

# the shed

restaurant & bar

Grilled Caws Teifi Halloumi and Gower Honey 8

Cockle Croquettes 8

Olives 5

Squash and Laverbread Soup 8.5

Mangalitza Pork, Prune and Pistachio Terrine, Shed Pickles 13.5

Grilled Sardines, Mojo Verde and Pickled Jalapeños 12.5

Beetroot, Grilled Spring Onion, Brefu Bach Cheese and Pickled Walnut 12.5

Roast Pork Collar, Celeriac, Wholegrain Mustard and Apple 28

Wild Gower Sea Bass, Roast Fennel, Romesco Sauce and Pickled Chilli 35

Pardina Lentils, Roast Cauliflower, Wild Mushroom and Ewes Yoghurt 23

Braised Towy Valley Venison, Mash and Horseradish 28

10oz Gower Rump Steak, Chips and Aioli 34

Chips 5

Bread and Butter 5

Greens 5

Welsh Rarebit 8

Cauliflower Cheese 8

Chocolate Pave, Sour Cherry and Crème Fraiche 12.5

Vanilla & Yoghurt Pannacotta, Rhubarb and Pistachio 9.5

Spiced Pear & Sherry Trifle 9.5

Olive Oil Parfait 9.5

Blackberry Sorbet 5

Blueberry Ice Cream 5

Bara Brith and Heritage Teifi 9.5

Cheese, Crackers and Apple Butter 14

Welsh Cakes 4.5 / with *Da Mhile Single Grain Whisky* 15

*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.*

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.

For more information on our suppliers.

