

RAGLAN ARMS LLANDENNY

Lunch Menu

HOME MADE BREAD WITH OUR OWN MARINATED OLIVES, AGED BALSAMIC VINEGAR & OLIVE OIL	£5.95
CHEF'S SOUP OF THE DAY , HOMEMADE BREAD AND BUTTER	£5.95
PORK AND APPLE RILLETTE , DAMSON CHUTNEY AND CRISP BREAD	£5.95
CHORIZO, PEA AND ROASTED GARLIC RISOTTO FINISHED WITH FRESH THYME	£7.50/£12.50
WILD MUSHROOM AND SUNDRIED TOMATO RISOTTO WITH FLAKES OF PARMESAN CHEESE AND TRUFFLE OIL	£7.50/£12.50
MOULES MARINIÈRE IN WHITE WINE, SHALLOTS, GARLIC, PARSLEY AND CREAM WITH HOME MADE BREAD AND BUTTER	£7.00/£13.00
LAVER BREAD CAKE WITH SMOKED BACON, GARLIC AND COCKLES	£7.50/£12.50
RAGLAN ARMS OWN PORK AND CRUSHED BLACK PEPPER SAUSAGES WITH MASH AND GRAVY	£9.50
MUSHROOM STROGANOFF SERVED WITH RICE	£9.50
CHICKEN TIKKA MASALA SERVED WITH CORIANDER RICE	£11.50
LINGUINE WITH CRAYFISH TAILS, RED CHILLI, GARLIC AND FRESH HERBS	£11.50
CHICK PEA FALAFEL WITH A LIGHTLY CURRIED CREAM SAUCE, CUCUMBER RAITA AND CORIANDER RICE	£11.50

SANDWICHES ON HOME MADE BROWN OR WHITE BREAD SERVED WITH TRIPLE COOKED CHIPS AND DRESSED ROCKET SALAD	£9.00
PULLED BEEF AND HORSERADISH MAYONNAISE	
CHEDDAR CHEESE AND RED ONION MARMALADE	
PULLED BELLY PORK AND APPLE SAUCE	
SMOKED SALMON AND CREAM CHEESE	

DESSERTS ALL AT £7.00

VANILLA RICE PUDDING WITH FRESH RASPBERRY COMPOTE
HOT STICKY TOFFEE PUDDING WITH BUTTER TOFFEE SAUCE AND VANILLA ICE CREAM
LEMON SCENTED BREAD AND BUTTER PUDDING WITH A WHISKY AND ORANGE MARMALADE ICE CREAM (PLEASE ALLOW 15 TO 20 MINUTES)
CHOCOLATE AND ALMOND PRALINE TART WITH ALMOND PRALINE ICE CREAM AND RASPBERRIES
TASTER OF OUR PUDDINGS WHATEVER COMES ON THE PLATE ???????
APPLE STRUDEL WITH FRESH CUSTARD (PLEASE ALLOW 15 TO 20 MINUTES)
SELECTION OF THREE SCOOPS HOMEMADE ICE CREAMS AND SORBETS

THE CHEESE COURSE

Selection of Artisan Welsh and Border cheeses with home made chutneys and Zwieback (crisp bread)

Selection of three cheeses	£9.90
Extra portion of cheese	£3.00 each portion
Extra portion of biscuits	£2.00

Freshly Brewed Coffee or Tea with home made Chocolate Truffles £3.25

Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you.
Please ask our staff for advice on which allergens our dishes may contain.
Gratuities at your discretion and are shared equally among all our staff.