



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

Lamb Rissole, Fried Egg and Brown Sauce
Grilled Sardines, Mojo Verde and Pickled Chilli
Heritage Tomatoes, Green Bean and Shallot Salad
Pig's Tongue Ham, Shed Pickles and Wholegrain Mustard

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Umbrian Lentils, Beetroot, Turnip Greens and Yoghurt
Roast Half Chicken, Stuffing and Bread Sauce (for two to share)

Cauliflower Cheese 8
Yorkshire Pudding 2

Extra Roasties 5

Bread and Butter Pudding and Custard
Fig and Almond Tart, Chantilly Cream
Raspberry Mousse and Shortbread
Olive Oil Parfait
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.*

