



Raglan Arms

Starters

Seafood bisque, brandy cream, home made bread	£6.50
Deep fried blanché bait, salad, tartar sauce	£6.00
Seafood cocktail, mixed shellfish, crab, prawn, squid, mussels, salad leaves, garlic mayonnaise or marie rose sauce	£7.00
King prawns, wild mushrooms, wild garlic butter, toasted brioche, salad leaves	£8.50
Lamb kofta, olives, feta and tomato salad, balsamic	£7.25
Mozzarella and tomato salad, balsamic dressing	£6.50

From the Oceans and Seas

Dressed crab, mixed salad, lemon, garlic mayonnaise, fries and bread	£16.00
SURF n TURF : Dressed crab, 4oz rump, salad, fries, tomato and mushroom, onion rings, garlic mayonnaise	£24.00
FISHERMANS PLATTER For 2 people sharing. Dressed crab, blanché bait, smoked salmon, smoked mackerel, seafood cocktail, salad, fries, garlic mayonnaise, bread	£45.00
Seafood skewers, salmon, prawn, monkfish, herb wild rice, mixed salad, peach and chilli salsa	£16.00
Fillet of hake, wild mushrooms, spinach and gnocchi, brown shrimp butter sauce	£16.00
Seafood linguini	£16.00
Brixham landed white fish, beer battered, fries, mint crushed peas, Chef's tartare sauce	£12.50
Thai crab fishcake, Asian salad, crispy chilli fried calamari, mango and lime mayonnaise.....(contains nuts)	£12.00

See also our Daily Specials Board

Shellfish available with 24 hrs notice weekdays and 48 hrs notice for Sunday
25% deposit payable on all pre-ordered dishes

Lobster

Royal Fruits D'mer to include ½ lobster, dressed crab, king prawns, shellfish as available

Market price

continued

From the Grill

Chargrilled Hereford 10oz rib eye steak	£23.00
Chargrilled Hereford 8oz fillet steak	£26.00
Served with fries, crispy onion, salad leaves, confit tomato, field mushroom Peppercorn sauce or blue cheese sauce (GF) £3.00	
Large pork chop, cider and apple compote, mixed salad, fries	£15.00
Butterflied Cajun chicken breast, mixed tropical salad, mango and chilli salsa, fries	£14.50
Chicken satay skewers, coconut and chilli wild rice, salad fries	£14.50

Vegetarian

Linguini pasta, pesto, roast peppers, wild mushrooms	£15.00
Asparagus and goats cheese tart, new potatoes, mixed salad	£13.00

Sides

Fries	£3.50	Asparagus	£5.00
Mixed Salad	£4.00	New Potatoes	£4.00

Desserts

Raglan Eton Mess	£6.00
White and dark chocolate mousse, Chantilly cream	£6.00
Strawberry and clotted cream parfait, fresh strawberries, balsamic and black pepper strawberry coulis	£7.00
Tropical fruit tart, crème patissiere, mixed tropical fruits, Chantilly cream, Pina Colada ice cream, passionfruit coulis	£7.00
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

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.