



LUNCH MENU

Two courses **£18.00** per person

Three courses **£24.00** per person

TO NIBBLE

Optional extra course, charges apply

Ground Bakery Artisan Bread ^{V(V,G,D)} **£5.95**

With rosemary Welsh butter

STARTERS

Game Terrine (G,E,SD)

Halen Môn black garlic mushroom ketchup, curried spelt, game jus

Butternut Squash Carpaccio ^{V(V,Mu,N)}

Quince purée, pickled mustard seeds, candied walnuts, apple salad

Polenta ^{V(V,G,SD)}

Battered smoked vegan cheese, pea purée, tartare sauce, Halen Môn salt

Garden Pea Bhaji (V,D,Mu)

Matson sauce, Llaeth y Llan mint yoghurt, onion salad

Winter Squash Velouté ^{V(V,G,S,SD)}

Pickled mushroom, avocado oil, Ground Bakery artisan sourdough

Grilled Mackerel (F,SD,D,E,Mu)

Piri piri seasoning, shoots, croute bread, horseradish cream

MAIN COURSES

Welsh Beer Battered Fish and Chips (F,G,SD)

Tartare sauce, garden peas, Halen Môn salted chunky chips

Wild Mushroom Spelt Risotto ^{V(V,G)}

White truffle oil, sautéed garlic mushrooms, chestnut crumb, basil oil

Spiced Linguine ^{V(V,G)}

Garlic, chilli, peppers, tenderstem broccoli, kale, vegan cream

Welsh Beef and Ale Pie (G,S,D,E,SD)

Shortcrust pastry, creamed potato, buttered greens

Rafters Beef Burger (G,D,E)

On a sourdough bun, topped with cheese, bacon, salad and BBQ sauce

Plant Based Mexican burger ^{V(V,S,G,SD)}

On a sourdough bun, topped with salad and avocado, lime mayonnaise

Southern Fried Chicken Burger (G,E)

On a sourdough bun, topped with chipotle mayonnaise and baby gem lettuce

Welsh Sirloin Steak 8oz (D,SD) (**£18.00** supplement)

Halen Môn salted chunky chips, roasted tomato, watercress and peppercorn sauce

SIDES

Sautéed Garlic New Potatoes ^{V(V)} **£3.75**

Halen Môn Salted Chunky Chips ^{V(V)} **£3.75**

Panache of Vegetables ^{V(V)} **£3.75**

Seasonal Side Salad ^{V(V,SD,Mu)} **£3.75**

DESSERTS

Double Chocolate Orange Brownie (V,G,D,S,E)

White chocolate soil, aerated chocolate, tonka bean anglaise

Cookies and Cream Cheesecake (V,G,D,E,S)

Soft cookie base, salted caramel chocolate mousse, torched marshmallows

Spiced Apple and Ginger Pudding (V,G,D,E,SD)

Butterscotch sauce, glazed apple

Selection of Sorbets ^{V(V)}

Fresh berries

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

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.

^V 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.