the shed
restaurant & bar

Olives 5
Bread and Butter (refill) 5
Cockle Croquettes 9
Grilled Pembrokeshire Padron Peppers 8

Pembrokeshire Mussels, Fennel and Cider 15
Deep Fried Monkfish Cheek, Mojo Verde and Pickled Chilli 14
Potted Pork, Apricot and Ginger Chutney and Cornichons 13.5
Beetroot, Grilled Spring Onion, Capra Cymru Goats Cheese and Pickled Walnut 13.5
Potted Car-Y-Mor Crab and Grilled Flatbread 18

Roast Gloucester Pork Collar, Braised Kalibos Cabbage and Pork Fat Potato 32
Plaice, Winter Tomato, Arrocina Beans, Green Sauce and Olive Oil Mayonnaise 29
Pearl Barley, Roast Pumpkin, Heritage Teifi Cheese and Wild Garlic Oil 24
10oz Gower Rump Steak, Chips and Aioli 35
Grilled Wild Gower Grey Mullet, Braised Ruby Chard, Jerusalem Artichoke and Horseradish 28
Braised Gower Lamb, Gower Swede and Mint Sauce 30

Chips 5.5
Greens 5.5
Green Salad 6
Welsh Rarebit 9.5

Hot Chocolate Caramel Pudding and Vanilla Ice Cream 12.5
Olive Oil Parfait 9.5
Sticky Toffee Pudding, Butterscotch Sauce and Clotted Cream 9.5
Spiced Crème Brûlée 9.5
Sorrel Parfait and Blueberry Compote 9.5
Yoghurt and Damson Ice Cream 5.5
Blueberry Sorbet 5.5
Bara Brith and Heritage Teifi 9.5
Cheese, Crackers and Apple Membrillo 14
Welsh Cakes 4.5 / with *Da Mhile Single Grain Whisky*

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.