



RAFTERS

BAR AND RESTAURANT

LUNCH MENU

Available 12pm to 4pm

Menu available for groups of up to 24 people

Two Courses – £15.95 per person | Three Courses – £19.95 per person

STARTERS

Ham Hock (Mu)

Spiced caramelised pineapple, pineapple gel

Soup of the Day (V,D,C)

Seasonal garnish, artisan bread

Fish Cake (SD,D,F,E,S,G)

Fennel, crispy capers, lime vinaigrette

Glamorgan Sausage (V,D,G,E,S,SD)

Caerphilly cheese, balsamic gel, pickled shallot, rocket

Cheese on Toast (V,SD,D,G)

Grilled goat's cheese, sourdough, red onion marmalade

MAIN COURSES

Braised Beef Brisket (SD,D)

Shallot mash, chargrilled tender stem broccoli

Cod (F,SD,S,G)

Spiced lentils, spinach, bacon crumb

Welsh Pork Belly (C,SD,D)

Slow cooked pork belly in Taffy Apple cider, celeriac and apple

Welsh Beer Battered Fish (F,G,Mu,E)

Minted crushed peas, tartare sauce, chunky chips

Pasta of the Day (V,E,D,G,V)

Artisan pasta with seasonal sauce of the day

CHARGRILLS

Our steaks are from grass-fed cattle, aged for a minimum of twenty-one days. All grills are served with Halen Môn salted chunky chips, watercress and pickled shallot salad.

The Twenty Ten Clubhouse Burger (E,D,G,Mu)

Cheese, bacon, gherkin, lettuce and tomato, served on a toasted brioche bun

8oz Welsh Sirloin Steak (S,SD)

(£18.50 supplement applies)

North Wales Reared Chicken Breast (SD,D)

(£4.95 supplement applies)

SIDE ORDERS

Buttered Carrots and Fine Beans (V,D)

£3.95

Chargrilled Tender Stem Broccoli (V)

£3.95

Parsley Buttered Pembrokeshire New Potatoes (V,D)

£3.95

Chunky Chips (V)

£3.95

Peppercorn Sauce (D,SD)

£3.95

Wild Mushroom and Tarragon sauce (V,D,SD)

£3.95

DESSERTS

Lemon Curd (V,E,D)

Raspberry, meringue, raspberry sorbet

Triple Chocolate Brownie (V,E,D,S,G)

Caramel, banana, caramel ice cream

Coconut Rice Pudding (V,N,S,G)

Served chilled with caramelised pineapple, mango, toasted coconut, passion fruit and mango sorbet

Selection of Welsh Cheese (V,C,E,D,S,G)

(£4.00 supplement applies)

Caerphilly cheddar, Perl Las and Perl Wen, served with apple chutney, Welsh oatcakes, grapes and celery

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.