



RAFTERS

BAR AND RESTAURANT

GROUP À LA CARTE MENU

For parties of 9 or more

TO BEGIN

Optional extra course, charges apply

Artisan Bread (V,G,D) **£5.50**
With laverbread Welsh butter

Marinated Olives (V) **£4.25**

STARTERS

Pembrokeshire Leek and Potato Velouté (V,G,D) **£7.00**
Saffron potato pearl, charred leek, curry oil, artisan bread

Ham Hock and Mushroom Terrine (G,D,SD) **£7.50**
Mushroom ketchup, pickled wild mushroom salad, focaccia croute

House Cured Salmon (F,D,SD) **£10.95**
Cucumber, Welsh dill yoghurt, lemon gel

Beetroot Houmous (V,N,D,Se,SD) **£7.50**
Roasted beetroot, soured beetroot, whipped Pant-Ys-Gawn goat's cheese, candied walnuts, micro basil

SAUCES

Wild Mushroom Sauce (V) **£3.50**

Cognac and Peppercorn Sauce (D,SD) **£3.50**

Blue Cheese Sauce (V,D) **£3.50**

Red Wine Jus (SD) **£3.50**

SIDES

Sautéed Garlic New Potatoes (V,D) **£3.50**

Halen Môn Salted Chunky Chips (V) **£3.50**

Panache of Vegetables (V) **£3.50**

Seasonal Side Salad (V,SD,Mu) **£3.50**

MAIN COURSES

British Reared Chicken Supreme (D,E,SD,Mu) **£24.00**
Filled with Pembrokeshire leek and Perl Las cheese, rarebit mash, butternut squash purée, tarragon jus

Pan Roasted Stonebass Fillet (F,Cr,D,SD) **£26.00**
Crab, leek and laverbread risotto, samphire

Welsh Sirloin Steak 8oz **£33.00**
Halen Môn salted chunky chips, roasted tomato, watercress

Roasted King Oyster Mushroom (V,C) **£18.50**
Celeriac spaghetti, vegan truffle cream, wild mushrooms, vegan cheese

DESSERTS

Double Chocolate Brownie (V,G,D,S,E) **£7.95**
Raspberries, Merlyn liqueur Chantilly cream, white chocolate soil, aerated chocolate

Vanilla Panna Cotta (V) **£7.50**
Fresh summer berries, strawberry sorbet, micro basil

Textures of Lemon Eton Mess (V,G,S,D,E) **£7.95**
Mini lemon tart, lemon curd, lemon sorbet, meringue

Coffee Crème Brulée (V,G,N,D,E,SD) **£8.50**
Brulée with almond biscotti

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.