



Raglan Arms

Spring a la Carte Menu

To Start

Minted pea, spinach and courgette soup, crème fraîche, toasted seeds	(V)	£5.00
King prawn and exotic mushrooms, wild garlic butter, toasted brioche		£8.50
Rabbit and foie gras terrine, pickled wild mushroom and truffle oil salad		£8.00
Potted five spiced duck confit, plum and apricot chutney, duck springroll, pickled vegetable salad		£7.00
Warm local asparagus, poached hen's egg, smoked bacon crumb, chive butter		£7.00

Main Course

Fillet of Halibut, asparagus, oyster mushroom, watercress, Champagne velouté, Ratte potato		£19.50
Rump of Welsh lamb, goat's cheese and olive potato, balsamic cherry tomatoes, fine beans, baby carrots, rosemary and garlic jus		£19.00
Fillets of Cornish red mullet, Ratte potato, pickled fennel, spinach, red pepper coulis, gremolata		£16.00
Cornfed chicken breast, fondant potato, tender stem, confit shallots, bacon, mushroom and honey mustard sauce		£16.00
Minted pea risotto, pickled mushrooms, baby carrots, pea shoots, truffle oil		£15.00

From the Grill

Chargrilled Hereford 10oz rib eye steak		£23.00
Chargrilled Hereford 8oz rump steak		£17.50
Served with hand cut chips, crispy onion, salad leaves, flat mushroom, roast tomato		
Peppercorn sauce or blue cheese sauce	(G)	£3.00

Sides

Hand cut chips	£3.50	Asparagus	£5.00
Fine beans	£4.00		
Ratte Potatoes, chive butter	£4.00		

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 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.

Desserts

Amanda's Champagne rhubarb jelly terrine, white chocolate and stem ginger parfait, rhubarb compote	£7.00
Raspberry panacotta, raspberry financier, fresh raspberry coulis	£6.50
Salted caramel cheesecake, berry compote, Chantilly cream	£6.50
Chocolate brownie, vanilla ice cream, chocolate sauce, chocolate crumb	£6.50
Selection of ice creams and sorbets	£6.00

The Cheese Course

Selection of Welsh and English cheeses with chef's chutney, grapes, celery and biscuit selection			
Selection of three cheeses			£9.00
Extra portion of cheese	£2.00	per portion	
Extra portion of biscuits	£1.00		

A SELECTION OF LIQUEUR COFFEES AVAILABLE

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