

Rok

restaurant

Bracelet Bay, Mumbles

sunday lunch

2 course £28 | 3 course £34

snacks

Milk bun, sea salt, Welsh butter (v) £5

Gordal olives (v) £5

Tempura cockles, yuzu & laverbread dip £6

Pant-Ys-Gawn goats cheese, crispy Carmarthen ham £6

starters

Korean fried chicken, kimchi, gochujang

Sweet & sour king prawns, pineapple salsa, fried bread

Monkfish scampi, curry sauce, pickled red onion

Woodland mushrooms, garlic toast, parmesan (v)

Burrata, baba ganoush, pomegranate, kadaifi pastry (v)

New season beetroot, whipped almond (ve)

Corned beef bon bons, gruyere, reuben dressing

mains

Longhorn topside of beef

Duo of roasted chicken

12 hour braised salt marsh lamb shoulder

Confit celeriac steak, vegetable jus (ve)

all served with aged beef dripping roast potatoes, seasonal greens, braised red cabbage, roasted root veg, Yorkshire pudding, stuffing & gravy

Pan fried hake fillet, pickled fennel, Welsh buttered mashed potato, tartare sauce

sides | Cauliflower & leek cheese £5

desserts

Caramelised white chocolate panna cotta, British strawberries

Sticky toffee pudding, Verdi's ice cream

Chocolate cremeux, miso caramel, crème fraîche

Lemon tartlet, raspberries (ve)

@rok_mumbles ☎ 01792 712210

(v) Vegetarian | (ve) Vegan - Most of our recipes can be tailored to cater for any specific dietary requirement so please ask your server.

Please let us know if you have any allergies so we can provide further guidance.

In line with most other restaurants, we have added a 12.5% discretionary service charge to your bill which is shared exclusively with our amazing front of house & kitchen team.

This can be removed at your request.