

# Dinner menu

## August

Garlic soup with sorrel £6

Broad beans, olives, mozzarella and mint £6

Crab, fennel, radicchio and chillies £7

Melon and prosciutto £7

Carpaccio of cucumber and smoked haddock £7

Barbequed beef skewers, roasted pepper salad, new potatoes £19

Gurnard with potato, garlic and saffron broth £17

Salt marsh lamb with minted cherry tomato salsa £19

Guinea fowl supreme, hot noodles, fried bacon and broccoli £16

Chargrilled pork chops, spicy cauliflower, Gorgonzola sauce £17

Grape, mushroom and Goats cheese salad £12

Gratin of stone fruit £6

Black and white chocolate cheesecake, lime syrup £6

Goosey vodka meringue and summer berries £6

Coconut milk crème caramel £6

Welsh Cheeseboard £7

The Grove is committed to using local produce wherever possible. Current suppliers include:

First Leaf, Crymych

Wisebuys, Narberth

Bethesda Farm, Narberth

Welsh Quality Meats, Neyland

Hazelwell Organic Farm, Whitland

Vin Sullivan, Newport

Ballantynes, Cardiff

Pennsylvania Farm, Crundale

Walter Davies, Milford Haven

Ultracomida Delicatessen, Narberth