



Raglan Arms

Sample Menu

Homemade Bread and Butter with
own marinated olives, aged balsamic vinegar and olive oil £5.95

Starters

Chef's homemade soup, home made bread	£5.95
Raglan Arm's own smoked salmon, horseradish panna cotta, pea shoots	£10.95
Handmade wild mushroom and truffle ravioli, fresh sage butter and parmesan cheese	£6.50
Spicy chorizo, roast garlic and pea risotto finished with fresh cream and garden thyme	£7.50
Laver bread cake with smoked bacon, garlic and cockles	£7.25
Goat's cheese tart with red onion baked in a homemade puff pastry case, dressed rocket salad and toasted pine nuts	£8.00
Seared scallops with pea purée, smoked bacon and roasted garlic balsamic reduction	£12.00

Main

Rack of Welsh spring lamb with a herb and English mustard crust served with creamed cabbage, rosemary oil mashed potato, lamb jus	£25.00
Pan fried fillet of beef with a peppercorn cream sauce, triple cooked hand cut chips	£26.00
Seared Madgett's Farm duck breast, sweet and sour braised red cabbage, dauphinoise potato, garlic and red wine jus	£23.00
Traditional ale battered fish (North Atlantic cod or hake depending on the market), remoulade sauce, fresh lemon, triple cooked hand cut chips, crushed peas	£17.00
Pan fried fillet of sea bass with crayfish tails, new season Herefordshire asparagus, saffron potatoes, beurre blanc	£23.50
Seared halibut steak and crevettes with fresh red chillies and garlic with a touch of fresh cream on a bed of home made tagliatelle	£24.50
Wild mushroom and sun dried tomato risotto, parmesan and truffle oil (v)	£15.50
Butternut squash, roasted garlic, asparagus ravioli with Gruyere cheese, balsamic reduction, olive oil, finished with micro basil (v)	£15.50

<i>Sides</i>	Selection of garden vegetables	£3.50	Mash potato	£3.00
	Fine beans with smoked bacon and onions	£4.00	Triple cooked chips	£4.50
	Sweet and sour braised red cabbage	£4.00	Buttered new potatoes	£4.00
	Creamed cabbage	£4.00	House salad	£4.00

Desserts

All at £7.00

Vanilla rice pudding with fresh cinnamon stewed plums

Affogato served with vanilla ice cream and homemade marzipan stollen

Pear and almond tart with Praline ice cream

Trio of chocolate puddings, chocolate brownie, chocolate and brandy mousse, dark chocolate sorbet finished with white chocolate sauce

Lemon scented bread and butter pudding served with orange and whisky ice cream (cooked to order about 25/30 minutes)

Vanilla panna cotta with fresh raspberries, raspberry consommé and tuile biscuits

Selection of three scoops of homemade ice creams and sorbets

The Cheese Course

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

Selection of three cheeses £12.00

Selection of five cheeses £19.50

Extra portion of Zwieback and biscuits £2.00

Freshly brewed coffee or tea with homemade chocolate truffles £3.25

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.