

Rok
restaurant

Aperitifs

Lost in Mumbles | *Môr Ladron rum, passionfruit, lime* £12

Coaltown Old Fashioned | *Maker's Mark, Coaltown coffee syrup, orange bitters* £12

Malfy 75 | *Blood orange gin, lemon, sparkling wine* £12

Spicy Pineapple Margarita | *El rayo plata, pineapple, chilli* £12

Nibbles

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

Gordal olives (ve) (gf) £5

Tempura cockles, yuzu & laverbread dip £6

Middle white rear pork chipolata, Welsh honey dressing £7

Sides

Rok chips (ve) (gf) £6

Rok chips, curry ketchup, crispy onions (ve) (gf) £7

Early season new potatoes, Halon Môn sea salt, parsley (ve) (gf) £6

Medley of Spring greens, wild garlic butter (v) (gf) £6

Small plates

Fried chicken, roast corn, slaw, chicken gravy £9

Monkfish scampi, tartare sauce £9

Chickpea sweet potato samosa, chaat masala, coconut mint rita (ve) £8

Salmon mi-cuit, buttermilk glazed cauliflower, caper shallot salsa (gf) £12

Lebanese lamb croquette, labneh, smoked cucumber £11

Brisket salt beef toast, rarebit, red mustard £10

Crab bruschetta, pickled gem, kohlrabi slaw £11

Chestnut shimeji mushroom parfait, pickled onion (v) £8

Large plates

Fillet of beef, dripping confit onion, crisp iceberg wedge, pepper sauce £34

Plaice fillet schnitzel, brown shrimp, caper noisette, buttered sea vegetables £26

Koji marinated beef rump, ponzu wok tender stem £29

Roast chicken breast, chicken bon-bon, sauce £26

Hake fillet, caramelised cauliflower, confit fennel, green butter sauce (gf) £29

Kohlrabi steak, textures of beetroot, root gravy (ve) (gf) £22

Dry aged pork loin on the bone, turnip tops, nduja, cider ketchup £26

★ ask your server about our specials.