



Raglan Arms

Sample Sunday Lunch Menu

One course £17.50 pp : Two courses £21.50 pp : Three courses £25.50 pp

Starters

- Home made soup and freshly made bread and butter (v)
- Cured meats with dill pickle, blackened sweet red peppers and homemade sour dough bread
- Potted prawns served with toasted sour dough bread
- Goats cheese and red onion doughnuts with cauliflower cream (v)

Mains

All served with a selection of fresh vegetables

- Roast rib of Welsh beef (served pink), Yorkshire pudding and roast potatoes
- Eight hour slow roasted blade of beef, Yorkshire pudding and roast potatoes
- Braised Welsh shank of lamb with a rosemary and garlic sauce, Yorkshire pudding and roast potatoes
- Duo of pork belly and duck leg, cider sauce, served with crackling, Yorkshire pudding and roast potatoes
- Roasted Atlantic hake steak with chorizo cassoulet and new potatoes
- Wild mushroom, potato gnocchi with flakes of Parmesan cheese and truffle oil (v)

Desserts

- Creamy rice pudding with raspberry compote (gf)
- Treacle tart with ginger ice cream
- Taster of our puddings - whatever comes on a plate ??????????
- Crème caramel with summer fruits
- Selection of homemade ice creams and sorbets

The Cheese Course

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

Selection of three cheeses £9.90

Extra portion of cheese £3.00 per portion

Extra portion of biscuits £2.00

All prices are inclusive of VAT at the standard rate of 20%

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 will be happy to discuss suitable options with you.

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