



### Lunch on a Sunday

Olives 5

Cockle Croquettes 8

Bread and Butter 5

Pembrokeshire Rock Oysters 3.9 (each) / 22 (6)

#### **Roast Dinner 19**

**2 courses 27**

**3 courses 35**

Cauliflower and Trefaldwyn Blue Soup

Cold Roast Mangalitza, Apricot and Ginger Chutney

Pickled Herring, Fennel and Green Sauce

Beetroot, Grilled Spring Onion, Pickled Walnut and Brefu Bach

Pork Terrine, Cornichons and Wholegrain Mustard

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish

Roast Gower Lamb and Mint Sauce

Pardina Lentils, Roast Endive and Ewe's Yoghurt

Roast Half Chicken, Stuffing and Bread Sauce (for two to share)

Cauliflower Cheese 8

Pembrokeshire New Potatoes 6

Extra Roasties 5

Yorkshire Pudding 2

Dark Chocolate Pave and Crème Fraiche

Whipped White Chocolate Mousse, Poached Nectarine and Almond

Cherry and Custard Pie

Olive Oil Parfait

Bara Birth 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.*

