

the shed

restaurant & bar

- Olives 5
Cockle Croquettes 9
Grilled Caws Teifi Halloumi, Bynea Honey and Pickled Jalapenos 9
Bread and Butter (refill) 5
- Leek and Potato Soup, Hafod Cheddar and Wild Garlic Pesto 9.5
Salt Beef, Beetroot, Dill and Horseradish on Rye 14.5
Shed Fishcake and Tartare Sauce 13
Lamb Rissole, Fried Egg and Brown Sauce 13
Purple Sprouting Broccoli, Grilled Spring Onion, Trefaldwyn Blue Cheese and Pickled Walnut 13
Grilled Sardines, Mojo Verde and Pickled Chilli 13
- Roast Gower Pork Collar, Pardina Lentils, Mustard and Apple 28
Wild Gower Sea Bass, Heritage Tomato Salad and Green Sauce 36
Braised Ruby Chard, Butter Beans and Gwennol Cheese 23
10oz Gower Rump Steak, Chips and Aioli 35
Hake, Roast Fennel and Romesco Sauce 35
Braised Gower Lamb, Mash and Mint Sauce 30
- Chips 5
Greens 5
Cauliflower Cheese 8
- Chips 5
Welsh Rarebit 9
Green Salad 6
- Chocolate Torte, Blood Orange and Crème Fraiche 12.5
Olive Oil Parfait 9.5
Baked Custard, Rhubarb and Pistachio 9.5
Pear and Hazelnut Pavlova 9.5
Coffee Ice Cream 5
Rhubarb Sorbet 5
Bara Brith and Heritage Teifi 9.5
Cheese, Crackers and Quince Paste 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.

For more information on our suppliers.

