



LUNCH MENU

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TO NIBBLE

Sourdough Bread | £5.50
Welsh salted butter
(W,SD,D)

STARTERS

Heirloom Beetroot 🍴 | £8.00
Blackberry, cashew nut cheese,
sorrel *(CN,A)*

Torched Mackerel | £8.50
Cucumber, summer leaves, smoked paprika
mayonnaise *(F,D,E,SD,MU)*

Welsh Tartiflette | £8.50
Smoked bacon, Snowdonia Black Bomber cheese,
crispy leek, rocket, balsamic glaze *(D,E,SD)*

Twenty Ten's Summer Super Salad 🍴 | £8.50
Couscous, peaches, radish, snow peas, pak choi,
grapefruit dressing *(V,W,S,SD)*

MAINS

Sirloin Steak 8oz | £34.00
Plum tomato, summer slaw, shallot
and peppercorn sauce, house fries *(SD,D)*

British Reared Roasted
Chicken Breast | £25.00
Garlic mash, baby gem lettuce,
Nduja crumb, jus *(SD,D)*

Seared Salmon | £25.00
Sweetcorn chowder, cockles, sautéed
potatoes, sea lettuce *(F,D,SD,M)*

Welsh Beer Battered Fish | £22.00
House fries, pea purée, tartare sauce
(F,W,D,SD)

Capellini Pasta 🍴 | £22.00
Tomato and chilli, stem broccoli, spring onion,
plant-based smoked cheese *(V,W)*

Crispy Chicken Burger | £15.00
On a toasted sourdough bun topped with
cucumber relish, lettuce, tomato and BBQ sauce,
served with fries *(W,C,MU)*

DESSERTS

Chocolate Brownie 🌿 | £8.00
Dairy free vanilla ice cream, berries (V,S)

Strawberry Cheesecake | £7.50
Strawberry sorbet (V,S,D,E)

Rafters Fruit Crumble | £7.50
Please ask for today's flavour,
clotted cream ice cream (V,W,O,D)

Selection of Sorbets and Ice Cream | £6.50

Two scoops of your choice, served with
berries and caramel wafer (V,W,S,D,E)

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

Welsh Cheese Board | £15.00

Dragon mature cheddar cheese,
Perl Las, Perl Wen and Pant-Ys-Gawn
goats' cheese, with Welsh mead apple
and honey chutney, artisan crackers,
grapes and celery
(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