



C A L O N
R H A G L A N
H E A R T O F R A G L A N

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

A La Carte Menu

SOUP OF THE DAY (G, D, V) Alex Gooch Sourdough	7
HAKE MOUSSE (F, D, SD) Cucumber, gem lettuce, beetroot	8
COURSE PORK TERRINE (G, E, D, SD) Jalapeno mayonnaise, crispy onions, pickles, bread	8
TREALY FARM ASPARAGUS (D, SD, V) Perl Las cheese, toasted seeds, garden leaves	9
ROASTED RAGLAN LAMB RUMP (G, C, SD, D) Celeriac gratin, spring greens, mint gel	23
PAN ROASTED STONE BASS (F, D, CR, Mu, SD) Jerusalem artichoke, potted prawn sauce, broccoli	19
POTATO, LEEK & CAERPHILLY CHEDDAR STRUDEL (G, E, D, S, SD, V) Courgette, quinoa, broccoli	16
LEEK, MUSHROOM & ONION PASTA (G, N, V, Vg) Spinach, Romesco sauce	16
WELSH BEER BATTERED FISH (G, F, E, SD, Mu) Double cooked chips, tartare sauce, mushy peas	17
PAN ROASTED 28 DAY AGED MONMOUTHSHIRE SIRLOIN STEAK (G, D, SD) Double cooked chips, Welsh beer battered onion rings, grilled mushroom & tomato	28
ROAST MONMOUTHSHIRE CHICKEN (C, D, Mu, SD) Potato royale, mustard puree, braised leek, mushroom, onion	18
Seasonal Vegetables	4
New Potatoes	4
Double Cooked Chips	4
Peppercorn Sauce	4
Perl Las Cream Sauce	4

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



C A L O N
R H A G L A N
H E A R T O F R A G L A N

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

DESSERTS

RHUBARB & CUSTARD TRIFLE (G, D, E, SD, S)
Hibiscus, baked white chocolate 8.00

STRAWBERRY MOUSSE (G, D, E, V)
Tarragon sponge, macerated strawberries 8.00

DARK CHOCOLATE BROWNIE (G, D, E, S, V)
Chocolate mousse, cherry 8.00

MUSCOVADO & HAZELNUT TART (G, D, E, S, N, V)
Vanilla ice cream 8.00

WELSH CHEESE SELECTION (C, G, D, SD, S)
Cradoc's crackers, apple chutney, celery, grapes 11.00

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



CALTON
RHAGLAN
HEART OF RAGLAN

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

VEGAN MENU

MISO SPRING VEGETABLE & NOODLE BROTH (G,S,V)	9
FRIED HERB POLENTA (G,SD,N,V) Tempura spring onion, romesco sauce	8
ASPARAGUS (V) Roast onion, courgette, wild garlic	8
PEA SOUP (SD,V) Mint gel, peas & shoots	7
STARTER EXTRA Alex Gooch Sourdough Bread (G, D)	2
CONFIT TOMATO RISOTTO (G,S,V) Olive, courgette, crispy onions	15
LENTIL & ALMOND CURRY (N,V) Artichoke, spring greens	15
POTATO & LEEK STRUDEL (G,S,V) Herb & smoked paprika quinoa, roasted lettuce, oyster mushrooms	15
PESTO & SPRING GREENS PASTA (G,V) Garlic Herb Foccacia	15
SIDES	4
Seasonal Vegetables (V)	4
New Potatoes (V)	4
Doubled Cooked Chips (N/A)	4

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



C A L T O N
R H A G L A N
H E A R T O F R A G L A N

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

VEGAN DESSERTS

SORBET SELECTION (V)

Please ask the team for daily flavours

COCONUT & VANILLA RICE PUDDING (V)

Macerated strawberries

BERRY ETON MESS (V)

HIBISCUS POACHED RHUBARB CRUMBLE (G,S,V)

Vanilla Ice-cream

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



CALON
RHAGLAN
HEART OF RAGLAN

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

SUNDAY LUNCH MENU

2x Courses £26 | 3x Courses £30

HAKE MOUSSE (F,D,SD)

Cucumber, gem lettuce, beetroot

ASPARAGUS (D,SD,V)

Perl las cheese, toasted seeds, garden leaves

SOUP OF THE DAY (G,D,V)

Alex Gooch Sourdough

COARSE PORK TERRINE (G,D,SD,E)

Jalepeno mayonnaise, pickles, bread, crispy onions

STARTER EXTRA

Alex Gooch Sourdough Bread (G, D) 2.00

ROAST WELSH BEED (C,G,E,SD,D)

Roast potatoes, roast parsnip, carrot, greens, yorkshire pudding, gravy

ROAST RAGLAN PORK LOIN (C,SD,D)

Roast potatoes, roast parsnip, carrot, greens, apple sauce, gravy

POTATO, LEEK & CAERPHILLY

CHEDDAR STRUDEL (G,E,D,S,SD,V)

Courgette, quinoa, broccoli

PAN ROASTED SEABASS (F,D,Mu,SD)

Jerusalem Artichoke, warm tartar sauce, broccoli

SIDES

Seasonal Vegetables (V) 4.00

Buttered New Potatoes (D,V) 4.00

Doubled Cooked Chips (N/A) 4.00

RHUBARB & CUSTARD TRIFLE (D,E,G,SD,D)

Hibiscus, baked white chocolate

DARK CHOCOLATE BROWNIE (G, D, E, S, SD, V)

Chocolate mousse, cherry

APPLE & BLACKBERRY CRUMBLE (D,G,V)

Raspberry Ripple Ice-cream

WELSH CHEESE SELECTION (C, G, D, SD, S)

Cradoc's Crackers, Apple Chutney, Celery, Grapes (£2 Supplement)

MUSCOVADO & HAZELNUT TART (G,D,E,S,N,V)

Vanilla Ice-cream

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



CALON
RHAGLAN
HEART OF RAGLAN

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

VEGAN SUNDAY LUNCH MENU

2x Courses £26 | 3x Courses £30

MISO SPRING VEGETABLE & NOODLE BROTH (G,S,V)

FRIED HERB POLENTA (G,SD,N,V)
Tempura spring onion, romesco sauce

STARTER EXTRA

Alex Gooch Sourdough Bread (G, D) 1.75

VEGAN VEGETABLE ROAST (V,C,SD)
Roasted Root Vegetables, Roasted Muscade Squash,
Beetroot, Vegan Gravy

CONFIT TOMATO RISOTTO (G,S,V)
Olive, courgette, crispy onions

LENTIL & ALMOND CURRY (N,V)
Artichoke, spring greens

SIDES

Seasonal Vegetables (V) 4.00

New Potatoes (V) 4.00

Doubled Cooked Chips (N/A) 4.00

SORBET SELECTION (V)

Please ask the team for daily flavours

COCONUT & VANILLA RICE PUDDING (V)
Macerated strawberries

ASPARAGUS (V)

Roast onion, courgette, wild garlic

PEA SOUP (SD,V)

Mint gel, peas & shoots

POTATO & LEEK STRUDEL (G,S,V)

Herb & smoked paprika quinoa, roasted lettuce,
oyster mushrooms

PESTO & SPRING GREENS PASTA (G,V)

Garlic Herb Foccacia

BERRY ETON MESS (V)

HIBISCUS POACHED RHUBARB CRUMBLE (G,S,V)
Vanilla Ice-cream

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



CALON
RHAGLAN
HEART OF RAGLAN

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

LIGHT LUNCH MENU

Monday - Saturday 12pm-3pm

SOUP OF THE DAY (G, D) Bread	7
SEVERN & WYE SMOKED SALMON (G,F,SD,Mu,E,D) Pickled cucumber, shallot, salad cream, sourdough bread	10
COARSE PORK TERRINE (G, D, SD) Pickles, Bread, apple chutney	8
WELSH BEER BATTERED FISH (G, E, SD, C, F, Mu) Double cooked chips, tartar sauce, mushy peas	15
WELSH STEAK CIABATTA ROLL (G, D) Welsh Beef steak, caramelised onions, watercress	15
CAERPHILLY CHEDDAR & SPRING ONION CIABATTA ROLL (G, D, SD, V) Pickles, crisps, salad	7
WELSH BEEF BURGER (G, D, S, E, SD) Ground beef patty, Caerphilly cheddar, bacon, crispy onions, tomato, double cooked chips	15
OUMPH VEGAN BURGER (G, V, SD, S, Vg) Lettuce, tomato, crispy onions, vegan cheese, double cooked chips	15
CAESAR SALAD (G, D, E, F, SD) Garlic dressing, anchovies, Gran levanto shavings, bread crisps	9
Add Chicken breast (N/A)	6
Add Prawns (CR)	6

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



C A L O N
R H A G L A N
H E A R T O F R A G L A N

Our menu has been designed so that you feel in harmony with Mother Nature. Take the time to nourish your body, replenish your spirit and savour our flavours of sustainable and ethically sourced produce from our local farms & suppliers.

LITTLE ONE'S LUNCH MENU

GARLIC & HERB FOCACCIA (G) 3.50

VEGETABLE BITES (SD,D,E)
Cucumber, carrot, tomato, tomato mayonnaise 3.50

SOUP OF THE DAY (G,D) 3.50
Alex Gooch Sourdough

-

CREAMY FISH PIE (F,D,G)
Hake, smoked salmon, peas & cheesy bread topping
garden vegetables 8.00

BEER BATTERED FISH STRIPS (F,G,SD)
Fries & mushy peas 8.00

WELSH BEEF BURGER (G,D,S,E,SD)
Ground beef patty, lettuce, tomato, fries 8.00

PASTA SHELLS (G)
Tomato Sauce 6.00
Tomato Sauce & Meatballs 7.00
Creamy Cheese Sauce (D) 7.00

ROAST WELSH BEEF (C,G,D,E,SD) (Available on Sunday's)
Yorkshire pudding, roast potatoes, parsnip, carrot, greens 9.00

ROAST RAGLAN PORK LOIN (C,D,G,SD) (Available on Sunday's)
Roast potato, roast parsnip, carrot, greens, apple sauce 9.00

-

ICE-CREAM SCOOP (D) 2.50
Ask the team for today's flavours

BERRY ETON MESS (G.E.D.S) 4.00

CHOCOLATE BROWNIE (G,D,E,S,V) 4.00
ice-cream

CREPES (G,D,E) 4.00
Berries
Banana & Maple Syrup
Nutella Spread (S,N)

Sadly we cannot guarantee that any food cross contamination will not occur.
(V) Vegetarian, (Vg) Vegan, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans,
(M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard,
(Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains Lupin



CALYON
RHAGLAN
HEART OF RHAGLAN

WINE LIST

CHAMPAGNE & SPARKLING

	Glass 175ml	Glass 250ml	Bottle 75cl
Botter Prosecco (200ml) Fossalta di Piave, Italy, NV			6.75
Sartori Prosecco, Brut, Negrar Italy, NV			29.00
Ancre Hill Sparkling Wine, Monmouthshire, Wales, NV			45.00
Harrow & Hope, Brut Rosé, Marlow, England, NV			65.00
Bollinger Special Cuvée, Brut, Ay, France, NV			70.00
Laurent Perrier Cuvée Rosé, Tours-Sur-Marne, France, NV			85.00

WHITE WINE

Cal Y Canto, Vedejo, Spain, 2019	5.25	7.50	22
St Marc Reserve Chardonnay, Pays d'Oc, France, 2019	5.95	8.50	24
Villa Molino Pinot Grigio, Negrar, Italy, 2020	5.95	8.50	24
Marques de Caceres Rioja, Calificada, Spain, 2020	6.50	9.00	30
La Perlaire Touraine Sauvignon, Mouzillon, France, 2019	7.90	9.75	32
La Pauliere Chablis, France, 2018			42

RED WINE

Cal Y Canto Merlot, Vedejo, Spain, 2019	5.25	7.50	22
El Supremo Malbec, Mendoza, France, 2019	5.95	8.50	24
Les Peyrautins Pinot Noir, Pays d'Oc France, 2020	5.95	8.50	24
Rivaret Rioja, Crianza, Calificada, Spain, 2016			27
Thorne-Clarke Shiraz, Barossa, Australia, 2018			30
Beaujolais-Villages, Fleurie, France, 2020			35
Chateau Cissac Haut Médoc, Cissoc, France, 2018			42

ROSÉ WINE

Cal Y Canto, Vedejo, Spain, 2019	5.25	7.50	22
Beringer Zinfandel, California, USA, 2019	5.95	8.50	24
Chenin de Provence, Cateaux d'Aix en Provence, France, 2020	5.95	8.50	24

SWEET & ALCOHOL-FREE WINE

Moscatel Oro Sweet Wine, Torres, Spain, NV	4.50		24
Natureo White Wine, Torres, Spain, 2019	2.95	3.75	22
Natureo Red Wine, Torres, Spain, 2019	2.95	3.75	22



DRINKS MENU

BOTTLED BEER & CIDER

Glamorgan Brewing Company (Llantrisant, South Wales)

Welsh Lager 330ml 4.2% 3.50
A clean crisp & refreshing lager. Voted best lager in Wales & the West Country in 2020!

Dead Canary IPA 330ml 5.0% 3.50
This amber IPA is a dark & malty with notes of dark roast coffee & sweet fruit. Heavy hop doses bring bitterness, pine & a dry refreshing finish.

Welsh Pale Ale 500ml 4.1% 4.95
A well rounded pale ale with citrus & exotic fruit notes, a hint of pine & a clean hoppy bitter finish.

Welsh Cake Stout 500ml 4.3% 4.95
A rich dark and chewy stout alongside, the biscuity effect of oats, barley & raisins providing a gentle fruitiness with classic British hops.

Untapped Brewery (Raglan, Monmouthshire, South-East Wales)

Monnow 500ml 4.2% 4.60
Traditional best bitter with a defined, rich mouthfeel, balanced with an almost sweetly hoppy flavours.

UPA 500ml 4.5% 4.60
Light Indian pale, full of citrus fruit & driven flavour, distinctly hoppy.

Ember 500ml 5.2% 4.60
A deep rich brown colour, hop & malt textures with hints of sweetness & spice.

Bluestone Brewery
(Pembrokeshire, South-West Wales)

Bedrock Blonde 4.0% 500ml 4.20
A straw coloured blonde ale with creamy soft & malt flavours delicately hopped with Czech & German hops. (Gluten Free)

Gwd Thing! 330ml 4.3% 3.25
Cold & crisp 'Gwd thing, Celtic lager' Inspired by Welsh country folk music.

Gwynt Y Ddraig (Llantwit Fardre, South Wales)

Black Dragon Cider 500ml 6.5% 4.60
Award-winning cider, hand crafted using cider apples grown using traditional methods in ageing orchards.

Orchard Gold Cider 500ml 4.9% 4.60
Golden medium cider with a refreshing apple aroma. Smooth balanced flavour that has a fresh crisp sharpness.

Autumn Magic Blackberry Cider 500ml 4.0% 4.60
Once opened, this blackberry & apple cider bursts with a fruity aroma, teasing your taste buds and leaving you wanting more.

Peroni 330ml 4.7% 3.50
San Miguel 330ml 5.0% 3.50
Corona 330ml 4.6% 3.50

Heineken 0% (Non Alcoholic) 0% 2.95

SPIRITS

Vodka

Brecon Five 4.20
Grey Goose 4.50
Smirnoff 4.20
Absolute Original 4.20
Absolute Vanilla 4.20

Gin

Brecon Gin 4.20
Brecon Rose Petal 4.20
Hendricks 4.50
Tanqueray 10 4.50
Bombay Sapphire 4.20
Whitley Neil Rhubarb & Ginger 4.20

Rum

Havana Club 3 year 4.00
Havana Club 7 year 4.25
Barti Ddu Spiced 4.50
Kraken Black Spice 4.50
Captain Morgan 4.00

Whiskey

Penderyn Medeira 4.50
Johnnie Walker Black 4.50
Glenfiddich 21 year 5.50
Jameson 4.25
Jack Daniels 4.25
Haig Club 4.50

Brandy, Cognac & Liqueurs

Merlyn (50ml) 4.50
Cointreau 3.50
Disaranno Amaretto 3.50
Pernod 3.25
Southern Comfort 3.50
Tia Maria 3.25
Archers 3.25
Malibu 3.25
Kahlua 3.25
Remy Martin VSOP 4.50
Courvoisier 3.50
Martell vs Cognac 3.50
Grand Marnier 3.25
Limoncello 3.25
Harveys Solera Sherry (100ml) 5.50
Cockburn's Fine Ruby Port (100ml) 7.00



CALON
RHAGLAN
HEART OF RHAGLAN

SOFT DRINKS MENU

TEA

Welsh Brew Breakfast	2.75
Welsh Brew Breakfast Decaf	2.75
Tea Birds Green Tea	2.95
Tea Birds Early Grey	2.95
Tea Birds Peppermint	2.95
Tea Birds Mixed Berry	2.95
Tea Birds Chai	2.95
Morgan's Loose Leaf Tea	3.25
Brecon Breakfast, Chamomile, Peppermint, Earl Grey, Chai Lemon Grass & Ginger	

COFFEE

Latte, Cappuccino, Flat White, Iced Coffee	3.25
Americano	2.95
Espresso, Macchiato	2.50
Add Syrup Vanilla, Caramel, Hazelnut, Coconut, Gingerbread, Cinnamon	0.50
Floater Coffee	3.25
Add Liquor Merlyn, Tia Maria, Jameson, Havannah Rum	3.00
Hot Chocolate	3.00
Add Cream & Marshmallows	0.50
Babyccino	On us

MILKSHAKES & SMOOTHIES

Strawberry, Chocolate, Banana Topped with whipped cream & a doughnut	3.50
Nutella, Biscoff, Oreo Blended with vanilla ice-cream, served with whipped cream and toppings	4.95
Smoothies All blended with apple juice Strawberry & Banana Berry Blast Super Green	4.50

SOFT DRINKS

Llanllyr Source Water Still / Sparkling 330ml	2.50
Still / Sparkling 750ml	3.95
Coke 330ml	3.50
Diet Coke 330ml	3.50
Coke Zero	3.50
Appleteiser	3.50
Fentimans 275ml Ginger Beer Dandelion & Burdock Rose Lemonade Victorian Lemonade Elderflower Presse	4.25
Fever Tree 200ml Indian Tonic Indian Tonic Light Mediterranean Tonic Aromatic Tonic Elderflower Tonic Ginger Ale Spring Soda Water Premium Lemonade	3.30
Sanpellegrino Blood Orange	2.50
Sanpellegrino Limonita	2.50
Fruit Shoot Apple, Orange	2.00
Radnor Sugar Free Carton Forest Berry Apple	2.00
Cordial Blackcurrant, Orange, Lime, Bottle Green Elderflower	1.00