



# RAFTERS

BAR AND RESTAURANT

## LUNCH MENU

Two courses **£18.00** per person

Three courses **£22.00** per person

### 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)  
Saffron potato pearl, charred leek, curry oil, artisan bread

**Welsh Bruschetta** (V,G,D,SD)  
Toasted artisan bread topped with Welsh tomato chutney, Pant-Ys-Gawn goat's cheese and olive oil

**Grilled Mackerel** (SD,F,G,E,Mu)  
Piri piri seasoning, watercress, focaccia, horseradish cream

**Ham Hock and Mushroom Terrine** (G,D,SD)  
Mushroom ketchup, rosemary croute

**Beetroot and Goat's Cheese Salad** (V,D,SD)  
Pomegranate rocket, balsamic syrup

### 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

**Welsh Beef and Ale Pie** (G,S,D,E,SD)  
Shortcrust pastry, creamed potato, buttered greens

**Welsh Beer Battered Fish and Chips** (F,G,SD)  
Tartar sauce, garden peas, Halen Môn salted chunky chips

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

**Vegetarian Clubhouse Burger** (V,G,S)  
On a sourdough bun, topped with burger sauce, lettuce, tomato and vegan cheese, served with Halen Môn salted chunky chips

**Welsh Cheese Risotto** (V,D,SD)  
Traditional vegetable risotto with Welsh cheese

**Italian Toasted Sandwich** (G,D)  
Focaccia filled with bolognaise, bocconcini cheese, rocket and pesto, served with fries

**Croque Madame** (G,D,E)  
Local ham, Black Bomber cheddar and fried egg toasted sandwich, served with fries

**Welsh Sirloin Steak 8oz** (D,SD) (£18.00 supplement)  
Halen Môn salted chunky chips, roasted tomato, watercress and peppercorn sauce

### DESSERTS

**Double Chocolate Brownie** (V,G,D,S,E)  
Vanilla ice cream

**Dairy Free Vanilla Panna Cotta** (V)  
Strawberry sorbet

**Selection of Sorbets** (V)

**Welsh Cheese Board** (V,G,D,C) (£6.50 supplement)  
Caerphilly 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.