

Marinated Olives	5.00
Homemade Sea Salt & Rosemary Focaccia caramelised butter	5.00
Mediterranean Mixed Antipasti cured ham, chorizo, salami, olives, taleggio cheese, balsamic onions, peppers, sun dried tomatoes, focaccia	18.00

SANDWICHES

On white or brown bloomer– served with fries and mixed salad.

Roast Beef with horseradish mayo	12.00
Home Cooked Ham with tarragon mayo	12.00
Black Bomber Mature Cheddar with spiced tomato chutney	12.00
Prawn & Crevette Open Sandwich with marie rose sauce, lettuce, cucumber, tomato	17.00
Smoked Salmon Bagel with chive crème cheese, cucumber	15.00

HOT SANDWICHES

On pretzel baguette– served with fries and mixed salad.

Minute Steak Sandwich caramelized onion, rocket, wholegrain mustard mayo	15.50
Chicken & Bacon Club lettuce, tomato & egg mayonnaise	15.00
St Brides Deli Sandwich salt beef, horseradish sauerkraut, monterey jack cheese, dill pickle	16.00

DESSERTS

Chocolate Crèmeux honeycomb, cherry ice cream, cherry gel	12.50
Deconstructed Cheesecake nutty granola, strawberries, sea buckthorn sorbet	12.50
Sticky Toffee Pudding coffee dates, white chocolate ice cream	12.50
St Brides Sorbet your server will inform you of today's selection	8.50

CHEESE BOARD

Selection of Welsh Cheeses (Choice of 3) spiced tomato chutney, macerated grapes, walnut bread, crackers	14.00
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TO START

Soup of the Day v croutons	10.00
Goat's Cheese v heritage beetroot, toasted seeds	12.00
Smoked Salmon pickled cucumber, crème fraiche, horseradish	15.00
Confit Duck Leg potato blini, spinach, hen's egg, maple mustard dressing	15.00

MAIN COURSE

Beer Battered Cod tartare sauce, pea puree, homemade chips	20.00
St Brides 7oz Beef Burger <i>(add cheese +2.00, add bacon +2.50, add beef short rib +5.00)</i> house burger sauce, gherkin, gem lettuce, tomato, homemade chips	16.00
St Brides Fried Chicken Burger <i>(add cheese +2.00, add bacon +2.50)</i> gherkin, gem lettuce, tomato, sirracha mayo, homemade chips	18.00
Caesar Salad <i>(add chicken +10.00, add tiger prawns +12.00)</i> parmesan cheese, white anchovies, gem lettuce, croutons, boiled egg	12.00
Aubergine Three Ways v miso glazed, fritter, caviar, burnt orange, wasabi emulsion, chicory, pepper caramel	22.00
Market Fish <i>(8.00 supplement for lunch inclusive spa guests)</i> samphire, kale, brown caper butter	28.00
Minute Steak peppercorn sauce, garlic butter, homemade chips	19.00

ON THE SIDE

Homemade Chips v	4.90
Seasonal Greens v	4.90
Buttered New Potatoes v	4.90
Baby Gem Salad with Perl las Dressing, Crispy Shallots & Parmesan v	4.90