

Rok
resta urant

inspired by the season.

SNACKS

Milk bun, Welsh butter, sea salt £5

Gordal olives, tapenade, garlic & thyme breadsticks £6

Oyster fritters, laverbread mayonnaise, seaweed salt £11

Hash browns, parmesan, truffle £7 (gf)

SMALL PLATES

Crispy chicken, smoked chilli mayo £10 (gfa)

Spiced carrot bhaji, coriander, massaman sauce £9 (v/gf/veo)

BBQ monkfish tail, roasted pepper, crispy chilli £10 (gf)

Beef tartare, caviar, charcoal & pickled shallot £14 (gfa)

Cured salmon, spiced lentils, soy, radicchio, toasted linseed £11

Whipped Yr Afr Goats cheese, glazed beetroots, walnut & herb salad £11 (gf)

Caramelised scallop, artichoke risotto, chicken sauce £13 (gf)

APERITIFS

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

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

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

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

GRILL

All grills served with slow-roasted marinated tomato, braised flat cap mushroom and a choice of peppercorn sauce, red wine beef jus or café de paris butter.

225g Fillet steak £36 (gfa/dfa)

280g Sirloin steak £33 (gfa/dfa)

600g Côte de boeuf (suggested to share) £72

MAIN PLATES

Pork loin, braised cheek, creamed cabbage, squash purée £26 (gfa)

Caramelised halibut, mussel, clam & white wine cream £32 (gfa)

Braised salt marsh lamb, roasted onion, garlic & shallot purée £29 (gfa/dfa)

Butter-roasted cod, confit potato, chard leeks, lemon & chimichurri £26 (gfa)

Hand rolled gnocchi, pickled mushrooms, toasted grains & parmesan £19 (gfa/veo)

SIDES

Rok chips £6 (gf/dfa)

Crushed new potatoes £6 (gf/dfa)

Rok truffle & parmesan chips £7

Winter greens £6 (gf/dfa)

Creamed mash £6 (gf)