



RAFTERS

BAR AND RESTAURANT

GROUP À LA CARTE MENU

For parties of 9 or more

TO NIBBLE

Ground Bakery Artisan Bread [✓] (V,G,D) **£5.95**
With rosemary Welsh butter

Marinated Olives [✓] (V) **£4.25**

STARTERS

Cured Ham with Fig (SD) **£9.75**
Welsh tomato chutney, winter leaves, Brecon honey dressing

Game Terrine (G,E,SD) **£8.50**
Halen Môn black garlic mushroom ketchup, curried spelt, game jus

Perl Wen and Smoked Salmon Rilette (F,G,D,SD) **£8.25**
Ground Bakery artisan croute, dill emulsion, micro herbs

Polenta [✓] (V,G,SD) **£7.50**
Battered smoked vegan cheese, pea purée, tartare sauce, Halen Môn salt

Garden Pea Bhaji (V,D,Mu) **£7.00**
Matson sauce, Llaeth y Llan mint yoghurt, onion salad

Winter Squash Velouté [✓] (V,G,S,SD) **£6.50**
Pickled mushroom, avocado oil, Ground Bakery artisan sourdough

SAUCES

Wild Mushroom Sauce [✓] (V) **£3.75**

Brandy and Peppercorn Sauce (D,SD) **£3.75**

Per Las Cheese Sauce (V,D) **£3.75**

Red Wine Jus (SD) **£3.75**

SIDES

Sautéed Garlic New Potatoes [✓] (V) **£3.75**

Halen Môn Salted Chunky Chips [✓] (V) **£3.75**

Panache of Vegetables [✓] (V) **£3.75**

Seasonal Side Salad [✓] (V,SD,Mu) **£3.75**

MAIN COURSES

Welsh Sirloin Steak 8oz **£34.00**
Halen Môn salted chunky chips, roasted marinated tomato

Pan Fried Duck Breast (G,D,SD,C) **£30.00**
Celeriac fondant, beetroot purée, winter greens, red grape jus

Duet of Welsh Lamb (D,SD,E,G,Mu) **£28.50**
Welsh lamb cawl pudding, rump of lamb, baked beetroot rarebit, minted peas, shallot purée, poached carrot, lamb jus

Roasted Salmon (F) **£24.00**
Creamy red pepper sauce, baby new potatoes, tenderstem broccoli and spinach

Surf and Turf Linguine (Cr,G) **£22.00**
Sautéed garlic prawns, bacon lardons, basil, sun-dried tomato dressing

Wild Mushroom Spelt Risotto [✓] (V,G) **£18.00**
White truffle oil, sautéed garlic mushrooms, chestnut crumb, basil oil

Spiced Linguine [✓] (V,G) **£18.00**
Garlic, chilli, peppers, tenderstem broccoli, kale, vegan cream

DESSERTS

Double Chocolate Orange Brownie (V,G,D,S,E) **£7.50**
White chocolate soil, aerated chocolate, tonka bean anglaise

Spiced Apple and Ginger Pudding (V,G,D,E,SD) **£7.00**
Butterscotch sauce, glazed apple

Winter Mulled Wine Trifle (V,D,E,G,N,SD) **£6.50**
Macerated winter fruits, blackberry gel, cinnamon cream, orange candy, almond biscotti

Selection of Sorbets [✓] (V) **£6.50**
Fresh berries

Welsh Cheese Board (V,C,D,G) **£12.50**
Caerphilly cheddar, Perl Las and Perl Wen, with Welsh mead and apple chutney, Welsh oat crackers, grapes and celery sticks

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.

[✓] 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.