

Rok

restaurant

Bracelet Bay, Mumbles

sunday lunch

2 course £29 | 3 course £35

snacks

Milk bun, charcoal butter (v) £5

Olives (vg)(gf) £6

Mini middle white sausage, cider ketchup £6

Cockles, paprika mayo £6

starters

Goats cheese, grilled pea asparagus, croutons (v)(gf)

Salt & vinegar monkfish scampi, lemon mayonnaise

Fresh mackerel, pan con tomate, avocado, lime (gf)

Piri-piri fried chicken, pineapple chilli jam, lime

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

mains

Longhorn beef (pink or well done)

12 hour braised Welsh pork belly

Herb brined chicken breast

All served with aged beef dripping roast potatoes, seasonal greens, glazed carrots, root veg, Yorkshire pudding, stuffing & gravy

Grilled plaice, butter sauce, fennel & new potatoes

Glazed Hen of the woods, dashi broth, greens (ve)

sides

Caramelised cauliflower, hafod cheese sauce, truffle crumb £6

Sticky middle white pork mini sausage, honey mustard glaze £5.5

New season potatoes, Welsh butter £5.5

desserts

Cherry almond tart, bakewell ice cream

Chocolate delice, passion fruit textures, white salted chocolate ganache (gf)

Strawberry clotted cream pudding, crumble, basil syrup (gf)

Sticky toffee pudding, salted caramel ice cream, caramel sauce

@rok_mumbles ☎ 01792 712210

(v) Vegetarian | (ve) Vegan (gf) Gluten Free - 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.