



*Raglan Arms*  
*Sample Evening a la Carte 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

Deep fried whitebait with red chillies and spices and garlic crisp mayonnaise 6.75

Laver bread cake with smoked bacon, garlic and cockles 7.50

Scotch egg with home made brown sauce and  
dressed mixed leaves finished with a whole grain mustard dressing 7.50

Pappardelle with wild mushroom, leeks, tarragon and cream and finished  
with Parmesan cheese and micro rocket 7.90

Home cured and smoked salmon and smoked salmon paté,  
beetroot ice cream and fresh fennel herb 9.50

Lobster and truffle ravioli with thermidore sauce and pancetta flakes 10.00

*Main*

Honey glazed belly of pork with a honey and cider sauce,  
with creamed cabbage and wild garlic mashed potato 17.50

Tandoori marinated North Atlantic hake steak, coconut sauce  
served with saag aloo and fresh fennel bajji 18.50

Fillet of sea bass served with crushed buttered new potatoes with fresh chives,  
lemon sauce, Lilliput capers and prawns 20.50

Breast of Monmouthshire duck (cooked pink) with an orange and Grand Marnier sauce,  
sweet carrot purée and croquette potato 21.50

Rack of Welsh spring lamb (cooked pink) with a herb and mustard crust  
served with wilted spinach and Dauphinoise potatoes 25.00

Grilled rib eye of beef topped with tomato, mushrooms and onion rings  
and served with triple cooked chips 25.00

Seared cauliflower steak, chimichurri sauce and served  
with triple cooked chips (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.

## *Sides*

Selection of garden vegetables	£3.50	Mash potato	£4.00
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

Raspberry Mille Feuille with crème royal, fresh raspberries and raspberry coulis

Lemon scented treacle tart with ginger ice cream

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

Vanilla Crème Caramel finished with soft fruits and home made shortbreads

Coconut panna cotta with passionfruit and mango salsa

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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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.