

IN-ROOM DINING

ALL DAY DINING

Available midday to 10.30pm

CLASSIC SANDWICHES

All served with sea salt crisps, watercress salad and balsamic glaze

Smoked Salmon | Cream cheese, gem lettuce, cucumber, radish and dill, served on brown bloomer bread (F,W,D) | £13.50
(Gluten free option available)

Salt Beef | Shavings of traditional salt beef, pickled cabbage, Emmental and Reuben sauce, between slices of grilled sourdough bread (W,B,D,SD) | £13.50

Roasted Chicken | Nut free pesto mayonnaise and rocket leaves, served on white bloomer bread (W,S,D) | £11.50
(Gluten free option available)

Italian Ciabatta | Filled with rocket, tomato, mozzarella and basil (V,W,D) | £10.50

Ham, Lettuce & Mustard Mayonnaise | Served on your choice of white or brown bloomer bread (W,S,SD,MU) | £9.50
(Gluten free option available)

STONE-BAKED PIZZA

BBQ Chicken Pizza | BBQ sauce, sweetcorn, red onions and spiced roasted chicken (W,D) | £17.00

Pepperoni Pizza | Mozzarella cheese, pepperoni, tomato and oregano sauce (W,D) | £16.50

Margherita Pizza | Mozzarella cheese, fresh tomato, tomato and oregano sauce (V,W,D) | £15.00

STARTERS & LIGHT BITES

Charcuterie Platter | Selection of cured meats, pickles, artisan crackers, tomato chutney and marinated olives (W,R,B,D,SD) | £12.50

Severn & Wye Valley Smokery Salmon | Dill crème fraiche, cucumber, capers, blinis (F,W,D,E,SD) | £11.25

Classic Caesar Salad | Lettuce, herb croutons, Gran Levante cheese, Caesar dressing (V,W,S,D,SD) | £10.00
(Dairy free option available)

With roasted chicken (W,S,D,SD) | £14.00 | With BBQ plant-based strips 🌱 (V,W,S,SD) | £14.00

Panko Crumbed Fried Calamari | Sweet chilli sauce, lime, watercress and shallot salad (M,W,SD,S) | £9.95

Avocado Bruschetta | Avocado, cherry tomatoes, red onion and fire roasted red pepper on grilled sourdough bread (V,W,B,R,SD) | £9.50

Chicken and Pork Parfait | Red onion marmalade, watercress and shallot salad, balsamic, toasted brioche (E,B,W,R,D,SD) | £8.50

Soup of the Day (V) | Artisan bread (V,W,B,Se) or gluten free bread (V,E) with Welsh butter (V,D) or sunflower spread (V) | £6.50

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MAINS

- 8oz British Sirloin Steak | Garlic roasted flat mushroom, grilled tomato, rocket, watercress and shallot salad, served with fries and peppercorn sauce | £34.00
- Roasted Salmon Fillet | Leek, samphire and pea risotto, tenderstem broccoli and herb oil (F,D,SD) | £22.50
- Herb Roasted Chicken Breast | Welsh mustard mashed potato, smoked carrot purée, tenderstem broccoli, thyme jus (D,Mu,SD) | £20.00
- Celtic Cheeseburger | Chuck burger served in a sourdough bun, topped with Reuben sauce, lettuce, tomatoes, gherkins and cheddar, served with fries and slaw (W,D,SD) | £18.00
- Plant-Based Burger | On a sourdough bun with Reuben sauce, lettuce, tomatoes, gherkins and plant-based cheese, served with fries and slaw 🌱 (V,W,S) | £18.00
- Spinach and Ricotta Tortellini | Sautéed peas, leeks and spinach in a tarragon cream with toasted pinenuts (V,W,D) | £18.00

SIDES & SAUCES

- Stack of Beer Battered Onion Rings with Sweet BBQ Dip (W,B) | £7.00
- Crispy Mozzarella Sticks with Tomato Chutney, Watercress and Shallot Salad (V,W,D) | £7.00
- Skin-On Fries with Curried Mayonnaise (V,MU) | £6.00
- Steamed Seasonal Vegetables (V) | £5.00
- BBQ Sauce (V) | £3.50
- Black Peppercorn Sauce (D,SD) | £3.50

DESSERTS

- Welsh Cheese Selection | Artisan crackers, celery, grapes and chutney | £13.50
- Plant-Based Chocolate Brownie | Berry compote, whipped cream 🌱 (V,S) | £8.00
- Chocolate and Orange Wedge | Berry compote, seasonal berries (V,S,SD) | £8.00
- Celtic Collection Sticky Toffee Pudding | Toffee rippled cream, caramel sauce (V,E,W,D) | £8.00

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