

# Raglan Arms

## Sample Sunday Lunch

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

### Starters

Home made soup and freshly made bread and butter (v)  
*Minestrone with parmesan cheese*

Duo of salmon  
Smoked salmon, and smoked salmon paté with lemon and capers  
served with homemade bread and butter

Chorizo platter with sun dried tomatoes, marinated olives, bread and butter

Lightly spiced red pepper Arancini, chive crème fraîche and Parmesan (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

Slow roasted pork belly, cider sauce, served with crackling,  
Yorkshire pudding and roast potatoes

Pan fried red mullet fillet with a fennel salad and saffron butter, crushed potatoes

Pappardelle with spicy tomato sauce, goats cheese and fresh basil (v)

### Desserts

Creamy rice pudding with raspberry compote (gf)

Coconut panna cotta with a passionfruit and mango salsa

Crème caramel with summer fruits

Apple and raisin crumble with vanilla ice cream

Dark chocolate brownie with praline ice cream

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

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.