

the shed

restaurant

Lunch on a Sunday

Olives 5
Cockle Croquettes 8

Bread and Butter 5

Roast Dinner 20
2 courses 28
3 courses 35

Squash and Laverbread Soup
Potted Mangalitza Pork and Shed Pickles
Beetroot, Grilled Spring Onion, Brefu Bach Cheese and Pickled Walnut
Grilled Sardines, Mojo Verde and Pickled Chilli

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Black Truffle and Celery Cake, Roast Shallot and Pembrokeshire Mushroom Salad
Roast Pork Collar, Stuffing and Apple Sauce

Cauliflower Cheese 8
Yorkshire Pudding 2

Extra Roasties 5

Chocolate Pave, Sour Cherries and Crème Fraiche
Vanilla Cream, Rhubarb and Pistachio
Bread and Butter Pudding and Custard
Bara Brith and Hafod Cheddar

Cheese, Crackers and Apple Butter 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.*

