

Lunch on a Sunday

Olives 5
Cockle Croquettes 8

Bread and Butter 5
Grilled Caws Teifi Halloumi, Gower Honey
and Pickled Chilli 8

Roast Dinner 20

2 courses 28

3 courses 35

Welsh Onion Soup and Welsh Rarebit Croute
Potted Mangalitzka Pork and Shed Pickles
Beetroot, Spring Onion, Pickled Walnut and Trefaldwyn Blue Cheese
Lamb Rissole, Fried Egg and Brown Sauce

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Pearl Barley, Roast Squash, Cimi Di Rapa and Brefu Bach Cheese

Cauliflower Cheese 8
Yorkshire Pudding 2

Extra Roasties 5

Rhubarb and Custard Pie
Apple Crumble Cake and Chantilly Cream
Bread and Butter Pudding, Custard
Bara Brith and Hafod Cheddar

Cheese, Crackers and Red Onion Chutney 14

Please inform a member of the team of any allergens or dietary requirements. All Game may contain lead shot Some Food on the Premises/Menu is cooked in Vegetable Oil that has been genetically modified.

*Our daily changing menu reflects a constant creative evolution, making use of local produce at the very place and moment of their seasonal prime. This begins in the kitchen and is realised at the table.
Full in heart and generous in spirit.*

