

Lunch on a Sunday

Olives 5 Cockle Croquettes 8 Bread and Butter 5
Grilled Hotdog Peas 7

Roast Dinner 19 2 courses 27 3 courses 35

Leek and Potato Soup Chicken Liver Parfait, Red Onion Chutney and Toasted Brioche Cured Wild Sewin, Pickled Cucumber, Wholegrain Mustard and Rye Pork Rissole, Fried Egg and Brown Sauce Beetroot, Spring Onion, Pickled Walnut and Brefu Bach

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish Roast Pork Belly, Stuffing and Apple Sauce Roast Gower Lamb and Mint Sauce Pardina Lentils, Rainbow Chard and Ewe's Curd

Cauliflower Cheese 8 Extra Roasties 5
Pembrokeshire New Potatoes 6 Yorkshire Pudding 2

Dark Chocolate Pave, Cherries and Crème Fraiche Honey and Bay Rice Pudding, Apricot Jam Vanilla Panna Cotta and Strawberries Peach and Almond Pavlova 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.

