

**Lunch on a Sunday**

Olives 5

Cockle Croquettes 8

Cider Pickled Sardines 8

Bread and Butter 5

Grilled Caws Teifi Halloumi and Green

Chilli Jam 8

**Roast Dinner 19**

**2 courses 27**

**3 courses 35**

Celeriac and Russet Apple Soup, Hafod Cheddar Pesto

Grilled Ox Tongue, Chickpea, Mojo Vede and Pickled Jalapeños

Shed Fishcake and Aioli

Lamb Rissole, Fried Egg and Brown Sauce

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish

Roast Gower Lamb and Mint Sauce

Pardina Lentils, Roast Squash and Ewe's Yoghurt

Turkey, Pancetta and Leek Pie, Cranberry Sauce (For 2 to Share)

Cauliflower Cheese 8

Yorkshire Pudding 2

Extra Roasties 5

Chocolate Pave and Crème Fraiche

Bread and Butter Pudding and Custard

Mincemeat and Almond Tart, Clotted Cream

Bara Brith and Hafod Cheddar

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.*

