



Lunch on a Sunday

Olives 5
Cockle Croquettes 8

Bread and Butter 5
Grilled Caws Teifi Halloumi and Green
Chilli Jam 8

Roast Dinner 19

2 courses 27

3 courses 35

Celeriac and Russet Apple Soup, Hafod Cheddar Pesto
Deep Fried Monkfish Cheeks and Tartare Sauce
Beetroot, Grilled Spring Onion, Gwennol Cheese and Pickled Walnut
Crumbed Wild Rabbit, Radicchio Salad and Quince Vinaigrette

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Pardina Lentils, Roast Fennel and Ewes Yoghurt
Half Roast Chicken, Stuffing and Bread Sauce (for two to share)

Cauliflower Cheese 8
Yorkshire Pudding 2

Extra Roasties 5

Chocolate Pave and Crème Fraiche
Bread and Butter Pudding and Custard
Yoghurt and Vanilla Panna Cotta, Poached Pear and Shortbread
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.*

