

RACKS

bar and kitchen

Starters & Light Bites

Homemade soup with home baked bread (see boards) £4.75

Smoked salmon ravioli with Provencal sauce £6

Sun-dried tomato, bacon and basil risotto with parmesan gratin and a balsamic reduction £7

Cornish Mussels steamed in a creamy Hoegaarden, garlic and parsley sauce £7

Buffalo mozzarella and sun-dried tomato tart with an olive, basil & tomato salad £6.50

Potted Duck rillets with spiced pears and home baked bread £5.50

Loch Duart salmon cake with a creamy leek and dill sauce £7.50

Homemade pizza bread – sun-dried tomato & chorizo, stilton & Parma Ham or caramelized onion & goat's cheese £6

Mains

- Slowly braised rosemary and garlic lamb shank in a rich red wine gravy served with mustard mash and vegetables £13
- Fisherman's pie with dill mashed potato, melted cheese and French beans £10
- Whole roasted sea bass infused with lime, chilli & coriander au papillote with braised fennel and tomato confit served with sautéed potatoes £13.50
- Buffalo mozzarella and sun-dried tomato tart with chargrilled leeks, hazelnut dressing and sautéed potatoes (V) £9
- Goats cheese, sweet potato & red onion frittata (V) £8.50 add crispy Parma ham £9.50
- The Racks Burger – 100% prime beef with tomato & onion relish, oak smoked Applewood and crispy lettuce (and fries) £9.50
- The lamb burger – 100% Welsh lamb with mozzarella, tomatoes and tzatziki (and fries) £9.50
- Duck confit, haricot bean and pork belly cassoulet £12
- Loch Duart salmon cake with a creamy leek and dill sauce £13.50
- Cornish Mussels steamed in a creamy Hoegaarden, garlic and parsley sauce £7/£13
- 21 day hung 8oz Rib-Eye Steak, hand cut chips, vegetables or salad and your choice of pink peppercorn or red wine sauce £17
- Sun-dried tomato, bacon and basil risotto with aged parmesan and balsamic reduction £11
- Sizzling chicken or steak fajitas with guacamole, salsa, cheese & sour cream (4 wraps) £13/14

