

the shed

restaurant & bar

Olives 5

Cockle Croquettes 8

Grilled Caws Teifi Halloumi and Green Chilli Jam 8

Crispy Pig's Skin 8.5

Pumpkin and Laverbread Soup 8.5

Lamb Rissole, Fried Egg and Brown Sauce 12.5

Deep Fried Monkfish Cheeks and Ketchup 13

Grilled Purple Sprouting Broccoli, Gwennol Cheese, Hazelnut and Vinaigrette 12.5

Salt Beef, Beetroot, Grilled Spring Onion and Horseradish 13.5

Potted Car-Y-Mor Crab and Grilled Flatbread 18

Roast Pork Belly, Sour Cabbage, Wholegrain Mustard and Apple 27

Roast Rabbit Saddle, Kalibos Cabbage, Duck Fat Potato and Quince 24

Wild Gower Seabass, Winter Tomato Salad and Olive Oil Mayonnaise 35

Pearl Barley, Pembrokeshire Mushrooms, Jerusalem Artichoke and Heritage Teifi Cheese 22

10oz Ribeye Steak, Chips and Aioli 35

Grilled Grey Mullet, Roast Fennel, Romesco Sauce and Pickled Chilli 27

Braised Gower Lamb, Swede and Mint Sauce 29

Chips 5

Greens 5

Green Salad 6

Welsh Rarebit 8

Cauliflower Cheese 8

Bread and Butter 5

Hot Chocolate Caramel Pudding and Vanilla Ice Cream 12.5

Olive Oil Parfait 9.5

Blackberry and Almond Financier, Spiced Ice Cream 9.5

Plum and Hazelnut Pavlova 9

Lemon Sorbet 5

Strawberry 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.

