



Lunch on a Sunday

Olives 5
Cockle Croquettes 8

Bread and Butter 5
Grilled Caws Teifi Halloumi and
Gower Honey 8

Roast Dinner 19

2 courses 27

3 courses 35

Gower Broccoli and Trefaldwyn Blue Cheese Soup
Chicken Liver Parfait, Plum and Ginger Chutney, Toasted Brioche
Grilled Sardines, Mojo Verde and Pickled Chilli
Beetroot, Grilled Spring Onion, Pickled Walnut and Brefu Bach Cheese
Shed Black Pudding, Fried Egg and Brown Sauce

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Roast Squash, Pearl Barley, Turnip Greens, Ewes Curd
Roast Pork Collar, Stuffing and Apple Sauce

Cauliflower Cheese 8
Yorkshire Pudding 2

Extra Roasties 5

Baked Chocolate, Rye and Hazelnut Cookie, Vanilla Ice Cream
Bread and Butter Pudding and Custard
Plum and Almond Pavlova
Vanilla Pannacotta and Roast Figs
Olive Oil Parfait
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.*

