



### Lunch on a Sunday

Olives 5  
Cockle Croquettes 8

Bread and Butter 5  
Grilled Padron Peppers 7

#### **Roast Dinner 19**

**2 courses 27**

**3 courses 35**

Shed Black Pudding, Fried Egg and Brown Sauce  
Grilled Sardines, Mojo Verde and Pickled Chilli  
Grilled Patti Pan, Hazelnut, Ewes Curd and Mint Vinaigrette  
Cold Roast Mangalitza Pork, Chicory, Red Onion and Mustard

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish  
Roast Gower Lamb and Mint Sauce  
Baked Aubergine and Saval Gratin  
Roast Half Chicken, Stuffing and Bread Sauce (for Two to Share)

Cauliflower Cheese 8  
Pembrokeshire New Potatoes 6

Extra Roasties 5  
Yorkshire Pudding 2

Chocolate Torte and Crème Fraiche  
Fig and Almond Tart, Vanilla Ice Cream  
Orange Jelly, Chantilly Cream and Shortbread  
Shed Bread and Butter Pudding and Custard

Cheese, Crackers and Apple Butter 14

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.*

