



RAFTERS
BAR AND RESTAURANT

A TASTE OF
SUMMER

TERRACE MENU

TO NIBBLE

Rosemary Bread with Balsamic Oil (V,G,SD)	£5.00
Rosemary Bread with Garlic Butter (V,G,D)	£5.00
Marinated Olives ♻️ (V)	£4.50

STARTERS

Traditional Greek Salad (V,D,G)	£10.50
Feta cheese, cherry tomatoes, cucumber, red onion, summer leaves, pitta bread	
Charred Watermelon (V,D,SD)	£9.00
Charred watermelon with Perl Las cheese, summer leaves, 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	
Piri Piri Mackerel (F,G,D,E,Mu)	£8.00
Shoots, horseradish cream, focaccia croute	
Beet and Sprouted Lentil Falafel	£7.50
Candy crisps, curried Llaeth y Llan yoghurt houmous (V,G,D,Se,E,SD)	
Garden Pea and Wild Garlic Velouté ♻️ (V,G,Se)	£5.50
Snow peas, bread roll	

MAIN COURSES

Rump Steak 10oz (D,SD)	£24.50
Halen Môn salted chunky chips, roasted tomato, watercress, peppercorn sauce	
Pan Fried British Chicken Breast (D,SD)	£22.50
Leek purée, charred leek, sweetcorn, burnt shallot mash, braised gem lettuce, white wine cream sauce	
Seared Salmon (F,D,E,G,SD)	£20.50
Rosemary gnocchi, green beans, tomato and olives, soused shallots, courgette and basil purée	
Rafters Beef Burger (G,D,SD)	£16.50
Topped with cheese, bacon, salad and BBQ sauce, served with fries	
Welsh Beer Battered Fish and Chips	£17.50
Tartare sauce, garden peas, Halen Môn salted chunky chips (F,G,SD)	
Spiced Plant-Based Linguine ♻️ (V,G)	£17.50
Garlic, chilli, peppers, tenderstem broccoli, kale, plant-based cream	
Spinach and Ricotta Tortellini (V,G,D,E)	£15.50
Rich tomato and basil ragout, Gran Levante cheese	
Chicken, Leek and Bacon Pie (G,S,D,E,Mu)	£15.00
Shortcrust pastry, creamed potato, buttered greens	

DESSERTS

Chocolate Brownie (V,G,S,D)	£7.50
Chocolate soil, white aerated chocolate, honeycomb ice cream	
Deconstructed Summer Berry Cheesecake	£7.50
Granola crumb, blackberry purée, summer fruits (V,G,N,P,D,Se)	
Sorbets and Plant-Based Ice Cream ♻️ (V)	£6.00
Two scoops of your choice, served with fresh berries <i>Please ask your waiter for today's selection</i>	
Welsh Cheese Board (V,G,D,C)	£12.50
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, with apple chutney, Welsh crackers, 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.

♻️ 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.