



TASTE OF WALES MENU


RAFTERS
BAR AND RESTAURANT

TASTE OF WALES MENU

Six Courses & Sommelier Selected Welsh Wines
£80 per person

TO NIBBLE

Artisan Sourdough Bread
With Welsh salted butter
(V,W,R,SP,D)

AMUSE BOUCHE

Parsnip Soup
Focaccia croute, truffle oil
(V,D,W)

Paired with
Velfrey Rhosyn
Sparkling Rose (SD)
*Delicate cherry blossom aromas
with fresh red berry flavours*

STARTER

Pan Fried Scallops
Chorizo, cauliflower, capers
(M,S,D)

OR

Heirloom Beetroot 🌿
Apple, cashew nut cheese, sorrel
(V,CN,W,B,A,SD)

Paired with
Cariad Bacchus Dry White (SD)
*Citrus fruits, zesty lemon, ripe pear
and herbaceous notes*



MAIN COURSE

Honey Glazed Duck Breast
Confit leg bonbon, heritage beetroot,
cherry jus
(SD,D,E,W)

OR

Roasted Aubergine 🍃
Spiced baby potato, tomato,
curry sauce
(V,SD)

Paired with
Llanerch Vineyard Rondo
*Ruby red with aromas of dark cherries,
vanilla and damson*

DESSERT

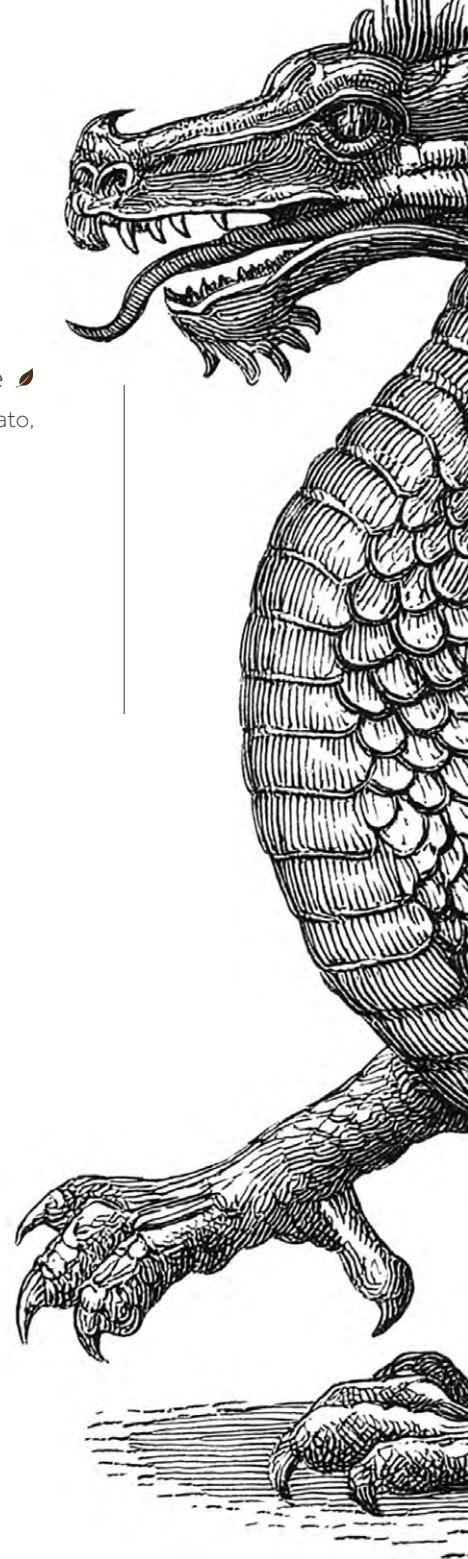
Welsh Chocolate Torte 🍃
Orange textures
(V,S)

CHEESE

Welsh Farmhouse Cheese
Dragon mature cheddar, Perl Las and
Perl Wen, with Welsh Mead apple
and honey chutney, Welsh crackers,
grapes and celery
(V,W,D,C)

AFTER DINNER

Welsh Roasted Coffee
or Welsh Brew Tea
Handmade Welsh chocolates
(V,D,S,SD)





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