



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) **£5.50**
With laverbread Welsh butter

Marinated Olives (V) **£4.25**

STARTERS

Celeriac Velouté (V,G,D,C)
Wild mushrooms, apple sticks, truffle dressing, artisan bread roll

Severn and Wye Smoked Salmon (F,G,SD)
Shallot and capers, rye and treacle croute, lemon, Llaeth y Llan yoghurt dressing, bitter leaf salad

Welsh Rarebit and Leek Tart (V,G,D,N,E,SD,Mu)
Charred leek, Celtic Preserves plum chutney, roasted chestnuts, micro herbs

Leek and Cauliflower Croquette (Ve,SD)
Matson sauce, watercress and soured shallots

Crispy Pork Belly (G)
Pancetta, burnt apple purée, shallot petals, cider dressing

SAUCES

Wild Mushroom and Truffle (V,D) **£3.50**
Cognac and Peppercorn (D,SD) **£3.50**
Béarnaise (V,D,E,SD) **£3.50**

SIDES

Sautéed New Potatoes with Black Garlic Ketchup (V,D) **£3.50**
Halen Môn Salted Chunky Chips (Ve) **£3.50**
Panache of Vegetables (Ve) **£3.50**
Rocket and Parmesan Salad (Ve,SD) **£3.50**

MAIN COURSES

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

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

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

Braised Beef Brisket (D,SD,Mu)
Welsh rarebit mash, smoked carrot purée, onion and pancetta jus

Grilled Salmon Fillet (F,D)
Creamed peas and leeks, charred leek, potato pearls, samphire

Beetroot and Pant-Ys-Gawn Risotto (V,D,N,SD)
Creamy beetroot risotto, toasted walnuts, finished with basil oil
Vegan cheese alternative available on request

Spiced Lentil Terrine (Ve,P)
Charred courgette, smoked carrot purée, roasted peanuts, Welsh tomato chutney

British Reared Chicken Supreme (D,E,SD)
Filled with Pembrokeshire leek and Perl Las, pressed potato, butternut squash purée, tarragon jus

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

DESSERTS

Double Chocolate Brownie (V,G,D,S,E)
Textures of raspberries, Merlyn liqueur Chantilly, white chocolate soil, aerated chocolate

Rice Pudding Brulée (V,G,S,D,E)
Bitter chocolate mousse, mandarin sorbet, spiced shortbread

Peanut Butter Parfait (V,G,N,P,S,D,E)
Caramelised banana, Welsh honeycomb, Halen Môn salted caramel, hazelnut crumb

Selection of Sorbets (V)
Fresh berries

Welsh Cheese Board (V,C,D,S,G) (£6.50 supplement)
Black Bomber cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn 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.

(Ve) Vegan, (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.