

Rok

restaurant

Bracelet Bay, Mumbles

SUNDAY LUNCH

2 course £30 | 3 course £36

SNACKS

Gordal olives (gfa/ve) £6

Milk bun, Welsh butter £6

Onion rings, burnt onion ketchup (dfa) £7

Padron peppers, tahini (gfa/dfa) £7

SMALL PLATES

Katsu fried chicken, curry sauce, pickled mouli

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

Ham hock & rarebit croquette, piccalilli

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

MAINS

Slow roasted top side of beef (gfa/dfa)

Herb brined chicken (gfa/dfa)

Mushroom Wellington (ve)

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

Market fish, nduja, cockles, butter emulsion, samphire (gfa)

SIDES

Caramelised cauliflower cheese £6

Buttered new potatoes £6

DESSERTS

Warm rice pudding, plum jam, toasted almonds & burnt brown sugar (gf)

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

Blackcurrant cheesecake, white chocolate gelato & hobnob crumb

Sugared doughnuts, rhubarb & custard

📷 @rok_mumbles 📞 01792 712210

(v) Vegetarian | (ve) Vegan | (veo) Vegan option available | (gf) Gluten free | (gfa) Gluten free option available | (df) Dairy free | (dfa) Dairy free option available. We can adjust most dishes to become vegan and to suit most dietary requirements. 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.

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