



RAFTERS

BAR AND RESTAURANT

LUNCH MENU

Two courses **£18.00** per person

Three courses **£22.00** per person

TO NIBBLE

Optional extra course, charges apply

Artisan Bread Loaf (V,G,D) **£6.25**
With laverbread Welsh butter

Marinated Olives (V) **£4.25**

Welsh Bruschetta (V,G,D) **£5.00**
Toasted artisan bread topped with Welsh tomato chutney, Welsh feta and extra virgin olive oil

STARTERS

Garden Pea and Wild Garlic Velouté (V,G,D,E,C)
Poached quail egg, crispy leeks, chive oil, freshly baked bread

Creamy Perl Las Mushrooms (V,G,D)
Toasted garlic ciabatta, truffle oil, rocket

Welsh Rarebit and Leek Tart (V,G,D,E,SD,Mu)
Charred asparagus, basil pesto, balsamic gel, micro herbs

Chicken Liver Parfait (G,N,S,D,E,SD)
Brioche croute, toasted hazelnuts, red onion jam, pea shoots

SAUCES

Optional extra, may be ordered and charged as taken

Wild Mushroom and Truffle (V,D) **£3.50**

Cognac and Peppercorn (D,SD) **£3.50**

Béarnaise (V,D,E,SD) **£3.50**

SIDES

Optional extra, may be ordered and charged as taken

Sautéed Garlic New Potatoes (V,D) **£3.50**

Halen Môn Salted Chunky Chips (V) **£3.50**

Panache of Vegetables (V) **£3.50**

Mixed House Salad (V,SD) **£3.50**

MAIN COURSES

Tiny Rebel Beer Battered Fish and Chips (F,G,S,E,SD)
Tartare sauce, crushed peas, Halen Môn salted chunky chips

Braised Welsh Beef and Tiny Rebel Ale Pie (G,D,E,SD,Mu)
Welsh rarebit mash, glazed root vegetables, thyme jus

Slow Cooked Pork Belly (D,SD,C)
Tiny Rebel beer braised pork belly, shallot mash, spring greens, burnt apple purée and sage jus

Wild Mushroom Risotto (V,C)
Tarragon, truffle oil, crispy kale

The Twenty Ten Clubhouse Burger (G,D,E,SD)
On a sourdough bun, topped with mayonnaise, lettuce, tomato and Caerphilly cheese, served with Halen Môn salted chunky chips

Vegan Clubhouse Burger (V,G,S)
On a sourdough bun, topped with lettuce, tomato, and tomato salsa, served with Halen Môn salted chunky chips

Corn Fed Chicken Breast (SD)
Halen Môn salted chunky chips, roasted tomato, garlic roasted flat mushroom, dressed watercress

Welsh Sirloin Steak 8oz (£14.50 supplement)
Halen Môn salted chunky chips, roasted tomato, garlic roasted flat mushroom, dressed watercress

DESSERTS

Lemon Posset (V,G,S,D)
Summer berries, shortbread

Double Chocolate Cheesecake (V,G,N,S,D,SD)
Dark chocolate soil, hazelnut ganache, bitter cherry compote

Bara Brith Bread and Butter Pudding (V,G,N,D,E)
Warm custard, candied pecan nuts

Selection of Sorbets (V)
Fresh berries

Welsh Cheese Board (V,C,D,S,G) (£6.50 supplement)
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ysgawn goat's cheese served with apple chutney, Welsh oat cakes, 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.