



Lunch on a Sunday

Olives 5
Cockle Croquettes 9

Bread and Butter 5

Roast Dinner 21

2 courses 28

3 courses 35

Leek and Potato Soup, Hafod Cheddar and Wild Garlic Pesto
Grilled Ox Tongue, Mojo Verde and Pickled Chilli
Beetroot, Spring Onion, Pickled Walnut and Gwennol Cheese
Shed Fishcake and Aioli

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Roast Red Kurri Squash, Red Onion, Watercress and Ewe's Yoghurt

Cauliflower Cheese 8
Yorkshire Pudding 2

Extra Roasties 5

Chocolate Torte and Crème Fraiche
Bread and Butter Pudding and Custard
Blood Orange and Almond Galette, Vanilla Ice Cream (For Two)
Bara Brith and Hafod Cheddar

Cheese, Crackers and Apple Membrillo 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.*

