

# the shed

restaurant & bar

Olives 5  
Pembrokeshire Duck Ham and Quince Mustard 9  
Grilled Caws Teifi Halloumi and Green Chilli Jam 9

Bread and Butter 5  
Cockle Croquettes 8

Grilled Sardines, Mojo Verde and Pickled Chilli 13  
Beetroot, Pickled Walnut and Trefaldwyn Blue 13  
Potted Pork and Pickled Red Cabbage 13  
Grilled Monkfish Cheek, Arrocina Beans, Green Sauce and Aioli 14  
Grilled Lamb Heart, Radicchio and Anchovy 13.5  
Potted Car-y-Mor Crab and Grilled Flatbread 18

Roast Mangalitzza Pork, Umbrian Lentils, Pak Choi, Mustard and Apple 30  
Plaice, Grilled Baby Leeks and Romesco Sauce 26.5  
Baked Celeriac Cake, Pickled Mushrooms and Awen Cucumber Relish 23  
Faggots and Split Peas 19  
Fried Haddock, Chips and Tartare Sauce 17  
Guinea Fowl, Morrel and Pancetta Pie, Mash (to share) 48

Chips 6  
Greens 6

Awen Green Salad 6.5  
Welsh Rarebit 8

Whipped Chocolate Mousse, Honeycomb and Crème Fraiche 12  
Olive Oil Parfait 9.5  
Rhubarb Jelly and Shortbread 9  
Pear and Almond Tart, Chantilly Cream 9.5  
Coffee Parfait 9  
Rhubarb Sorbet 5  
Cheese, Crackers and Apple Butter 14  
Bara Brith and Heritage Teifi 8.5  
Welsh Cakes and Whisky 15  
*Dà Mhìle Single Grain*

Please inform a member of the team of any allergens or dietary requirements. All Game may contain lead shot.

*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.*

