



THE WOLFE INN

• WOLFSCASTLE •

While you wait...

ROCK 'N' DOUGH FRESH GRILLED FOCACCIA - £6.95 

GRILLED FOCACCIA BREAD SERVED WITH OUR CHEFS SPECIALITY BUTTER.

SELECTION OF THE FINEST OLIVES - £5.95 

BLACK AND GREEN KALAMATA OLIVES MARINATED IN A LIGHT GARLIC OIL.

Starters

TOM'S GARLIC MUSHROOMS - £8.95 

GENTLY SAUTÉED MUSHROOMS IN WELSH BUTTER ENRICHED WITH BLACK GARLIC AND DOUBLE CREAM.
SERVED ON TOP OF GRILLED FOCACCIA.

 *Low Gluten option available*  *Vegan option available*

THE WOLFE'S SEASONAL HOMEMADE SOUP- £7.50

OUR HOMEMADE SOUPS ARE FRESHLY MADE USING THE SEASONS BEST PRODUCE. SERVED WITH OUR FRESHLY BAKED BREAD AND THE WOLFE'S SPECIAL WHIPPED BUTTER.

 *Low Gluten option available*  *Vegan option available*

CRISPY BREADED WHITEBAIT - £8.50

ACCOMPANIED BY A ZESTY LEMON MAYO AND SWEET CHILLI JAM.

BLACK PUDDING SCOTCH EGG - £9.00

MADE WITH A BURFORD BROWN FREE RANGE EGG WITH A SOFT CENTRE.
ACCOMPANIED BY A PICCALILLI MAYO AND A SPRINKLE OF CHIVES.




HONEY GRILLED GOATS CHEESE SALAD - £7.95 

MADE WITH PICKLED BEETROOT, FRESH ROCKET AND CANDIED WALNUTS
FINISHED WITH A BALSAMIC GLAZE

 *Low Gluten option available*

KING PRAWN AND CHORIZO BAKE - £8.95

SERVED IN A RICH TOMATO AND PERNOD SAUCE, TOPPED WITH A MIXED HERB CRUMB SERVED WITH ROCK 'N'
DOUGH OLIVE OIL FOCACCIA.

 Suitable for vegetarians.  Suitable for vegans.  Low Gluten Option

Don't worry, we know there are allergens in our food that we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Menu descriptions may not list every individual ingredient, please ask for more information. Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.



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Classics

FRESH BEER BATTERED COD & HOMEMADE TRIPLE COOKED CHIPS - £19.95

CRISP, FRESHLY BATTERED COD SERVED WITH OUR HOMEMADE TRIPLE COOKED CHIPS, MINTED CRUSHED PEAS, HOMEMADE TARTARE SAUCE AND CHARRED LEMON WEDGE.

 *Low Gluten option available*

CHARGRILLED CHICKEN AND BACON RIGATONI PASTA - £19.95

SMOKEY CHARGRILLED CHICKEN BREAST WITH CREAMY BACON, SHALLOT AND TARRAGON SAUCE, SERVED WITH A SIDE OF CAESAR DRESSED BABY GEM LETTUCE, TOPPED WITH PARMESAN AND A BROWN BUTTER CRUMB.

WOLFE'S MUSHROOM BOLOGNESE - £16.95

RICH AND WHOLESOME BOLOGNESE MADE USING CHESTNUT MUSHROOMS. SERVED WITH BUTTERED TAGLIATELLE, ROASTED VINE CHERRY TOMATOES AND FRESHLY GRATED PARMESAN

 *Suitable for vegans.*  *Low Gluten option available*

CONFIT DUCK LEG - £23.95

CONFIT DUCK LEG SERVED WITH STICKY RED CABBAGE IN A SPICE PORT SAUCE, CREAMY GARLIC DAUPHINOISE POTATOES, FINE GREEN BEANS AND A RED WINE JUS.

SLOW COOKED WELSH LAMB ROLLED SHOULDER - £26.95

SLOW COOKED WELSH LAMB SHOULDER, PULLED AND ROLLED, SERVED WITH GARLIC DAUPHINOISE POTATOES, BUTTERED TENDERSTEM BROCCOLI, SALSA VERDE AND RED WINE JUS.

 *Gluten Free option available*

WELSH BEEF FILLET STROGANOFF - £23.95

WELSH BEEF FILLET, CREAMY MUSHROOM AND PEPPER SAUCE SERVED WITH AROMATIC WHITE RICE, SWEET PICKLED RED CABBAGE AND CRISPY SHOESTRING FRIES




 *Gluten Free option available*

THE WOLFE'S HOMEMADE THAI CURRY - £17.95

OUR CHEF'S HOMEMADE CURRY IS DELICATELY LAYERED WITH FRESH AROMATS. BIG ON FLAVOUR, OUR CURRY IS SERVED WITH RICE, FRESHLY COOKED POPPADOM, AND A GARLIC NAAN BREAD.

 *We always have a Vegetarian Option available.*

 *Gluten Free option available*

 *Suitable for vegetarians.*  *Suitable for vegans.*  *Low Gluten Option*

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PRENDERGAST

BUTCHERS


Prendergast Butchers Finest

"Prendergast Butchers are committed to providing locally sourced produce. Our goal is, to bring the best of Pembrokeshire`s produce together at our Haverfordwest shop."



10oz PRIME WELSH GAMMON STEAK - £17.95

THE FINEST WELSH GAMMON STEAK FROM PRENDERGAST BUTCHERS. ACCOMPANIED BY THIN CUT FRIES, BEER BATTERED ONION RINGS, ROASTED VINE TOMATOES, FRIED FREE RANGE LOCAL EGGS AND A GENEROUS SIDE SALAD. TOPPED WITH A GRILLED FRESHLY CUT PINEAPPLE RING - **£1.95**

 Low Gluten option available

FINEST "PRENDERGAST GOLD" SAUSAGES - £16.50

AWARD WINNING PRENDERGAST GOLD SAUSAGES MADE USING THE FINEST WELSH PORK. THESE SUCCULENT SAUSAGES ARE SERVED WITH OUR BUTTERED MASH, MINTED CRUSHED PEAS, CRISPY ONIONS, SMOKED BACON LARDONS AND A RICH RED ONION JUS.

HANDMADE WELSH FAGGOTS & MASH - £16.50

THE FINEST BUTCHERS FAGGOTS FRESHLY MADE UTILISING WELSH PRODUCE, SERVED WITH OUR BUTTERED MASH, MINTED CRUSHED PEAS, CRISPY ONIONS, SMOKED BACON LARDONS AND A RICH RED ONION JUS.

Burgers

All of our burgers are served in a decadent handmade brioche bun from Rock 'n' Dough. Accompanied by deliciously crisp skin-on thin cut fries and the Wolfe's homemade creamy coleslaw.

THE WOLFE BURGER - £18.50

PRENDERGAST BUTCHERS FINEST BEEF BURGER. SERVED WITH CRISPY SMOKED BACON, MONTY JACK CHEESE, GHERKIN, CRISP GEM LETTUCE, TOMATO, BACON JAM AND OUR OWN HOMEMADE BURGER SAUCE

Double up on your Wolfe Burger for only - £3.95


BUTTERMILK CHICKEN BURGER - £17.95

SUCCULENT CHICKEN BREAST COATED IN HOUSE IN BUTTERMILK AND FRIED TO CRISPY PERFECTION. SERVED WITH CRISPY SMOKED BACON AND CEASAR MAYONNAISE.

SPICED MEXICAN BEAN BURGER - £16.50

RICH AND FLAVORFUL MEXICAN BEAN BURGER SERVED WITH A DELICIOUS VEGAN MAYONNAISE AND FINISHED WITH CRISP GEM LETTUCE, TOMATO AND SALSA VERDE.

 Low Gluten option available  Vegan option available

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PRENDERGAST



BUTCHERS

Prendergast Butchers Finest

Premium Steaks



Pembrokeshire reared Herefords, expertly prepared by Prendergast's Master butchers, and cooked to perfection by our team of chefs. Served with our homemade Triple Cooked Chips or Creamy Buttered Mash, Beer Battered Onion Rings, Roasted Cherry Tomatoes and Garlic Portobello Mushroom.

31 Day Dry Aged Steak 10oz Sirloin

£27.95

31 Day Dry Aged Steak 10oz Ribeye

£29.95

31 Day Dry Aged Steak 10oz Fillet

£34.95

Add on our Garlic Butter, Peppercorn Sauce, or Bone Marrow sauce + £4.50

Sides

HOMEMADE TRIPLE COOKED CHIPS - £5.50  

GARLIC BREAD - £5.00 

SIDE HOUSE SALAD - £4.50  

CHEESY GARLIC BREAD - £6.00 

THIN CUT FRIES - £4.00  

BEER BATTERED ONION RINGS - £4.50 

CEASAR SALAD - £5.00 

Specialty Steaks

Only available by pre-ordering 48 hours in advance.

31 Day Dry Aged Steak 24oz T-Bone




One side is a tender fillet, the other a flavoursome sirloin, recommended medium rare.

£44.50

31 Day Dry Aged Steak 24oz Tomahawk

The "dinosaur" steak, grilled on the bone for maximum flavour, best served medium to medium rare.

£59.90

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