

Rok

restaurant

Bracelet Bay, Mumbles

sunday lunch

2 course £30 | 3 course £36

snacks

Milk bun, Welsh butter, sea salt

Gordal olives (gf)(df)

Salt & pepper cockles, Sichuan pepper mayo (dfa)

Fried zucchini, cashew nut dip (ve)(df)

small plates

Chicken caesar fried chicken, crisp lettuce, smoked bacon, parmesan, cracked black pepper dressing

Monkfish scampi, tartare sauce

Whipped goat's cheese, lettuce, fine beans, onion, nut crumble (gf)

Cured & smoked salmon, yuzu citrus, sourdough (gfa)(dfa)

Heritage tomatoes on toast (ve)(df)

mains

Longhorn beef (pink or well done)

12 hour braised Welsh pork belly

Herb brined chicken breast

Five nut filo parcel, root vegetable gravy (ve)

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

Market fish, sauce vierge, summer courgettes (gf)(df)

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

White chocolate yuzu baked cheesecake, passion fruit sorbet

British strawberries, clotted cream, Welsh cake crumb (gfa)

Affogato with Verdis's vanilla ice cream & Coaltown espresso

Sticky toffee pudding, vanilla ice cream

@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.