

# Rok

restaurant

Bracelet Bay, Mumbles

## sunday lunch

2 course £28 | 3 course £34

### snacks

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

Gordal olives (ve) (gf) £5

Tempura cockles, yuzu & laverbread dip £6

Middle white rear pork chipolata, Welsh honey dressing £7

### starters

Monkfish scampi, tartar sauce

Fried chicken, roast corn, slaw, gravy

Chickpea sweet potato samosa, chaat masala, coconut mint rita (ve)

Salmon mi-cuit, buttermilk glazed cauliflower, caper shallot salsa

### mains

Longhorn topside of beef (*pink or well done*)

Roast chicken, herb crumb

12 hour braised pork belly, braised apple cider ketchup

All served with aged beef dripping roast potatoes, seasonal green, glazed carrots, root veg, Yorkshire pudding, stuffing & gravy

Hake fillet, caramelised cauliflower, confit fennel, green butter sauce

Kohlrabi steak, beetroot, root gravy (ve)

**sides** | Cauliflower cheese £5 | Rear pork chipolatas, Welsh honey dressing £7

### desserts

Elderflower panna cotta, rhubarb, crumb

Affogato, ice cream, Coaltown espresso

Duo of chocolate, salted caramel, crème fraiche

Sticky toffee pudding, Verdi's ice cream

@rok\_mumbles ☎ 01792 712210

(v) Vegetarian | (ve) Vegan (gf) Gluten Free - 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.