

WILD *at* Rafter's

SUNDAY LUNCH

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

SUNDAY LUNCH

Two Courses £34 per person
Three Courses £38 per person

STARTERS

Pumpkin & Truffle Velouté

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

Warming, autumn dish bringing together farm and luxury

Duck and Orange Paté

Plum chutney, toasted artisan sourdough, mixed leaves (D,W,B,SD)

A beautiful balance of seasonal flavours

Prawn Cocktail Salad

Iceberg lettuce, cucumber, Atlantic prawns, Marie Rose sauce, smoked paprika (CR,SD)

Delicate, delicious and full of flavour

Heirloom Beet Tartare

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

Smooth, rich and indulgently delicious

MAINS

Slow Roasted Welsh Beef

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, red wine jus (W,E,D,SD)

Tender Welsh beef with all the trimmings

Roasted British Fallow Haunch

Roast potatoes, maple glazed carrots and parsnips, Yorkshire pudding, braised red cabbage, cauliflower cheese, juniper berry jus (W,E,D,SD)

A seasonal feast, rich with autumn flavours

Charred Wild Halibut

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

A taste sensation, fresh from sea to plate

Wild Mushroom Risotto

White truffle oil, sautéed garlic mushrooms, basil oil (V)

Earthy flavours of an autumn forest

DESSERTS

Hedgerow Crumble

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

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

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

Pear & Hazelnut Frangipane

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

A refined dessert with a touch of rustic charm

Selection of Sorbets and Ice Cream

Two scoops of your choice, served with fresh berries

Choose from: vanilla (V,D), dairy free chocolate 🌿 (V), dairy free strawberry 🌿 (V), pistachio (V,D,PS), raspberry sorbet 🌿 (V), mandarin sorbet 🌿 (V), coconut sorbet 🌿 (V)

A perennial favourite, with delicious seasonal berries

Welsh Cheese Board - Supplement of £6.50

Dragon mature cheddar cheese, Perl Las, Perl Wen and Pant-Ys-Gawn goats' cheese, served with Welsh Mead apple and honey chutney, Welsh crackers, grapes and celery (V,W,D,C)

A delicious taste of Wales for fine cheese lovers

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian