

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

Chicken Parfait

Red onion marmalade, pickled shallots, brioche, mixed leaves (E,D,W,SD)

Smooth, rich and delicious

Severn & Wye Smoked Salmon

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

Crisp, smoky, silky and sharp

Pant-Ys-Gawn Goat's Cheese Salad

Mixed leaves, soused cucumber, beetroot, balsamic glaze (V,D,SD)

Delicate, delicious and full of flavour

Wild Mushroom

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

Earthy flavours of an autumn forest

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

Gower Wild Bass

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

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

🌱 Plant-Based Linguine

Baby spinach, sun dried tomato, peppers, kale, plant-based cream, Applewood smoked plant-based cheese (V,W)

A layered dish, full of flavours

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,D,E,WN)

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

Pear & Hazelnut Frangipane

Spiced mead syrup and toasted oats (V,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