

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

Milk bun, seaweed butter £6 (v)

Olives £6 (v)(gf)

Ham hock & Welsh rarebit croquettes £8

Padrón peppers, tahini, sea salt £7 (v)(gf)

Mixed nuts & corn £6 (v)

SMALL PLATES

BBQ leeks, romesco, feta £9 (v)

Swansea smoked salmon, wasabi yoghurt, jalapeño £13 (gf)

Carmarthen ham, cantaloupe, Champagne crème fraîche £12 (gf)

Wye Valley asparagus, hollandaise, wild garlic, hazelnuts £11 (v)(gf)

Buffalo fried chicken, warm ranch, pickles £11

BBQ sardines, Isle of Wight tomatoes, salsa verde £10 (gf)(df)

Smoked ricotta-stuffed courgette flower, kale pesto £12 (v)(gf)

MAIN PLATES

Market fish, warm tartare sauce, sourdough scraps, baby gem £25

Confit pork belly, yeast-roasted cauliflower, pickled raisins, capers £24

English pea, broad bean & watercress risotto £21 (v)(gf)

BBQ leg of lamb, lamb-fat carrot, mint, black garlic, goat's curd, red wine jus £28 (gf)

Sirloin of beef, beef-fat roasted onion, peppercorn sauce £34

Black truffle-stuffed chicken, sea truffle butter, BBQ spring onion £24 (gf)

SIDES

Chips £6 (v)(df)(gf)

Cacio e pepe chips £7

Heritage tomato panzanella £7 (v)(df)

Elveden Estate new potatoes, buttermilk, rock samphire £6

Crispy lamb belly, peas, baby gem lettuce £7 (df)(voa)