

the shed

restaurant

Olives 5	Bread and Butter 5
Cockle Croquettes	Crispy Pig's Skin and Ketchup 8
Grilled Caws Teifi Halloumi, Bynea Honey and Pickled Chill 8	
Leek and Potato Soup 8.5	
Mangalitza Blood Cake, Fried Egg and Brown Sauce 13.5	
Deep Fried Cod Cheeks and Aioli 12.5	
Pembrokeshire Mushrooms on Toast 12.5	
Chicken Liver Parfait, Red Onion Chutney and Toasted Brioche 13	
Potted Câr-y-Môr Crab and Grilled Flatbread 18	
Roast Mangalitza, Purple Sprouting Broccoli, Shallot and Mustard 28	
Gower Sea Bass, Braised Endive and Green Sauce 35	
Venison Offal, Beetroot, Pickled Walnut and Horseradish 25	
Baked Aubergine, Saval and Tomato Gratin 24	
Red Mullet, Radicchio and Anchovy 19	
Braised Wild Rabbit, Chorizo, Arroncina Beans and Mojo Verde 24	
Chips 6	Awen Green Salad 6.5
Greens 6	Welsh Rarebit 8
Roast Pumpkin 8	
Chocolate Torte and Crème Fraiche 11	
Olive Oil Parfait 9.5	
Vanilla Panna Cotta, Poached Pear and Shortbread 9	
Fig and Hazelnut Pavlova 9	
Plum Sorbet 4.5	
Strawberry Ice Cream 4.5	
Cheese, Crackers and Apple Butter 14	
Bara Brith and Heritage Teifi 8.5	
Welsh Cakes and Whisky 15	
<i>Dà Mhìle Single Grain</i>	

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.***

