



RAFTERS

BAR AND RESTAURANT

GROUP DINNER MENU

For parties of 9 or more

TO NIBBLE

Rosemary Bread	
With Welsh rapeseed and balsamic [∇] (V,W,SD)	£5.50
With Welsh garlic butter (V,W,D)	£5.50

STARTERS

Aber Falls Gin Cured Salmon (F,D,E,Mu)	£10.50
Red cabbage gravlax, caperberries, horseradish, apple	
Welsh Pork (W,D,SD)	£8.50
Braised pork belly, carrot, black pudding, jus	
Chicken Parfait (E,D,W,SD)	£8.50
Orange beetroot chutney, pickled carrot, rhubarb, brioche	
Smoked Beet Tartare [∇] (V,A)	£8.50
Fresh horseradish, almond pesto, shards of seaweed, micro herbs	
Leek and Pembrokeshire Potato Velouté (V,D,W)	£6.95
Crispy leek, charred corn, parsley oil, focaccia	

SIDES & SAUCES

Chargrilled Tenderstem Broccoli [∇] (V)	£5.50
Parsley Buttered New Potatoes (V,D)	£4.50
Chunky Chips (V)	£4.00
Peppercorn Sauce (D,SD)	£4.00
Garlic Butter (V,D)	£4.00

MAIN COURSES

Welsh Sirloin Steak 8oz	£36.50
Halen Môn salted chunky chips, roasted tomato, flat field mushroom	
Welsh Lamb Rump (W,D,SD)	£30.00
Braised hot pot, baby roots, carrot purée	
Hake (F,D)	£26.00
Parsnip, pancetta, sprouting broccoli	
British Reared Roasted Chicken Breast (SD,D)	£24.50
Swede mash, shallots, Welsh feta, blackberry jus	
Spiced Plant-Based Linguine [∇] (V,W)	£18.00
Garlic, chilli, peppers, tenderstem broccoli, kale, plant-based cream	

DESSERTS

Date and Ginger Pudding (V,E,D,W)	£7.50
Toffee sauce, clotted cream ice cream, candied orange	
Treacle Tart [∇] (V,W,SD)	£7.50
Chocolate sauce, dairy free vanilla ice cream	
Apple Crumble (V,W,O,D)	£7.00
Cinnamon crumb, salted caramel ice cream	
Selection of Sorbet and Ice Cream (V,D,S)	£6.00
Two scoops of your choice, served with fresh berries	
Please ask your waiter for today's flavours	
[∇] Plant-based ice cream available	
Welsh Cheese Board (V,W,D,C)	£14.50
Caerphilly cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goats' cheese, with Welsh mead apple and honey 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, (D) Contains milk, (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, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.



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