

Olives 5
Bread and Butter (refill) 5
Cockle Croquettes 9
Grilled Padron Peppers 6

Grilled Monkfish Cheek, Kohlrabi, Mojo Verde and Pickled Chilli 14
Potted Pork, Pickled Cucumber and Wholegrain Mustard 13.5
Beetroot, Grilled Spring Onion, Pickled Walnut and Brefu Bach Cheese 13.5
Potted Car-y-Mor Crab and Grilled Flatbread 18

Roast Gloucester Pork, Grilled Hispi Cabbage, Chorizo Butter and Romesco Sauce 30
Wild Gower Sea Bream, Heritage Tomato and Devil's Ear Lettuce Salad, Olive Oil Mayonnaise 29
Baked Aubergine, Saval and Tomato Gratin, Wild Garlic Baguette 24
Skate Wing, Bread, Agretti and Capers 29
Braised Beulah Mutton, Summer Squash, Saffron and Mint Sauce 30

Chips 5.5	Green Salad 6
Greens 5.5	Welsh Rarebit 9.5
Pembrokeshire New Potatoes 8	Cauliflower Cheese 8.5

Hot Chocolate Caramel Pudding and Vanilla Ice Cream 12.5
Olive Oil Parfait 9.5
Lemon Posset and Almond Biscuit 9.5
Raspberry Mousse 9.5
Sorrel Parfait and Blueberry Compote 9.5
Bara Brith and Heritage Teifi 9.5
Strawberry Ice Cream 6
Blackcurrant Sorbet 5.5
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.

