



christmas at



Rok
restaurant





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Snacks

- Milk bun, Welsh butter, sea salt £6
- Salt & pepper cockles, yuzu mayo £7
- Gordal olives (ve) £6
- Chipolatas, honey, mustard £7

Small Plates

- Beef carpaccio, jerusalem artichoke, chestnut ketchup £11
- Fried chicken, hot honey cranberry, sage mayo £10
- King prawn croquettes, marie rose sauce £11
- Duck liver parfait, plum jam, brioche £9
- Spiced squash parcel, coconut velouté (ve) £9
- Sourdough crumpet, bacon, cockles, mussels, laverbread £12
- Goat's cheese, fig, sesame cracker £11

Skewers

- Curried monkfish, spring onion, chilli £10
- Mushroom shawarma, chilli, teriyaki (ve) £8
- Korean pork belly, spring onion, sesame £9

Mains

- Hake, broccoli sambal, seafood bisque £28
- Cornfed chicken, sage stuffing, squash puree, chicken gravy £28
- Duck breast, squash puree, hispi cabbage, cherry jus £29
- Gower lamb, oyster mushroom, fricassée, rainbow chard £28
- Seafood tagliatelle, mussels, cockles, white wine sauce £25
- Oyster mushroom & artichoke risotto, crispy shallots (ve) £25

Steaks

- 225g Fillet, steak sauce £35
- 280g Sirloin, steak sauce £32
- 600g Côte de boeuf, steak sauce £66 (suggested to share)

Sides

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| Homemade chips £6 | Rok chips with confit garlic & parmesan £7 |
| Maple roasted root vegetables £6 | Braised leeks, peas & kale £6 |
| Herb new potatoes £6 | Charred hispi cabbage £5 |

(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.