



Lunch on a Sunday

Olives 5
Cockle Croquettes 8
Grilled Caws Teifi Halloumi, Bynea Honey
and Pickled Chilli 8
Bread and Butter 5
Pickled Herring 8

Roast Dinner 19

2 courses 27

3 courses 35

Faggot and Split Peas
Shed Fishcake and Tartare Sauce
Grilled Marrow, Radishes, Brefu Bach and Mint Vinaigrette
Pork Terrine, Cornichons and Wholegrain Mustard

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Pardina Lentils, Courgettes, Saffron and Ewe's Yoghurt
Roast Half Chicken, Stuffing and Bread Sauce (for two to share)

Cauliflower Cheese 8
Pembrokeshire New Potatoes 6
Extra Roasties 5
Yorkshire Pudding 2

Dark Chocolate Pave, Cherries and Crème Fraîche
Honey and Bay Rice Pudding, Apricot Jam
Eaton Mess
Vanilla Crème Brûlée
Olive Oil Parfait
Bara Birth 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.*

