

RAGLAN ARMS LLANDENNY

Sample Lunch Menu

HOME MADE BREAD WITH OUR OWN MARINATED OLIVES, AGED BALSAMIC VINEGAR & OLIVE OIL	£5.95
CHEF'S SOUP OF THE DAY , HOMEMADE BREAD AND BUTTER	£5.95
LAVER BREAD CAKE WITH SMOKED BACON, GARLIC AND COCKLES	£7.50/£12.50
HOME MADE LOBSTER AND TRUFFLE RAVIOLI , THERMIDORE SAUCE AND SEA PERSLANE	£8.50/£17.00
HOMEMADE BEEF BURGER IN A BRIOCHE BUN WITH SMOKED BACON, CHEDDAR CHEESE, LETTUCE AND DILL GHERKIN WITH WILD GARLIC MAYONNAISE AND SERVED WITH TRIPLE COOKED CHIPS	£11.50
PAPPARDELLE WITH CRAYFISH TAILS , GARLIC BUTTER, RED CHILLIES AND FRESH HERBS	£12.50
GRILLED RIB EYE STEAK , BEEF TOMATO, MUSHROOMS, ONION RINGS WITH TRIPLE COOKED CHIPS	£25.00

OPEN DANISH SANDWICHES ON HOME MADE BROWN OR WHITE BREAD SERVED WITH TRIPLE COOKED CHIPS AND SALAD GARNISH £9.00

PRAWN, CRAYFISH TAIL AND MAYONNAISE

CHEDDAR CHEESE AND RED ONION MARMALADE

SMOKED BACON WITH CRANBERRY SAUCE AND MELTED BRIE

BEEF AND HORSERADISH MAYONNAISE

SEE SPECIALS BOARD FOR ADDITIONAL DISHES

DESSERTS ALL AT £7.00

VANILLA 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 HOMEMADE ICE CREAMS AND SORBETS

THE CHEESE COURSE

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

Selection of three cheeses £9.90

Extra portion of cheese £3.00 each portion

Extra portion of biscuits £2.00

Freshly Brewed Coffee or Tea with home made Chocolate Truffles £3.25

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 ask our staff for advice on which allergens our dishes may contain.
Gratuities at your discretion and are shared equally among all our staff.