

Olives 5
Bread and Butter (refill) 5
Crispy Pig's Skin and Ketchup 8.5
Cockle Croquettes 9
Grilled Pembrokeshire Padron Peppers 8

Grilled Monkfish Cheek, Arrocina Beans and Green Sauce 14
Potted Pork, Plum and Ginger Chutney and Cornichons 13.5
Grilled Sardines, Mojo Verde and Pickled Jalapeños 13.5
Beetroot, Grilled Spring Onion, Pickled Walnut and Brefu Bach Cheese 13.5
Shed Black Pudding, Fried Egg and Brown Sauce 13.5
Potted Car-Y-Mor Crab and Grilled Flatbread 18

Braised Gower Lamb, Courgettes, Saffron and Mint Sauce 30
Skate, Fennel, Romesco Sauce and Pickled Chilli 29
Baked Aubergine, Saval and Tomato Gratin, Wild Garlic Baguette 24
Roast Pork Collar, French Beans, Potato Cake, Shallot and Apple 29
Hake Fillet, Heritage Tomato, Agretti and Olive Oil Mayonnaise 36
10oz Gower Rump Steak, Chips and Horseradish 35

Chips 5.5
Greens 5.5
Green Salad 6
Welsh Rarebit 9.5

Dark Chocolate Crèmeux, Meringue and Malt Biscuit 12
Olive Oil Parfait 9.5
Rum Baba, Strawberries and Chantilly Cream 9.5
Vanilla Rice Pudding and Poached Plums 9.5
Sorrel Parfait and Blueberry Compote 9.5
Bara Brith and Heritage Teifi 9.5
Strawberry Ice Cream 6
Lemon Sorbet 5.5
Cheese, Crackers and Quince Paste 14
Welsh Cakes 4.5 / with *Da Mhile Single Grain Whisky* 15

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

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.

For more information on our suppliers.

