

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

Breaded crispy fried belly of pork, whole grain mustard dressing,
finished with diced pickled beetroot and micro rocket 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

Seared smoked salmon served with pickled beetroot, horseradish sauce,
pea shoots and granary crisp bread 8.50

Seared scallops, spring onions, red chillies, fresh ginger, sesame seed oil and
light soya sauce dressing 10.90

Main

'Taste of Pork' (slow roasted belly, fresh sage faggot, homemade deepfried black pudding),
served with whole grain mashed potato, Bramley apple puree 17.50

Breast of Monmouthshire duck (cooked pink) with a garlic and duck sauce,
served on creamed cabbage with croquette potatoes 19.50

'Fillet of Sea Bass', pan fried sea bass with fresh asparagus and langoustine, tarragon
scented beurre blanc and new potatoes 21.50

'Duo of Welsh Lamb' (rack of lamb cooked pink and slow cooked shepherd's pie)
served with dauphinoise potatoes and butter bean purée 25.00

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

Chick pea and roasted garlic dumplings served with a spicy red pepper and tomato sauce
finished with coriander oil and sticky rice (v) 15.50

Wild mushroom, sundried tomato and goats cheese strudel
with a truffle flavoured cream sauce and served with new potatoes (v) 15.50

see over for side orders

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.

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

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