

Olives 5 Cockle Croquettes 8 Bread and Butter 5 Crispy Pig's Skin and Ketchup 7

Lovage Soup and Hafod Cheddar Pesto 9
Grilled Lamb's Liver and Celeriac Remoulade 12.5
Grilled Marrow, Trefaldwyn Blue and Pickled Walnut 13
Faggot and Mash 12.5
Skate, Baby Turnips, Agretti and Green Sauce 13
Grilled Mackerel, Mojo Verde and Pickled Chilli 13.5

Roast Pork Collar, Sour Cabbage, Wholegrain Mustard and Apple 28
Wild Gower Seabass, Roast Fennel, Tomato and Olive Oil Mayonnaise 35
Pardina Lentils, Roast Shallots and Ewe's Yoghurt 23
Grilled Hanger Steak, Chips and Horseradish 27
Plaice, Grilled Padron Peppers and Romesco Sauce 27
Roast Salt Marsh Barnsley Chop, Courgettes, Saffron and Mint Sauce 32

Chips 5 Green Salad 6
Greens 5 Welsh Rarebit 8
Pembrokeshire New Potatoes 6

Chocolate Pave, Cherries and Crème Fraiche 12
Olive Oil Parfait 9.5
Strawberry Mousse and Shortbread 9.5
Vanilla Panna Cotta, Poached Peaches and Almond 10
Rum Baba, Rum Raisins and Chantilly Cream 10
Strawberry Ice Cream 5
Nectarine Sorbet 5
Bara Brith and Heritage Teifi 9.5
Cheese, Crackers and Apple Butter 14
Welsh Cakes 4.5 / with Da Mhile Single Grain Whisky 15

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/Menu is cooked in Vegetable Oil that has been genetically modified.

