

Olives 5
Bread and Butter (refill) 5
Cockle Croquettes 9
Grilled Fresh Peas in the Pod, Garlic and Soy 9

Lamb Rissole, Fried Egg and Brown Sauce 13.5
Grilled Monkfish Cheek, Mojo Verde, Fennel and Pickled Chilli 13.5
Grilled Romana Courgettes, Romesco Sauce and Heritage Teifi 13.5
Ham and Parsley Terrine and Celeriac Remoulade 13.5
Potted Car-y-Mor Crab and Grilled Flatbread 18

Roast Gower Pork Collar, Braised Cavolo Nero, Trotter, Potato Cake, Mustard and Apple 29
Wild Gower Seabass, Heritage Tomato and Olive Oil Mayonnaise 36
Baked Aubergine, Saval Cheese and Tomato Gratin, Wild Garlic Baguette 25
Braised Wilderhill Farm Mutton, Butter Beans, Laverbread and Aioli 30
10oz Gower Ribeye Steak, Beetroot, Pickled Walnut and Horseradish 38

Chips 5
Greens 5
Pembrokeshire New Potatoes 8

Welsh Rarebit 9
Green Salad 6

Chocolate and Cherry Trifle 12.5
Olive Oil Parfait 9.5
Vanilla Pannacotta and Poached Peach 9.5
Apricot Galette and Lemon Verbena Ice Cream 9.5
Sorrel Parfait and Blueberry 9.5
Coffee Ice Cream 5
Apricot 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 the 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.

