



LUNCH MENU

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TO NIBBLE

Ground Bakery Rosemary
Focaccia | £5.60
Welsh rapeseed oil and balsamic
(W,SD)

STARTERS

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)

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

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

MAINS

Welsh Rump Steak 10oz | £36.50
Plum tomato, spring slaw, shallot and peppercorn
sauce, house fries (SD)
*£10.00 supplement applies
(golf with lunch package diners only)*

Welsh Beer Battered Fish | £20.00
House fries, pea purée, tartare sauce (F,W)

Roasted Chicken Breast | £24.50
Butternut squash, leek, artichoke,
chicken jus
(D,SD)

Capellini Pasta 🍴 | £22.00
Tomato and chilli, stem broccoli,
smoked cheese (W)

DESSERTS

Chocolate Brownie 🌿 | £8.00
Chocolate crumb, vanilla ice cream
(V,S)

Rhubarb and Strawberry Tart | £8.50
Clotted cream, fruit crumble top
(W,D,E)

Selection of Sorbets and Ice Cream | £7.00

Two scoops of your choice, served with
a caramel wafer and berries

Choose from:

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)

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