

the shed

restaurant & bar

Olives 5	
Cockle Croquettes 8	Bread and Butter 5
Grilled Caws Teifi Halloumi and Gower Honey 8	Grilled Padron Peppers 7
Leek and Potato Soup 8.5	
Grilled Sardines, Mojo Verde and Pickled Chilli 12	
Pig's Tongue Ham, Green Beans and Pickled Walnut 12	
Grilled Patti Pan Squash, Hazelnut, Red Ruby Cheese and Mint Vinaigrette 12.5	
Beef Hash, Fried Egg and Brown Sauce 12.5	
Potted Car-Y-Mor Crab and Grilled Flatbread 18	
Roast Mangalitza Pork, Sour Cabbage, Wholegrain Mustard and Apple 28	
Plaice, Roast Tomato, Courgettes and Olive Oil Mayonnaise 27	
Baked Aubergine and Saval Gratin 22	
Red Mullet, Braised Leeks and Aioli 25	
Braised Gower Lamb, Mash and Mint Sauce 29	
Grilled Half Chicken, Chips, Romesco Sauce and Pickled Jalapeños (for 2 to share) 40	
Chips 5	Cauliflower Cheese 8
Greens 5	Green Salad 6
New Potatoes 6	Welsh Rarebit 8
Bitter Chocolate Cream and Hazelnut Biscuit 12.5	
Olive Oil Parfait 9.5	
Baked Custard Tart 9.5	
Raspberry Mousse and Shortbread 9.5	
Orange and Campari Sorbet 5	
Strawberry Ice Cream 5	
Bara Brith and Heritage Teifi 9.5	
Cheese, Crackers and Apple Butter 14	
Welsh Cakes 4.5 / with <i>Da Mhile Single Grain Whisky</i> 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.

