

Rok

restaurant

Bracelet Bay, Mumbles

SUNDAY LUNCH

2 course £30 | 3 course £36

SNACKS

Gordal olives (v)(gf) £6

Milk bun, Welsh butter (v) £6

Ham hock & rarebit croquettes £8

Padron peppers, tahini (v)(gf) £7

SMALL PLATES

Smoked ricotta, Isle of Wight tomatoes, tomato consommé (v)(gf)

Confit chicken leg terrine, baby gem, anchovies, Caesar dressing

Crispy fish cake, warm tartare sauce, rock samphire

MAINS

Treacle-cured topside of beef

Confit pork belly

Olive oil-poached chicken breast

Glamorgan sausage pithivier (v)

All served with roast potatoes, root vegetable mash, stuffing, greens & Yorkshire pudding

Market fish, nduja butter, cockles & samphire (gf)

SIDES

Caramelised cauliflower cheese £6

Buttered new potatoes £6

DESSERTS

Strawberry pavlova, elderflower & olive oil (gf)

Lemon & pine nut parfait, British raspberry (gf)

Salted milk panna cotta, milk chocolate, brioche & hazelnuts

Welsh cheese board, chutney & biscuits (£5 supplement)

@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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