



GROUP À LA CARTE  
MENU

For parties of 9 or more

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## STARTERS

Pea and Wild Garlic Velouté 🍃 | £7.50  
Snow pea slaw

Smoked Ham Hock Terrine | £8.50  
Snowdonia Black Bomber cheese beignet,  
pineapple textures  
(W,D,E,SD)

Heirloom Beetroot 🍃 | £8.00  
Pickled blackberry, cashew nut cheese, sorrel  
(CN,A,SD)

Torched Mackerel | £9.50  
Cucumber, horseradish, spring leaves  
(F,D,E,SD,MU)

## MAINS

Welsh Rump Steak 10oz | £36.50  
Plum tomato, mushroom ketchup, Portobello  
mushroom, house fries (SD)

Roasted BBQ Pork Belly | £26.00  
Crispy braised cheek, pickled rhubarb, roasted  
onion (W,E,D,SD)

Lamb Rump | £32.00  
Lamb bonbon, spring peas, Pant-ys-Gawn goat's  
cheese, mint granola, lamb jus  
(R,W,N,W,B,O,A,P,SE)

Wild Monkfish | £32.50  
Capellini pasta, mussels, tomato and chilli sauce  
(W,F,M,D)

Roasted Butternut Squash  
Fondant 🍃 | £24.00  
Leek, artichoke, spring greens, oat  
and leek crumb (W,O,MU)

## SIDES

Teifi Cheese Tenderstem  
Broccoli (V,D) | £5.50

Roasted New Potatoes with Garlic  
and Thyme 🌿 (V) | £4.50

Spring Leek Gratin with Snowdonia  
Black Bomber Cheese (V,D,W) | £4.50

House Fries (V) | £4.50

## SAUCES

Penderyn Whisky Peppercorn  
Sauce (D,SD) | £4.00

Beef Jus (SD) | £4.00

Garlic Butter (V,D) | £4.00

## DESSERTS

Raspberry Crème Brulée | £8.50  
Raspberry sorbet, rum biscotti (V,A,W,D,E)

Chocolate Torte 🌿 | £8.50  
Cherries, chocolate crumb, cherry sorbet (V,S)

Selection of Sorbets  
and Ice Cream | £7.00  
Two scoops of your choice, served with a  
caramel wafer and berries

Vanilla (V,D), chocolate (V,D), dairy free  
strawberry 🌿 (V), raspberry sorbet 🌿 (V),  
cherry sorbet 🌿 (V), mandarin sorbet 🌿 (V)

Welsh Cheese Board | £15.00  
Dragon mature cheddar, Perl Las,  
Perl Wen and Pant-ys-Gawn goat's  
cheese, with Welsh mead apple and  
honey chutney, cheese crackers  
and grapes

(V,W,D,C)



# RAFTERS

BAR AND RESTAURANT

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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