



# RAFTERS

BAR AND RESTAURANT

## SUNDAY LUNCH MENU

Two courses - **£26.00** per person

Three courses - **£30.00** per person

### TO BEGIN

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

**Pressed Ham Hock** (Mu,D,G,E,S)  
Spiced caramelised pineapple, pineapple gel and Caerphilly cheese beignet

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

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

**Smoked Salmon Tartar** (F,G,D,SD)  
Marinated with Welsh yoghurt, dill and lemon, served with toasted sourdough

### MAIN COURSES

**Slow Roasted Welsh Beef** (G,D,E,SD,C)  
Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, red wine jus

**Roasted Pork** (G,E,D,SD)  
Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, caraway jus

**Pan Fried Fillet of Sole** (F,D,SD,Mu)  
Crushed new potatoes, buttered kale, watercress purée, salsa verde

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

### DESSERTS

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

**Strawberry Eton Mess** (D,E)  
Fresh strawberries, strawberry coulis, vanilla Chantilly cream, crushed meringue

**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.



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