



RAFTERS

BAR AND RESTAURANT

GROUP DINNER MENU

For parties of 9 or more

TO NIBBLE

Rosemary Bread (V,G,SD) **£5.00**
With balsamic oil

Rosemary Bread (V,G,D) **£5.00**
With garlic butter

Marinated Olives (V) **£4.50**

STARTERS

Charred Watermelon (V,D,SD) **£9.50**
Perl Las cheese, summer leaves, Perl Las cheese dressing, balsamic gel

Welsh Pork Belly (G,E,SD,Mu,C) **£8.50**
Braised pork, celeriac purée, black pudding, London sauce jus, poached hen's egg

Smoked Mackerel Mousse (F,G,D,E,SD,Mu) **£8.50**
Pickled cucumber, beetroot, horseradish cream

Beetroot and Sprouted Lentil Falafel (V,G,D,Se,E,SD) **£7.50**
Candy crisps, curried Llaeth y Llan yoghurt houmous

Glamorgan Sausage (V,G,S,D,E,SD) **£7.00**
Caerphilly cheese, balsamic gel, baby roots, pickled shallot, rocket, Welsh tomato chutney

SAUCES

Wild Mushroom Sauce  (V) **£3.75**

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

Garlic Butter (V,D) **£3.75**

SIDES

Grilled Tomato and Portobello Garlic Mushroom (V,D) **£4.50**

Sautéed Garlic New Potatoes  (V) **£3.75**

Halen Môn Salted Chunky Chips **£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 tomato, flat field mushroom, watercress

Roasted British Lamb Rump (D,SD) **£26.00**
Tatws Pum Munud press, minted peas, summer greens, smoked carrot purée, lamb jus

Roasted Salmon (F,M,D) **£24.50**
Textures of cauliflower, samphire, mussels and marinated raisins, herb oil

Pan Fried British Chicken Breast (D,SD) **£24.00**
Leek purée, charred leek, sweetcorn, burnt shallot mash, braised gem lettuce, white wine cream sauce

Beetroot and Plant-Based Feta Ravioli  (V,G,SD) **£20.50**
Roasted onion, beetroot ravioli, wilted spinach, red pepper sauce

DESSERTS

Apple and Blackberry Crumble (V,G,D,E,SD) **£8.50**
Poached apple, blackberries, vanilla ice cream

Rafters Salted Caramel Chocolate Bar (V,S,D,E) **£7.50**
Chocolate mousse, salted caramel, white chocolate aero, mixed berry Chantilly cream


Deconstructed Summer Berry Cheesecake (V,G,N,PD,Se) **£7.50**
Granola crumb, blackberry purée, summer fruits

Welsh Cheese Board (V,C,D,G) **£12.50**
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, with apple chutney, Welsh crackers, grapes and celery

Selection of Sorbets and Plant-Based Ice Cream  (V) **£6.00**
Two scoops of your choice, served with fresh berries
Please ask your waiter for today's flavours

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.

 Plant based. (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.