



# RAFTERS

BAR AND RESTAURANT

## LUNCH MENU

Two courses **£22.00** per person  
Three courses **£26.00** per person

### TO NIBBLE

Optional extra course, charges apply

**Ground Bakery Artisan Bread** <sup>√(V,G,D)</sup> **£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** <sup>√(V,Mu,N)</sup>  
Quince purée, pickled mustard seeds, candied walnuts, apple salad

**Polenta** <sup>√(V,G,SD)</sup>  
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** <sup>√(V,G,S,SD)</sup>  
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** <sup>√(V,G)</sup>  
White truffle oil, sautéed garlic mushrooms, chestnut crumb, basil oil

**Spiced Linguine** <sup>√(V,G)</sup>  
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** <sup>√(V,S,G,SD)</sup>  
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

<b>Sautéed Garlic New Potatoes</b> <sup>√(V)</sup>	<b>£3.75</b>
<b>Halen Môn Salted Chunky Chips</b> <sup>√(V)</sup>	<b>£3.75</b>
<b>Panache of Vegetables</b> <sup>√(V)</sup>	<b>£3.75</b>
<b>Seasonal Side Salad</b> <sup>√(V,SD,Mu)</sup>	<b>£3.75</b>

### 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** <sup>√(V)</sup>  
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.

<sup>√</sup> 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.