



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) **£5.50**
With laverbread Welsh butter

Marinated Olives (V) **£4.25**

STARTERS

Celeriac Velouté (V,G,SD,C)
Wild mushrooms, apple sticks, truffle dressing

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

Welsh Rarebit and Leek Tart (V,G,N,D,E,Mu)
Charred leek, cranberry compote, roasted chestnuts, micro herbs

Chicken Liver Parfait (G,N,S,D,E,SD)
Brioche croute, toasted hazelnuts, red onion jam, pea shoots

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

Grilled Plaice 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

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,PS,D,E)
Caramelised banana, honeycomb, 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.

(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.