



RAFTERS

BAR AND RESTAURANT

À LA CARTE MENU

STARTERS

Cream of Roasted Cauliflower Soup (V,D,E,Mu) £5.95

Perl Las fritters, chives, chilli oil

Tenby Harbour Ale Battered Halloumi (V,G,D,SD,E,Mu) £7.95

Polenta chips, peas, tarragon and lemon tartare sauce

Pressed Ham Hock and Chicken Terrine (SD,G,P,N,Mu,Se) £7.95

Chicken crackling granola, pickled parsnip, spiced apple chutney, toasted focaccia

Roasted Pigeon Breast with Spelt 'Risotto' (G,D,SD,S) £11.50

(£4.00 supplement applies for dinner inclusive packages)

Winter mushrooms, crispy pigeon leg, sprout leaves, redcurrant jus

Curried Haddock Scotch Egg (F,G,E,D,M,S,SD,Mu) £9.25

Creamed leeks, mussels and spinach

MAIN COURSES

**Roasted Corn Fed Chicken with Chicken Faggot
(D,SD,Mu,G,S) £19.50**

Cabbage and bacon, sweet potato, brassica, mushroom espuma, roasted shallot jus

Welsh Cawl (G,SD,D) £24.95

Braised lamb shank, potato terrine, pearl barley, root vegetables, mint emulsion

**Grilled Stone Bass with Penclawdd Cockles
and Leek Chowder (D,SD,F,M,C) £22.00**

Sautéed garlic potatoes, kale, pickled samphire leeks

Tenderloin of Woodland Pork (G,D,Mu,SD,E,C) £22.95

Black pudding and apple oggie, braised pork, mustard mash, fine beans, crackling

**Mushroom and Celeriac Buckwheat
Pancake (D,E,V,G,C,SD) £16.95**

Caerphilly cheese, fricassee of cabbage and spring onion, confit cherry tomatoes, truffle oil and chive crème fraîche

FLAMBÉ

Twenty Ten's Steak Diane (D,Mu,SD) £35.00

Maximum two orders per table

(£9.00 supplement applies for dinner inclusive packages)
Tender fillet steak flambéed at your table with shallots, Dijon mustard, brandy, double cream and beef jus, served with chunky chips and seasonal vegetables

CHARGRILLS

Our steaks are from grass-fed cattle, aged for a minimum of twenty-one days and cooked on our chargrill

All grills are served with Halen Môn salted chunky chips, tomato, mushroom and watercress

8oz Sirloin Steak with Peppercorn Sauce (SD,D) £29.00

(£6.00 supplement applies for dinner inclusive packages)

8oz Salmon with Béarnaise Sauce (F,D,SD,E) £22.00

SIDE ORDERS

Please note that sides are not included as part of a dinner inclusive package

Buttered Seasonal Vegetables (V,D) £3.95

New Potatoes with Gremolata (V) £3.95

Chunky Chips (V) £3.95

Peppercorn and Brandy Sauce (D,SD) £3.95

Béarnaise Sauce (V,D,E,SD) £3.95

Red Wine Jus (SD) £3.95

DESSERTS

- Halen Môn Salted Caramel Panna Cotta**
(D,G,E,N,SD,V) £6.50
Vanilla shortbread, mulled pear, praline cream, chocolate tuile
- Espresso Custard Tart with Sugared Pistachios**
(D,E,G,N,V,S) £7.20
Chocolate truffles, nougat parfait, hazelnut sponge
- Chocolate and Orange Brownie (D,G,E,S,V)** £6.95
Welsh orange marmalade pastille, maple oat crumble, honeycomb, orange ripple ice cream
- Rice Pudding with Spiced Plum and Black Mountain Brandy Compote (D,V,E,G,S)** £6.20
Fennel seed biscotti, rum and raisin ice cream
- Welsh Cheese Platter (V,D,C,G,Mu)** £10.50
(£4.00 supplement applies for dinner inclusive packages)
Selection of Welsh cheeses served with classic accompaniments

A discretionary 10% service charge will be added to your bill.
Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.