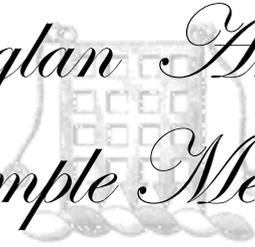


Raglan Arms

Sample Menu



Bread and Butter made on the premises with
own marinated olives, aged balsamic vinegar and olive oil 5.95

Starters

Chef's homemade soup of the day, home made bread and butter 5.95

Monmouthshire potted duck with red onion marmalade and
toasted dour dough bread 6.90

Laver bread cake with smoked bacon, garlic and cockles 7.50

Wild mushroom and truffle ravioli with fresh sage brown butter and Parmesan 7.90

Home cured and smoked salmon and smoked salmon paté
with horseradish panna cotta 9.50

Seared scallops with cauliflower purée, smoked bacon and curry oil 11.50

Main

Honey glazed belly of pork with a honey and cider sauce,
with sweet and sour braised red cabbage and wild garlic mashed potato 17.50

Baked North Atlantic hake steak, served with chorizo cassoulet 17.50

Breast of Monmouthshire duck (cooked pink) with a garlic and duck sauce,
served on creamed cabbage with croquette potatoes 20.50

'Taster of Beef' - red wine braised oxtail, blade of beef and
home made beef burger in our own brioche bun served with triple cooked chips 23.50

Rack of Welsh spring lamb (cooked pink) with a herb and mustard crust
served with Dauphinoise potatoes and butter bean purée 25.00

Grilled fillet of beef topped with a green peppercorn and brandy cream sauce
and served with triple cooked chips 28.00

Seared cauliflower steak, chimichurri sauce and served
with triple cooked chips (v) 15.50

Wild mushroom and sundried tomato risotto
finished with double cream sauce, truffle oil and Parmesan (v) 15.50

Please inform a member of staff if you have any food allergies or intolerances and we'll be happy to discuss suitable options.

Gratuities at your discretion and are shared equally among all our staff.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.

<i>Sides</i>	Selection of garden vegetables	£3.50	Mash potato	£3.00
	Triple cooked chips	£4.50	Buttered new potatoes	£4.00
	House salad	£4.00		

Desserts

All at £7.00

Creamy rice pudding with fresh raspberry compote

Orange marmalade and ginger sponge pudding served with fresh vanilla custard

Three nut chocolate brownie with fresh raspberries and vanilla ice cream

Lemon scented treacle tart with ginger ice cream

Taster of our puddings - whatever comes on the plate??????

Vanilla Crème Brûlée glazed with almond praline and finished with soft fruits

Selection of three scoops of homemade ice creams and sorbets

The Cheese Course

Selection of Artisan Welsh and Border cheeses with homemade chutneys, Zwieback (crisp bread) and Bara brith

Selection of three cheeses £9.90

Extra portion of cheese £3.00 each portion

Extra portion of Zwieback and biscuits £2.00

Freshly brewed coffee or tea with homemade chocolate truffles £3.25

A selection of liqueur coffees available

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 inform a member of staff if you have any food allergies or intolerances we'll be happy to discuss suitable options.

Gratuities at your discretion and are shared equally among all our staff.

5% of credit card gratuities is retained to cover facility costs.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.