

SUMMER TERRACE MENU

LIGHT BITES

Smoked BBQ Pulled Pork Loaded Fries (D)	£11.00
With Dragon mature cheddar cheese	
Mild Chilli Con Carne Loaded Fries (D)	£11.00
Crushed nachos, Snowdonia Red Devil cheese and sour cream	
Plant-Based Chilli Loaded Fries 🌿 (V,S)	£11.00
Applewood smoked plant-based cheese, guacamole, jalapenos	
Buffalo Chicken Wings	£10.50
Tossed in hot sauce	
Tomato Tatin 🌿 (V,SD)	£8.50
Balsamic glaze, cherry tomatoes, pesto dressing, rocket	
Mac 'n' Cheese Bites (V,W,S,D)	£8.00
With sweet chilli dip	

BURGERS, WRAPS & SANDWICHES

All served with skin-on fries

The Twenty Ten Clubhouse Burger (D,W,S)	£20.00
Chuck steak burger on a toasted sourdough bun, topped with burger sauce, lettuce, gherkin, tomato and Welsh cheddar cheese	
British Venison Burger (D,W,S)	£20.00
8oz British venison burger on a toasted sourdough bun, topped with burger sauce, lettuce, red onion marmalade, tomato and Welsh cheddar cheese	
Southern Fried Chicken Wrap (W)	£11.50
Crispy lettuce, Southern spiced chicken fillet, cucumber and spiced mayonnaise	
Pork BBQ Wrap (W)	£11.50
Crispy lettuce, pulled pork, smoked BBQ sauce	
Fish Finger Sandwich (F,SD,W)	£12.50
Breaded cod on a sourdough bun, topped with lettuce, crushed peas, tartare sauce	
Ham and Cheese Panini (W,D)	£11.00
Slow cooked ham and Welsh cheddar cheese	

DESSERTS

Bramley Apple Pie (V,W,D)	£8.00
With vanilla ice cream	
Summer Berry Crumble (V,W,O,D)	£8.00
Clotted cream ice cream	
Treacle Tart 🌿 (V,W,SD)	£7.50
Dairy free chocolate ice cream	
Selection of Sorbets and Ice Cream	£6.50
Two scoops of your choice, served with fresh berries Choose from: Vanilla (V,D), Dairy Free Chocolate 🌿 (V), Dairy Free Strawberry 🌿 (V), Pistachio (V,D,PS), Raspberry Sorbet 🌿 (V), Mandarin Sorbet 🌿 (V), Coconut Sorbet 🌿 (V)	
The Farmer's Table	
Welsh Cheese Board (V,W,D,C)	£15.00
Dragon mature cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goat's cheese, served with Welsh mead, apple & honey 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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian



RAFTERS
BAR AND RESTAURANT

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