

# the shed

restaurant & bar

Olives 5

Cockle Croquettes 8

Bread and Butter 5

Grilled Sugar Snap Peas 7

Leek and Potato Soup 9

Pork Rissole, Fried Egg and Brown Sauce 13

Cured Wild Sewin, Cucumber Relish, Wholegrain Mustard and Rye 16.5

Grilled Asparagus, Romesco Sauce and Saval 13

Cold Roast Gower Lamb, Celeriac Remoulade and Pickled Walnut 14

Potted Car-Y-Mor Crab and Grilled Flatbread 18

Roast Welsh Pork Chop, Braised Gower Broad Beans, Trotter, Mustard and Apple 26

Wild Gower Seabass, Tomato, Agretti and Olive Oil Mayonnaise 35

Grilled Caws Teifi Halloumi, Chickpea, Tahini and Pickled Jalapeños Flatbread 23

Grilled Mackerel, Beetroot and Horseradish 25

Braised Gower Lamb, Courgettes, Saffron and Mint Sauce 29

Chips 5

Greens 5

Pembrokeshire New Potatoes 6

Green Salad 6

Welsh Rarebit 8

Cauliflower Cheese 8

Dark Chocolate Torte, Cherries and Crème Fraiche 12

Olive Oil Parfait 9.5

Almond Mousse and Florentine Biscuit 9.5

White Peach Trifle 9.5

Strawberry Ice Cream 5

Nectarine Sorbet 5

Bara Brith and Heritage Teifi 9.5

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.

