

# RAGLAN ARMS LLANDENNY

## Lunch Menu

<b>HOME MADE BREAD AND BUTTER WITH OUR OWN MARINATED OLIVES, AGED BALSAMIC VINEGAR &amp; OLIVE OIL</b>	£ 5.90
<b>CHEF'S SOUP OF THE DAY, HOMEMADE BREAD AND BUTTER</b>	£5.95
<b>BOWL OF 'POSH' TRIPLE COOKED CHIPS (CHIPS WITH TRUFFLE OIL AND PARMESAN)</b>	£4.95
<b>HOME MADE FAGGOTS WITH CRUSHED PEAS, MASH AND ONION GRAVY</b>	£9.00
<b>RAGLAN ARMS' OWN SMOKED SALMON, HORSERADISH PANNA COTTA, PEA SHOOTS</b>	£10.95
<b>SPICY CHORIZO, ROAST GARLIC AND PEA RISOTTO FINISHED WITH FRESH CREAM AND GARDEN THYME</b>	£7.50/£12.50
<b>LAVER BREAD CAKE WITH SMOKED BACON, GARLIC AND COCKLES</b>	£7.25/£14.50
<b>TRADITIONAL FISH AND CHIPS (COD OR HAKE DEPENDING ON SUPPLY) WITH CRUSHED PEAS AND REMOULADE SAUCE</b>	£13.50
<b>RILLETTE OF MADGETTS FARM DUCK, RED ONION MARMALADE WITH HOME MADE BREAD</b>	£7.50
<b>CHICKEN CAESAR SALAD, MIXED LEAF SALAD WITH ANCHOVIES SMOKED BACON AND PARMESAN FLAKES</b>	£12.50
<b>HOME MADE TAGLIATELLE WITH CRAYFISH TAILS, RED CHILLI, GARLIC AND FRESH HERBS</b>	£11.50

### DESSERTS ALL AT £7.00

<b>VANILLA RICE PUDDING WITH FRESH CINNAMON STEWED PLUMS</b>
<b>AFFOGATO SERVED WITH VANILLA ICE CREAM AND HOMEMADE MARZIPAN STOLLEN</b>
<b>PEAR AND ALMOND TART WITH PRALINE ICE CREAM</b>
<b>"TRIO OF CHOCOLATE PUDDINGS", CHOCOLATE BROWNIE, CHOCOLATE AND BRANDY MOUSSE, DARK CHOCOLATE SORBET FINISHED WITH WHITE CHOCOLATE SAUCE</b>
<b>LEMON SCENTED BREAD AND BUTTER PUDDING SERVED WITH ORANGE AND WHISKY ICE CREAM (COOKED TO ORDER ABOUT 25/30 MINUTES)</b>
<b>VANILLA PANNA COTTA WITH FRESH RASPBERRIES, RASPBERRY CONSOMMÉ AND TUILE BISCUIT</b>
<b>SELECTION OF THREE SCOOPS HOMEMADE ICE CREAMS AND SORBETS</b>

### THE CHEESE COURSE

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

Selection of three cheeses	£12.00
Selection of five cheeses	£19.50
Extra portion of biscuits	£2.00

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.