



Raglan Arms

Sample Sunday Lunch Menu

One course £16.00
Two courses £20.00
Three courses £24.00

Starters

Home made roasted garlic and potato soup with home made bread and butter (v)
Chef's oak smoked salmon with fresh lemon and Lilliput capers
Poached pear, Parma ham and Perl Las dressing
Goats cheese beignets with cauliflower cream and truffle oil (v)
Free range duck rillettes with red onion marmalade and crisp bread

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 top of beef served with Yorkshire pudding and roast potatoes
Slow roast belly of pork with apple sauce, crackling and roast potatoes
Slow braised shank of Welsh lamb with rosemary and garlic sauce and roast potatoes
Pan fried fillet of North Atlantic cod with lemon capers and prawns served with new potatoes
Wild mushroom and sun dried tomato risotto served with fresh Parmesan cheese (v)

Desserts

'Trio of Chocolate Puddings', chocolate brownie, chocolate and brandy mousse, dark chocolate sorbet
finished with a white chocolate sauce
Affogato with vanilla ice cream and marzipan stollen
Hot sticky toffee pudding with toffee sauce
Creamy rice pudding with raspberry compote
Selection 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

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.