

WILD *at* Rafter's

A culinary experience rooted in the wild landscape of Wales, bringing together game, wild fish and poultry, foraged herbs, berries, mushrooms and seasonal produce.

STARTERS

Severn & Wye Smoked Salmon £11.00

Horseradish cream, pickled apple and seaweed (F,D,E,MU)

Crisp, smoky, silky, and sharp

Pan Seared Partridge Breast £10.50

Girolle mushrooms, hazelnut praline, Madeira jus (H,SD)

A delicate yet flavour-packed dish, showcasing autumn's best ingredients

Cured Venison Carpaccio £10.50

Parsnip purée, parsnip crisps, baby beets, cheese crackling, cobnut brittle (D,HN)

Delicate with earthy roots, creamy purée, crispy crackling, nut brittle

Heirloom Beet Tartare £8.50

Golden and ruby beet tartare, whipped cashew cheese, flaxseed cracker, pickled quail egg (V,W,E,D,SD)

Smooth, rich and indulgently delicious

Pumpkin & Truffle Velouté £7.50

Smoked Caerphilly cheese beignet (V,W,S,E)

Warming autumn dish bringing together farm and luxury

Herb Salad with Grilled Artichokes and Citrus £9.50

Tablesides assembly of wild arugula, shaved fennel, blood oranges, charred baby gem, grilled artichokes, toasted sunflower seeds, warm citrus herb dressing (V,SD)

Fresh and vibrant with a bright citrus zing

Wild Mushroom £8.50

Celery root, watercress, toasted pine nuts, lemon thyme vinaigrette (V,SD)

Earthy flavours of an autumn forest

MAIN COURSES

British Venison Loin £28.00

Smoked mash, juniper and elderberry jus (D,SD)

A true seasonal centrepiece, rich with smoky, foraged flavours

Fired Venison Chop £28.00

Smoked beetroot, celeriac purée, crispy shallots (D,W)

Bold, smoky, and perfectly seasonal, with deep autumnal notes

Lemon & Chilli Wild Monkfish £28.00

Delicate medallions seared with garlic and chilli, over capellini pasta, spinach and sea lettuce (F,W,E,D)

Deliciously light and balanced coastal flavours

Mallard Duck Breast with Confit Leg £28.00

Glazed fig and roasted beetroot

A beautiful balance of rich, gamey duck and sweet, caramelised fruit

Gower Wild Bass £26.00

Foraged sea vegetables, brown crab bisque and chervil oil (F,CR)

An ode to the Welsh coast, where land and sea collide

Charred Wild Halibut £26.00

Poached in saffron and white wine broth, samphire, dulse, turnips (F,W,D,SD)

A taste sensation, fresh from sea to plate

Charred Cauliflower Steak £24.00

Wild mushrooms, crispy kale, pickled berries (V)

A layered dish, full of texture and forest flavours

DESSERTS

Hedgerow Crumble £8.50

Woodruff ice cream and oat tuile (V,W,D,O)

A comforting celebration of autumn fruits, scented with delicate herbal vanilla notes

Dark Chocolate & Chestnut Tart £8.50

Penderyn whisky Chantilly, candied walnuts (V,D,E,WN)

Decadent, nutty, and rich, with a touch of Welsh whisky warmth

Baked Apple & Celtic Manor Resort Honey Tarte Tatin £8.50

Clotted cream and thyme caramel (V,W,E,D)

Showcasing Wales' finest orchard produce with a herbal caramel twist and honey harvested from our hives

Pear & Hazelnut Frangipane £8.50

Spiced mead syrup and toasted oats (V,HN,E,A,O)

A refined dessert with a touch of rustic charm

Bara Brith Bread Pudding £8.50

Celtic Manor Resort's honey ice cream, toasted walnuts (V,W,D,E,WN)

A nostalgic favourite taking inspiration from Wales' rich baking heritage, with honey harvested from our hives

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