

Rok

restaurant

Bracelet Bay, Mumbles

aperitifs

Rose Spritz £10
Gin, rose, sparkling wine

Autumn Bramble £10
Gin, blackberry, lemon

Black Forest Sour £10
Amaretto, cherry, lemon

Spicy Passionfruit Margarita £10
Tequila, passionfruit, chilli

snacks

Milk bun, sea salt, Welsh butter (v) £5

Gordal olives (v) £5

Tempura cockles, yuzu & lavabread dip £6

Pant-ys-gawn goats cheese, crispy Carmarthen ham £6

small plates

Korean fried chicken, kimchi, gochujang £9

Sweet & sour king prawns, pineapple salsa, fried bread £11

Monkfish scampi, curry sauce, pickled red onion £9

Woodland mushrooms, garlic toast, parmesan (v) £9

Gower pumpkin cooked over coal, labneh, honey hazlenut (v) £8

Sticky pork belly, calvados apple sauce, radish salad, walnut £10

Burrata, baba ganoush, pomegranate, kadaifi pastry (v) £10

New season beetroot, whipped almond (vg) £8

Corned beef bon bons, gruyere, reuben dressing £9

large plates

225g Beef fillet, confit onion, peppercorn sauce £29

200g Venison fillet, cumin carrot, lentil chickpea dahl, yoghurt £28

Celeriac steak, wild mushrooms, chimchurri (vg) £18

Rok burger, applewood cheese, smoked bacon jam, crispy onions £16

Pan fried hake fillet, pickled fennel, warm tartare sauce £24

Chicken supreme, glazed cabbage wedge, garlic honey sauce £21

for the table | Plates designed to share

600g Côte de Boeuf, confit onion, peppercorn sauce £62

525g Welsh lamb rack, mint pesto, lambs lettuce, pine nuts £58

sides

Rok chips (v) £5

Rok chips, black garlic & parmesan £6.50

Braised red cabbage, caraway(v) £5

Welsh butter mashed potato (v) £5

Roasted root veg, warm honey (v) £6