

the shed

restaurant

Olives 5

Bread and Butter 5

Cockle Croquettes 9

Roast Dinner 22

2 courses 28

3 courses 36

Chicken Liver Pâté, Red Onion Chutney and Toasted Brioche

Pembrokeshire Mussels, Leeks and Cider

Grilled Romana Courgettes, Romesco Sauce and Heritage Teifi

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish

Roast Gower Lamb and Mint Sauce

Roast Gower Pork Collar, Stuffing and Apple Sauce

Baked Aubergine, Saval Cheese and Tomato Gratin

Cauliflower Cheese 8

Extra Roasties 5

Yorkshire Pudding 2

Treacle Tart and Clotted Cream

Sorrel Parfait and Blueberry Compote

Bread and Butter Pudding and Custard

White Peach and Custard Pie

Cheese, Crackers and Quince Membrillo 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.

