



Bread and Butter 5
Cockle Croquettes 9

Olives 5
Grilled Helda Beans 8

Dinner 23
2 courses 28
3 courses 36

Gower Cauliflower Soup and Roast Hazelnut
Grilled Sardines, Mojo Verde and Pickled Chilli
Beetroot, Grilled Spring Onion, Pickled Walnut and Brefu Bach Cheese
Grilled Ox Tongue, Romesco Sauce and Pickled Jalapeños

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Pardina Lentils, Roast Pumpkin, Ewe's Curd and Wild Garlic Oil
Gloucester Pork, Leek, Mustard and Tarragon Pie (For 2 to Share)

Cauliflower Cheese 8.5
Yorkshire Pudding 2

Extra Roasties 5

Bread and Butter Pudding and Custard
Damson and Almond Fool
Sorrel Parfait and Blueberry Compote
Bara Brith and Hafod Cheddar

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.

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.

