

Rok

restaurant

Bracelet Bay, Mumbles

sunday lunch

2 course £28 | 3 course £34

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

starters

Turkey rissole, sage, cranberry dip

King prawn cakes, Marie Rose dressing, BBQ iceberg, paprika tomato chutney

Cajun fried monkfish, gumbo sauce, chard corn

Bocconcini mozzarella, beetroot pesto, marinated plums

Curried cauliflower, vindaloo dressing, picked raisin, puffed rice (ve)

Coronation haddock, spiced soubise, preserved tomato

mains

Longhorn topside of beef

Duo of roasted chicken

12 hour braised salt marsh lamb shoulder

Hen of the woods cooked over coal (ve)

All served with aged beef dripping roast potatoes, seasonal greens, glazed carrots, root veg,

Yorkshire pudding, stuffing & gravy

Butter poached cod, mussel champagne velouté, parsley root

sides | Cauliflower & leek cheese £5 | Sticky pigs in blanket, honey glaze £5

desserts

Christmas pudding panna cotta, brandy soaked berries

Sticky toffee pudding, Verdi's ice cream

Duo of chocolate, salted caramel, crème fraîche

Blackcurrant mille-feuille pastry, cream

@rok_mumbles ☎ 01792 712210

(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.