




# RAFTERS

BAR AND RESTAURANT

## LUNCH MENU

### TO NIBBLE

<b>Rosemary Bread with Balsamic Oil</b> (V,G,SD)	<b>£5.00</b>
<b>Rosemary Bread with Garlic Butter</b> (V,G,D)	<b>£5.00</b>
<b>Marinated Olives</b>  (V)	<b>£4.50</b>

### STARTERS

<b>Traditional Greek Salad</b> (V,D,G)	<b>£10.50</b>
Feta cheese, cherry tomatoes, cucumber, red onion, summer leaves, pitta bread	
<b>Charred Watermelon</b> (V,D,SD)	<b>£9.00</b>
Charred watermelon with Perl Las cheese, summer leaves, balsamic gel	
<b>Welsh Pork Belly</b> (G,E,SD,Mu,C)	<b>£8.50</b>
Braised pork, celeriac purée, black pudding, London Sauce jus, poached hen's egg	
<b>Piri Piri Mackerel</b> (F,G,D,E,Mu)	<b>£8.00</b>
Shoots, horseradish cream, focaccia croute	
<b>Beet and Sprouted Lentil Falafel</b> (V,G,D,Se,E,SD)	<b>£7.50</b>
Candy crisps, curried Llaeth y Llan yoghurt houmous	
<b>Garden Pea and Wild Garlic Velouté</b>  (V,G,Se)	<b>£5.50</b>
Snow peas, bread roll	

### MAIN COURSES


<b>Rump Steak 10oz</b> (D,SD)	<b>£24.50</b>
Halen Môn salted chunky chips, roasted tomato, watercress, peppercorn sauce	
<b>Pan Fried British Chicken Breast</b> (D,SD)	<b>£22.50</b>
Leek purée, charred leek, sweetcorn, burnt shallot mash, braised gem lettuce, white wine cream sauce	
<b>Seared Salmon</b> (F,D,E,G,SD)	<b>£20.50</b>
Rosemary gnocchi, green beans, tomato and olives, soused shallots, courgette and basil purée	
<b>Rafters Beef Burger</b> (G,D,SD)	<b>£16.50</b>
Topped with cheese, bacon, salad and BBQ sauce, served with fries	
<b>Welsh Beer Battered Fish and Chips</b> (F,G,SD)	<b>£17.50</b>
Tartare sauce, garden peas, Halen Môn salted chunky chips	
<b>Spiced Plant-Based Linguine</b>  (V,G)	<b>£17.50</b>
Garlic, chilli, peppers, tenderstem broccoli, kale, plant-based cream	
<b>Spinach and Ricotta Tortellini</b> (V,G,D,E)	<b>£15.50</b>
Rich tomato and basil ragout, Gran Levante cheese	
<b>Chicken, Leek and Bacon Pie</b> (G,S,D,E,Mu)	<b>£15.00</b>
Shortcrust pastry, creamed potato, buttered greens	

### DESSERTS

<b>Chocolate Brownie</b> (V,G,S,D)	<b>£7.50</b>
Chocolate soil, white aerated chocolate, honeycomb ice cream	
<b>Deconstructed Summer Berry Cheesecake</b> (V,G,N,PD,Se)	<b>£7.50</b>
Granola crumb, blackberry purée, summer fruits	
<b>Sorbets and Plant-Based Ice Cream</b>  (V)	<b>£6.00</b>
Two scoops of your choice, served with fresh berries Please ask your waiter for today's selection	
<b>Welsh Cheese Board</b> (V,G,D,C)	<b>£12.50</b>
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, with apple chutney, Welsh crackers, grapes and celery	

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.

 Plant based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (I) Contains lupin.