



A vertical teal abstract background with a textured, marbled appearance, featuring various shades of blue and green.

In-Room Dining

AVAILABLE 12PM TO 9PM

Welsh Warmers

Welsh Cawl

Snowdonia cheese scone

(W,D,MU)

£12.00

Root Vegetable Cawl

Snowdonia cheese scone

(V,W,D)

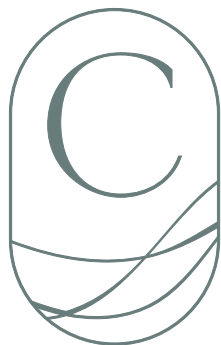
£10.00

Spiced Tomato and Butterbean Broth

Sour cream, cornbread

(V,W,S,D)

£10.00



Sandwiches

All served with fries and salad

Roast Beef Reuben Style Sandwich

On malted rye bread with
sauerkraut, Gruyère cheese
and Thousand Island dressing

(R,E,D,SD,MU)

£15.00

Chicken Tikka Naan

Onion and mint remoulade

(W,S,D)

£15.00

Smoked Salmon Bloomer

Pistachio and cream cheese

(F,PS,W,R,D)

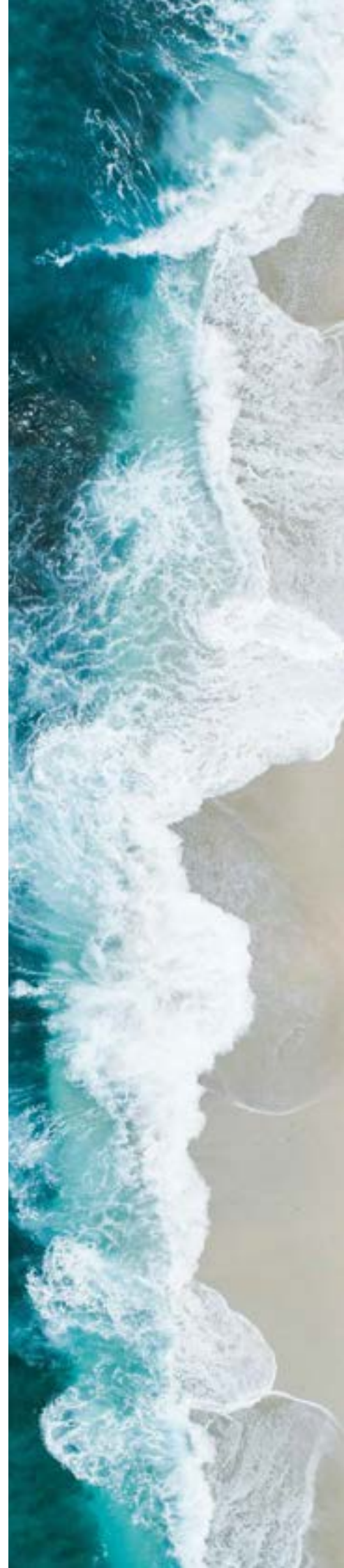
£15.00

Balsamic Glazed Mushroom Sourdough

Watercress, Applewood cheese

(V,R,W,SD)

£10.00





Light Bites

Indonesian Fish Curry

Market fish, saffron rice, charred
lime, coriander

(F,CR)

£21.00

St Brides Beef Burger

Pulled beef short rib, smoked
bacon, Monterey Jack cheese,
black garlic ketchup,
served with fries

(W,S,D,E)

£20.00

Tandoori Spiced

Tofu Burger

Gem lettuce, pickled cucumber,
pear chutney, onion bhaji,
served with fries

(V,W,S,SD,MU)

£15.00

Pulled Beef Short

Rib Bao Bun

Chilli, coriander, hoisin
ketchup, kimchi

(W,S,D,SE)

£12.00

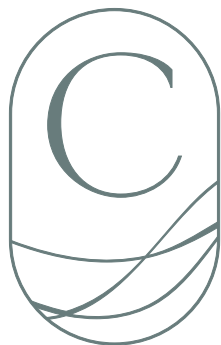
Curried Sweet

Potato Bao Bun

Avocado, carrot, sesame,
ponzu kimchi

(V,MU,D,S,W,SD)

£11.00



Sides

Chorizo Crumb & Gran
Levante Cheese Fries
(SD,D)

£6.00

Tenderstem Broccoli,
Tomato Pesto,
Almonds
(V,D,A)

£6.00

Charred Cabbage,
Dill, Lime Yoghurt,
Crispy Onions
(V,D,W)

£5.50

Thyme & Garlic Roasted
New Potatoes
(V)

£5.00

Chips *(V)*

£4.50





Desserts

Cherry & Almond Bakewell

Apple crumble ice cream
(V,W,A,S,D,E,SD)

£9.00

Chocolate Crèmeux

Passion fruit, mango sorbet
(V,S,D,E)

£9.00

Sticky Toffee Pudding

Salted caramel sauce,
vanilla ice cream
(V,W,O,SD)

£9.00

Welsh Cheese

Perl Las, Snowdonia Black Bomber
and Perl Wen, with grapes, spiced
tomato chutney and Cradoc
crackers (V,W,SD,D,C)

£15.00

A tray charge of £5.00 per order applies.

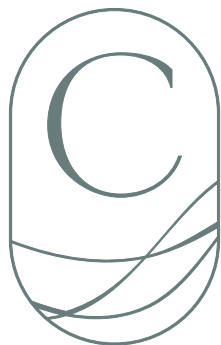
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian



Hot Drinks

Americano *(V,D)*

£5.45

Single Espresso *(V)*

£4.45

Double Espresso *(V)*

£5.45

Cappuccino *(V,D)*

£5.45

Mochaccino *(V,D)*

£5.45

Macchiato *(V,D)*

£5.45

Café Latte *(V,D)*

£5.45

Flat White *(V,D)*

£5.45

Hot Chocolate *(V,D)*

£5.45

Add Syrup

£1.05

Caramel, Gingerbread, Vanilla,
Hazlenut *(H)*

Welsh Brew Loose
Leaf Tea

£5.45

Celtic No1 Welsh Brew, Darjeeling,
Early Grey, Green Tea, Rooibos &
Orange, Green Tea with Mango &
Bergamot

Welsh Brew Tea
Selection

£4.45

Breakfast, Earl Grey, Cranberry
& Raspberry, Chamomile, Mixed
Berry, Green Tea, Lemon & Ginger,
Peppermint, Decaffeinated

