



Two courses 23
Three courses 28

Gower Cauliflower and Trefaldwyn Blue Soup
Pork Terrine, Cornichons and Whole Grain Mustard
Cider Pickled Herring, Cucumber and Green Sauce

Cold Roast Gower Lamb, Celeriac Remoulade and Chips
Pardina Lentils, Peppermint Chard and Ewe's Yoghurt
Red Mullet, Roast Fennel and Romesco Sauce
Faggots and Mash

Chocolate Pave, Cherries and Crème Fraiche
Whipped White Chocolate Mousse
Olive Oil Parfait
Bara Brith and Hafod Cheddar

Wine by the Carafe- 500ml

Mimosa Sauvignon Blanc Chardonnay- Patagonia, Argentina 17.95
Peacock Wild Ferment Sauvignon Blanc- Stellenbosch, South Africa 19.95
Monopole Blanco, Cvne- Rioja, Spain 21.50

Mimosa Malbec- Patagonia, Argentina 19.95
Don Placero Tinto- Rioja, Spain 21.95
Appassimento, Paolo Leo Organic Passitivo- Salento, Italy 25.50

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.