

**Lunch on a Sunday**

Olives 5  
Cockle Croquettes 9

Bread and Butter 5

**Roast Dinner 21**

**2 courses 28**

**3 courses 35**

Chicken Liver Paté, Red Onion Chutney and Toasted Brioche 13  
Cider Pickled Sardines, Mojo Verde and Pickled Chilli  
Grilled Gower Asparagus, Romesco Sauce and Heritage Teifi

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish  
Roast Gower Lamb and Mint Sauce  
Roast Gower Pork Collar, Stuffing and Apple Sauce  
Courgettes, Saffron, White Beans and Radishes

Cauliflower Cheese 8  
Yorkshire Pudding 2

Extra Roasties 5

Apricot and Almond Pavlova  
Bread and Butter Pudding and Custard  
Olive Oil Parfait

Cheese, Crackers and Apple Membrillo 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.*

