

the shed

restaurant & bar

Olives 5
Cockle Croquettes 8
Crispy Pig's Skin and Ketchup 7

Cider Pickled Sardines 8

Celeriac and Russet Apple Soup, Hafod Cheddar Pesto 8.5
Pembrokeshire Mussels, Leeks and Laverbread 15
Lamb Rissole, Fried Egg and Brown Sauce 13
Beetroot, Grilled Spring Onion, Gwennol Cheese and Pickled Walnut 12.5
Potted Car-y-Mor Crab and Grilled Flatbread 18

Roast Mangalitza Pork, Braised Cavolo Nero, Wholegrain Mustard and Apple 29
Wild Gower Sea Bass, Winter Tomato Salad and Olive Oil Mayonnaise 35
Grilled Caws Teifi Halloumi, Fennel, Chickpea and Pickled Chilli Flatbread 21
Braised Gower Lamb, Swede and Mint Sauce 29
Towy Valley Venison Liver, Braised Red Cabbage, Potato Cake and Horseradish 24
10oz Ribeye Steak, Chips and Aioli 36

Chips 5
Greens 5
Green Salad 6

Bread and Butter 5
Welsh Rarebit 8

Chocolate Pave, Clementine and Crème Fraiche 12.5
Olive Oil Parfait 9.5
Basque Cheesecake and Roast Figs 9.5
Blueberry and Pistachio Pavlova 9.5
Quince Sorbet 5
Vanilla Ice Cream 5
Bara Brith and Heritage Teifi 9.5
Cheese, Crackers and Apple Butter 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 their 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.