

WILD *at* Rafter's

A culinary experience rooted in the wild landscape of Wales, bringing together game, wild fish and poultry, foraged herbs, berries, mushrooms and seasonal produce.

STARTERS

Severn & Wye Smoked Salmon **£11.00**

Horseradish cream, pickled apple and seaweed (F,D,E,MU)

Crisp, smoky, silky, and sharp

Pan Seared Partridge Breast **£10.50**

Girolle mushrooms, hazelnut praline, Madeira jus (H,SD)

A delicate yet flavour-packed dish, showcasing autumn's best ingredients

Cured Venison Carpaccio **£10.50**

Parsnip purée, parsnip crisps, baby beets, cheese crackling, cobnut brittle (D,HN)

Delicate with earthy roots, creamy purée, crispy crackling, nut brittle

Heirloom Beet Tartare **£8.50**

Golden and ruby beet tartare, whipped cashew cheese, flaxseed cracker, pickled quail egg (V,W,E,D,SD)

Smooth, rich and indulgently delicious

Pumpkin & Truffle Velouté **£7.50**

Smoked Caerphilly cheese beignet (V,W,S,E)

Warming autumn dish bringing together farm and luxury

Herb Salad with Grilled Artichokes and Citrus **£9.50**

Tablesides assembly of wild arugula, shaved fennel, blood oranges, charred baby gem, grilled artichokes, toasted sunflower seeds, warm citrus herb dressing (V,SD)

Fresh and vibrant with a bright citrus zing

Wild Mushroom **£8.50**

Celery root, watercress, toasted pine nuts, lemon thyme vinaigrette (V,SD)

Earthy flavours of an autumn forest

MAIN COURSES

British Venison Loin **£28.00**

Smoked mash, juniper and elderberry jus (D,SD)

A true seasonal centrepiece, rich with smoky, foraged flavours

Fired Venison Chop **£28.00**

Smoked beetroot, celeriac purée, crispy shallots (D,W)

Bold, smoky, and perfectly seasonal, with deep autumnal notes

Lemon & Chilli Wild Monkfish **£28.00**

Delicate medallions seared with garlic and chilli, over capellini pasta, spinach and sea lettuce (F,W,E,D)

Deliciously light and balanced coastal flavours

Mallard Duck Breast with Confit Leg **£28.00**

Glazed fig and roasted beetroot

A beautiful balance of rich, gamey duck and sweet, caramelised fruit

Gower Wild Bass **£26.00**

Foraged sea vegetables, brown crab bisque and chervil oil (F,CR)

An ode to the Welsh coast, where land and sea collide

Charred Wild Halibut **£26.00**

Poached in saffron and white wine broth, samphire, dulse, turnips (F,W,D,SD)

A taste sensation, fresh from sea to plate

Charred Cauliflower Steak **£24.00**

Wild mushrooms, crispy kale, pickled berries (V)

A layered dish, full of texture and forest flavours

DESSERTS

Hedgerow Crumble

£8.50

Woodruff ice cream and oat tuile (V,W,D,O)

*A comforting celebration of autumn fruits,
scented with delicate herbal vanilla notes*

Dark Chocolate & Chestnut Tart

£8.50

Penderyn whisky Chantilly, candied walnuts (V,W,D,E,WN)

*Decadent, nutty, and rich, with a touch of
Welsh whisky warmth*

Baked Apple & Celtic Manor Resort Honey

£8.50

Tarte Tatin

Clotted cream and thyme caramel (V,W,E,D)

*Showcasing Wales' finest orchard produce with a herbal
caramel twist and honey harvested from our hives*

Pear & Hazelnut Frangipane

£8.50

Spiced mead syrup and toasted oats (V,W,HN,E,A,O)

A refined dessert with a touch of rustic charm

Bara Brith Bread Pudding

£8.50

Celtic Manor Resort's honey ice cream,
toasted walnuts (V,W,D,E,WN)

*A nostalgic favourite taking inspiration from Wales'
rich baking heritage, with honey harvested from our hives*

Posters Recommends...

Try one of our sommelier-selected wines by the glass to complement your dining experience.

WHITE

Allan Scott Sauvignon Blanc, Marlborough, New Zealand (SD) 12.00%

£12.45 (175ml) | £15.95 (250ml)

One of the original pioneers of Marlborough wine, Allan Scott planted vines here before the region became world-famous. Today, the family-run estate continues to craft vibrant, expressive Sauvignon Blancs that set the standard. This glass bursts with tropical fruit, lime zest, and herbal lift — clean, fresh, and unmistakably Marlborough. It's a wine with heritage and energy, rooted in the soil that changed the white wine world.

Chablis 'La Paulière', Maison Durup, Burgundy, France (SD) 12.50%

£22.95 (175ml) | £34.95 (250ml)

Maison Durup is a historic name in Chablis, with a lineage of winemakers stretching back generations. Their 'La Paulière' bottling is a pure, unoaked Chardonnay, offering classic notes of green apple and citrus with mineral notes. The limestone-rich soils of northern Burgundy shine through with precision and restraint. This is Chablis at its most honest — fresh, linear, and full of complexity.

RED

Marqués de Cáceres 'Excellens' Crianza, Rioja, Spain (SD) 14.50%

£11.45 (175ml) | £14.45 (250ml)

A cornerstone of modern Rioja, Marqués de Cáceres helped transform the region in the 1970s by focusing on finesse and French oak. This wine is aged in French oak for a smooth, rounded texture, layering ripe high altitude Tempranillo fruit with gentle spice and a touch of vanilla. It's approachable yet refined, with deep roots in one of Spain's most respected bodegas.

Escorihuela Gascón Gran Reserva Malbec, Mendoza, Argentina (SD) 14.10%

£15.95 (175ml) | £25.95 (250ml)

Founded in 1884, Escorihuela Gascón is one of Argentina's oldest and most storied wineries, blending generations of tradition with bold mountain winemaking. This Gran Reserva Malbec comes from some of the highest vineyards in the world, where warm days and cool nights yield concentration and finesse. Rich with dark fruit, violet, cocoa, and oak spice, it's a powerful yet polished wine — a true ambassador of Argentina's flagship grape.

