

the shed

restaurant & bar

Olives 5
Cider Pickled Sardines 8
Crispy Pig's Skin and Tomato Ketchup 8

Bread and Butter 5
Cockle Croquettes 8

Leek and Potato Soup and Crème Fraiche 8.5
Potted Pork and Pickled Cucumber 12.5
Pembrokeshire Mussels, Leeks and Laverbread 16
Beetroot, Pickled Walnut and Brefu Bach 13.5
Octopus, Arroncina Beans, Winter Tomato and Agretti Salad 14
Devilled Pembrokeshire Duck Livers on Toast 12.5
Potted Car-y-Mor Crab and Grilled Flatbread 18

Crispy Pig's Cheek, Pardina Lentils, Mustard and Apple 24
Skate, Grilled Baby Leeks and Romesco Sauce 27
Grilled Caws Teifi Halloumi, Chickpea, Mojo Verde and Pickled Jalapeño Flatbread 21.5
Faggots and Split Peas 18
Grilled Ox Tongue, Jerusalem Artichokes, Roast Red Onions and Horseradish 26
Fried Haddock, Chips and Tartare Sauce 17
Braised Gower Lamb, Mash and Mint Sauce 28

Chips 6
Greens 6

Awen Green Salad 6.5
Welsh Rarebit 8

Hot Chocolate Caramel Pudding and Vanilla Ice Cream 12.5
Olive Oil Parfait 9.5
Blood Orange Pavlova 9
Apple and Calvados Trifle 10
Bynea Honey Mousse and Poached Rhubarb 9.5
Chocolate Ice Cream 5
Rhubarb and Bergamot Sorbet 5
Cheese, Crackers and Apple Butter 14
Bara Brith and Heritage Teifi 8.5
Welsh Cakes and Whiskey 15
Da Mhile Single Grain

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.



Please inform a member of the team of any allergens or dietary requirements.
All Game may contain lead shot. Some Food on the Premises/Menus is cooked in Vegetable Oil that has been genetically modified.