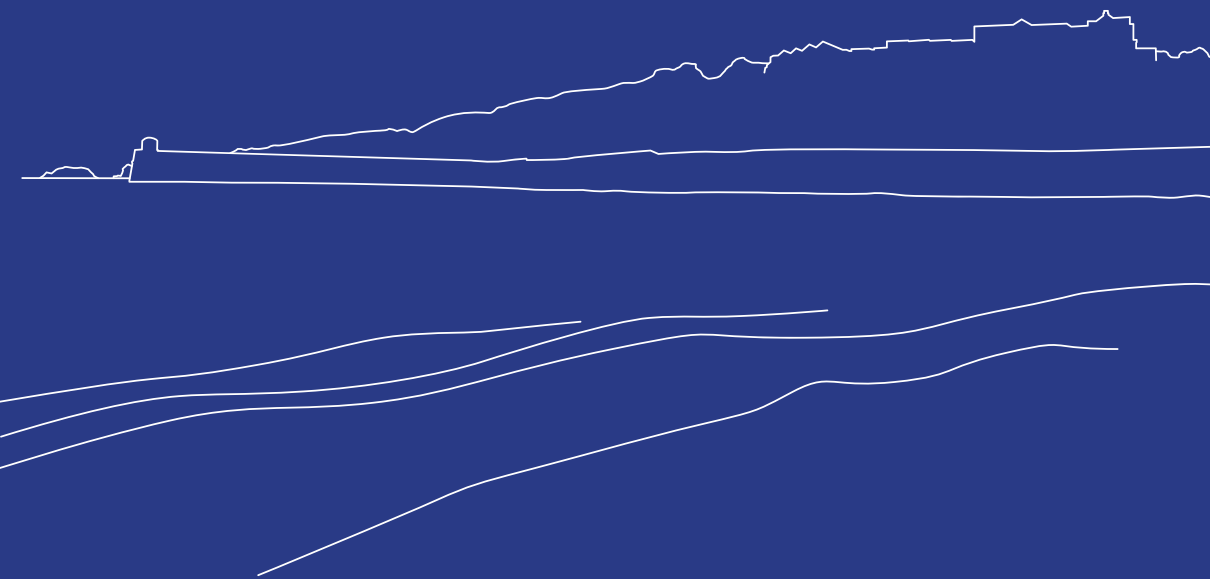


the
Gallery
bar and lounge



BAR MENU

Available 12pm to 5pm

WINTER WARMERS

Welsh Lamb Cawl £12.00

Welsh cheddar scone

(MU,D,W)

Roasted Cauliflower Soup £10.00

Almond crumb (V,SD,A,D)

SANDWICHES

All served with fries and salad

Honey Glazed Ham £12.00

Saffron egg and watercress, on white bloomer bread (R,W,S,D,E)

Smoked Salmon £15.00

Gem lettuce, lemon, caper and dill cream cheese, on brown
bloomer bread (B,W,MU,SD,D,R,F)

Coronation Chickpeas £10.00

Minted yoghurt emulsion, on a brioche roll (V,W,A,S,D,E,SD,MU)

Hot Beef Melt £15.00

Beer braised onions, herb mushrooms and Welsh cheddar,
on white bloomer bread (R,W,S,D,SD,MU,C)

Chicken Tikka Naan £15.00

Onion and mint rémoulade (W,S,D)

MAINS

St Brides Beef Burger £20.00

Pulled short rib, smoked bacon, Monterey Jack cheese, black garlic ketchup, served with fries and salad (W,S,D,E,SD)

Tandoori Spiced Tofu Burger 🌱 £15.00

Gem lettuce, pickled cucumber, spiced chutney, onion bhaji, served with fries and salad (V,W,S,SD,MU)

St Brides Curry Bowl

With saffron rice, garlic naan and charred lime

Choose from:

Chicken Tikka Masala (CN,W,D) £17.00

Goan Salmon Curry (CN,W,F) £17.00

Tofu & Potato Vindaloo 🌱 (V,CN,W,S) £15.00

ON THE SIDE

Tenderstem Broccoli £6.00

Perl Las cheese, ranch dressing (V,D)

Sweet & Sour Braised Red Cabbage £6.00

Dill crème fraiche (V,D,SD)

Truffle Fries £6.00

With Gran Levanto cheese (V,D)

Chips with Sea Salt & Rosemary (V) £5.00

Baby Roast Potatoes £5.00

Sage and onion butter (V,D)

DESSERTS

Orange and Mandarin Bread & Butter Pudding **£10.00**

Barti rum and raisin ice cream

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

Vanilla & Cinnamon Panna Cotta 🍃 **£10.00**

Mulled winter berries, pear sorbet *(V,S,SD)*

Apple & Blackberry Crumble Tart **£10.00**

Quince, glazed figs *(V,W,D,SD,E)*

Welsh Cheese **£15.00**

Perl Las, Snowdonia Black Bomber and Perl Wen, with grapes, red onion marmalade and Cradoc crackers *(V,W,SD,D,C)*

*All items containing dairy (D) can be substituted for Soya Milk (S), Oat Milk or Coconut Milk
Please inform us of any special dietary requirements*

ICED COFFEE & TEA

Iced Black Americano	£4.50
Iced Cappuccino (D)	£5.50
Iced Latte (D)	£5.50
Iced Flat White (D)	£5.50
Iced Mocha (D)	£5.50
Iced Matcha (V,D)	£6.00
Peach Iced Tea	£4.50

All hot beverages are served with a luxury Welsh biscuit (W,S,D)

All items containing dairy (D) can be substituted for Soya Milk (S), Oat Milk or Coconut Milk

Please inform us of any special dietary requirements

HOT BEVERAGES

WELSH ROASTED COFFEE

Americano (V)	£4.50
Single Espresso (V)	£4.50
Double Espresso (V)	£5.50
Cappuccino (V,D)	£5.50
Mochaccino (V,D)	£5.50
Macchiato (V,D)	£5.50
Café Latte (V,D)	£5.50
Flat White (V,D)	£5.50
Matcha Latte (V,D)	£6.00
Add Syrup Flavour	£1.50

WELSH BREW TEA SELECTION £4.50

Welsh Brew Breakfast, Earl Grey, Peppermint, Decaf Breakfast, Cranberry & Raspberry,
Green Tea, Lemon & Ginger, Mixed Berry, Chamomile

Hot Chocolate (V,B,D,S) £5.50

A discretionary 10% service charge will be added to your bill.

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