

Rok
restaurant

APERITIFS

Spicy Peach Margarita | *El Rayo Plata tequila, white peach, crispy chilli* £13.5

Pink Pony Club | *Marilla gin, campari, strawberry* £13

Lost in Mumbles | *Môr Ladron rum, passionfruit, lime* £13

The Milk Bun | *Brown butter bourbon, liquor 43, kahlua* £14

inspired by the season.

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 £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

Beetroot tartare, whipped goats cheese, 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

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, cockles, butter emulsion, samphire (gfa) £25

Spatchcock chicken, 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

Cacio e pepe chips £7

Winter greens (gfa/dfa) £6

Buttered new potatoes £6