crushed New Potatoes, Buttered Greens & Asparagus

Moroccan Spiced Cake (V) **£13.95**
Moroccan Spiced Brown Rice, Sultanas, Apricots, Almonds, Cranberries,
Complimented with Sautéed Minted Potato, Green Beans and Asparagus

Sweet Potato and Spinach Curry (V) **£13.95**
With Basmati Rice and Mango Chutney

Wild Mushroom, Brown Rice and Brandy Parcel (V) **£14.95**
Served with a Brandy and Mustard Cream Sauce, Celeriac Dauphinoise
and Roasted Squash

Courgette, Brie and Sunflower Seed Crumble (V) **£14.95**
Served with a Tomato and Basil Salad

Side Orders

Posh Chips £2.50
Home Cut Chips, Tossed with Parmesan, Garlic & Sea Salt

Halls House Salad £3.95

Crispy Battered Onion Rings £2.50

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