



**Two courses 23**

**Three courses 28**

Lovage Soup and Hafod Cheddar Pesto  
Grilled Lamb's Liver and Celeriac Remoulade  
Skate, Baby Turnip, Agretti and Green Sauce

Cold Roast Gower Lamb, Chips, Apricot and Ginger Chutney  
Pardina Lentils, Roast Shallots and Ewe's Curd  
Faggots and Mash  
Grilled Mackerel, Beetroot and Horseradish

Vanilla Panna Cotta, Poached Peach and Almonds  
Olive Oil Parfait  
Bara Brith and Hafod Cheddar  
Nectarine Sorbet

*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 Primitivo- 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.