

the shed

restaurant & bar

Olives 5

Cockle Croquettes 8

Bread and Butter 5

Pembrokeshire Rock Oysters 3.9 (each) / 22 (6)

Cauliflower and Trefaldwyn Blue Soup 9

Cider Pickled Herring, Cucumber and Green Sauce 12.5

Crispy Duck, Mojo Verde and Pickled Chilli 13.5

Beetroot, Brefu Bach and Pickled Walnut 13

Cold Roast Gower Lamb and Celeriac Remoulade 13.5

Potted Car-y-Mor Crab and Grilled Flatbread 18

Roast Pembrokeshire Duck Breast, Sour Cabbage and Duck Fat Charlotte Potato 30

Wild Gower Sea Bass, Tomato, Agretti and Olive Oil Mayonnaise 35

Pardina Lentils, Peppermint Chard and Ewe's Yoghurt 23

Grilled Hanger Steak, Chips and Horseradish 27

Plaice, Roast Fennel and Romesco Sauce 26

Roast Mangalitza Pork, French Beans, Shallots, Mustard and Apple 29

Chips 5

Greens 5

Pembrokeshire New Potatoes 6

Green Salad 6

Welsh Rarebit 8

Cauliflower Cheese 8

Chocolate Pave, Cherries and Crème Fraiche 12

Whipped White Chocolate Mousse, Poached Nectarine and Almond 10

Olive Oil Parfait 9.5

Strawberry Pavlova 9.5

Strawberry Ice Cream 5

Nectarine Sorbet 5

Cheese, Crackers and Apple Butter 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 their 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.

