

Rok

Aperitifs

Coaltown Old Fashioned | Maker's Mark, Coaltown coffee syrup, orange bitters £10 Malfy 75 | Blood orange gin, lemon, sparkling wine £10 Lost in Mumbles | Môr Ladron rum, passionfruit, lime £10 Spicy Pineapple Margarita | Mezcal, pineapple, chilli £10

snacks

Milk bun, sea salt, Welsh butter (v) £5 Gordal olives (v) £5 Tempura cockles, yuzu & laverbread dip £6 Pant-Ys-Gawn goats cheese, crispy Carmarthen ham £6

small plates

Roast chicken & potato terrine, tarragon mayonnaise, purple carrot £12 Koji cured scallop, cauliflower, pickled raisin £13 Pork belly, brandy poached apple, celeriac £11 Longhorn beef sliders, Brie, pickled tomato, garlic mayo £10 Cajun fried monkfish, gumbo sauce, charred corn £ 10 Curried cauliflower, vindaloo dressing, picked raisin, puffed rice (ve) £9 Bocconcini mozzarella, beetroot pesto, marinated plums (v) £9 Coronation haddock, spiced soubise, preserved tomato £11

sides

Rok chips (v) £5 Rok chips with black garlic and parmesan £6.5 Roasted baby potatoes (v) £6 Roasted root vegetables, warm honey (v) £6 Braised red cabbage, caraway (v) £5

large plates

225g Fillet steak, confit onion, peppercorn sauce £34 Roast chicken, hispi cabbage, honey sauce £27 Butter poached cod, mussel champagne velouté, parsley root £28 Hen of the woods, shallot velouté, pickles, confit salsify, verjus (ve) £25 Duo of aged duck, salt baked swede, red cabbage, game sauce £29

to share

600g Côte de Boeuf, confit onion, peppercorn sauce £66 525g Welsh lamb rack, mint pesto, lambs lettuce, pine nuts £60

(v) Vegetarian | (ve) Vegan - Most of our recipes can be tailored to cater for any specific dietary requirement so please ask your server. 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.