

Rok
resta urant

inspired by the season.

SNACKS

Gordal olives (gfa/ve) £6

Milk bun, Welsh butter £6

Onion rings, burnt onion ketchup (dfa) £6

Padron peppers, tahini (gfa/dfa) £6

SMALL PLATES

Katsu fried chicken, curry sauce, pickled mouli £10

Cured & smoked salmon, blood orange, radish (gfa/dfa) £11

Heritage carrots, houmous, pomegranate, black sesame (gfa/dfa/ve) £9

Ham hock & rarebit croquette, piccalilli £10

Whipped goats cheese, beetroot tartare, capers (gfa/dfa/v) £10

BBQ tiger prawns, lime pickle, labneh (gfa/dfa) £12

Seared scallops, café de paris butter, celeriac, crispy kale (gfa/dfa) £13

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 served with a grilled tomato & steak sauce

500g Chateaubriand (gfa/dfa) £85 (*suggested to share*)

280g Dry aged Sirloin (gfa/dfa) £34

225g Fillet steak (gfa/dfa) £38

MAIN PLATES

Market fish, nduja, brown shrimp, butter emulsion, samphire (gfa) £25

Spatchcock poussin, romesco, crispy kale, chimichurri (gfa) £26

Rok dry aged beef burger, American cheese, house pickles, burger sauce, onion ring £20

Tagliatelle vongole, clams, chilli, parsley, lemon £22

Salt marsh lamb leg, wild mushrooms, celeriac, tarragon (gfa) £28

Artichoke risotto, wild mushrooms, artichoke crisps (gfa/veo) £19

SIDES

Rok chips (gfa/ve) £6

Winter greens (gfa/dfa) £6

Cacio e pepe chips £7

Buttered new potatoes £6