



January Feasting Menu 2026

All dishes are subject to availability

Snacks

Bread and Butter

Cockle Croquettes

Cider Pickled Sardines

Olives

Grilled Caws Teifi Halloumi and
Gower Honey

To Start (please choose 2 dishes for the party)

Chicken Liver Parfait, Red Onion
Chutney, Toasted Brioche

Potted Car-y-Mor Crab and Grilled
Flatbread

Roast Gower Cauliflower, Romesco
Sauce and Heritage Teifi

Beetroot, Walnut and Brefu Bach
Steak Tartare

Breaded Plaice and Tartare Sauce

Potted Pork and Shed Pickles

Mussels, Leeks and Laverbread

Mains (please choose 2 dishes for the party)

Grilled Forerib, Chips and
Peppercorn Sauce

Braised Lamb, Swede and Mint
Sauce

Fish Of The Day, Fennel, Green
Sauce and Pickled Chilli

Roast Pork Belly, Pardina Lentils,
Mustard and Apple

Lamb, Leek and Laverbread Pie,
Mash and Greens

Chicken and Pancetta Pie, Mash and
Greens

Fish Pie and Greens

Sides

Greens

Chips

Green Salad

Welsh Rarebit

New Potatoes

Afters (please choose 2 dishes for the party)

Chocolate Pave, Honeycomb and
Crème Fraiche

Coffee Choux Bun and Chocolate
Sauce

Bread and Butter Pudding and
Custard

Pavlova

Trifle

Olive Oil Parfait

Bara Brith and Heritage Teifi

Cheese, Crackers and Apple
Butter