



Grilled Caws Teifi Halloumi and Green Chilli Jam 9
Bread and Butter 5

Olives 5
Cockle Croquettes 9

Dinner 22
2 courses 28
3 courses 36

Salt Beef, Pickled Cucumbers, Wholegrain Mustard and Rye
Beetroot, Grilled Spring Onion, Pickled Walnut and Capra Cymru Goat's Cheese
Grilled Sardines, Mojo Verde and Pickled Jalapenos

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Baked Aubergine, Saval Cheese and Tomato Gratin

Cauliflower Cheese 8.5
Yorkshire Pudding 2

Extra Roasties 5

Raspberry and Lemon Fool
Plum Jelly and Shortbread Biscuit
Chocolate Torte, Cherries and Crème Fraiche
Bread and Butter Pudding and Custard

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.

