



Olives 5
Cockle Croquettes 9

Bread and Butter 5

Roast Dinner 22

2 courses 28

3 courses 36

Shed Black Pudding, Fried Egg and Brown Sauce
Grilled Padron Peppers, Romesco Sauce and Capra Cymru Goat's Cheese
Deep Fried Monkfish Cheeks and Aioli

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Baked Aubergine, Saval Cheese and Tomato Gratin

Cauliflower Cheese 8.5
Yorkshire Pudding 2

Extra Roasties 5
Pembrokeshire New Potatoes 5

Chocolate, Almond and Cherry Tart, Chantilly Cream
Sorrel Parfait and Blackcurrant Compote
Bread and Butter Pudding and Custard

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.

