

Olives 5
Bread and Butter (refill)
Cockle Croquettes 9
Grilled Padron Peppers 6
Pembrokeshire Rock Oysters 4.2 (each) / 24 (6)

Carmarthen Bay Mussels, Leeks and Cider 15
Lamb Rissole, Fried Egg and Brown Sauce 13.5
Beetroot, Grilled Spring Onion, Pickled Walnut and Capra Cymru Goat's Cheese 13.5
Shed Fishcake and Tartare Sauce 13.5
Potted Car-y-Mor Crab and Grilled Flatbread 18

Braised Gower Lamb, Mash and Mint Sauce 30
Plaice, Heritage Tomato, Agretti and Olive Oil Mayonnaise 29
Baked Aubergine, Saval and Tomato Gratin, Wild Garlic Baguette 25
Roast Gower Pork Collar, Grilled Hispi Cabbage, Chorizo Butter and Romesco Sauce 28
Grilled Grey Mullet, Beetroot Tops and Horseradish 28
Grilled Gower Forerib, Chips and Peppercorn Sauce (for 2 to share) 85

Chips 5.5
Greens 5.5

Green Salad 6
Welsh Rarebit 9.5
Pembrokeshire New Potatoes 8

Chocolate Pave, Cherries and Crème Fraiche 12.5
Olive Oil Parfait 9.5
Cherry Financier and Lemon Verbena Ice Cream 9.5
Nectarine Trifle 10
Raspberry Mousse 9.5
Malt Crème Brûlée 9.5
Bara Brith and Heritage Teifi 9.5
Strawberry Ice Cream 6
Blackcurrant Sorbet 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.

