

the shed

restaurant & bar

Olives 5

Bread and Butter (refill) 5

Cockle Croquettes 9

Grilled Caws Teifi Halloumi and Green Chilli Jam 9

Beef Brisket Hash, Pickled Cucumber and Wholegrain Mustard 13.5

Grilled Sardines, Mojo Verde and Pickled Jalapeños 13.5

Grilled Patty Pan, Hazelnut, Ewe's Yoghurt and Mint Vinaigrette 13.5

Potted Pork, Plum and Ginger Chutney and Cornichons 13.5

Potted Car-Y-Mor Crab and Grilled Flatbread 18

Roast Gower Barnsley Lamb Chop, Braised Chard and Aioli 32

Wild Gower Seabass, Heritage Tomato Salad and Olive Oil Mayonnaise 36

Baked Aubergine, Saval and Tomato Gratin, Wild Garlic Baguette 24

Skate, Roast Fennel, Romesco Sauce and Pickled Chilli 29

Gloucester Pork, Leek, Mustard and Tarragon Pie, Mash (for 2 to share) 44

Grilled Gower Sirloin, Chips and Horseradish (for 2 to share) 85

Chips 5.5

Greens 5.5

Pembrokeshire New Potatoes 8

Green Salad 6

Welsh Rarebit 9.5

Cauliflower Cheese 8.5

Dark Chocolate Pave, Cherries and Crème Fraiche 12.5

Olive Oil Parfait 9.5

Plum Jelly, Shortbread and Chantilly Cream 9.5

Strawberry and Lemon Fool 9

Sorrel Parfait and Blueberry Compote 9.5

Bara Brith and Heritage Teifi 9.5

Cherry Ice Cream 6

Raspberry 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.

