

IN-ROOM DINING

LATE NIGHT MENU

Available 10.30pm to 6am

SIGNATURE SANDWICHES

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

Roasted Chicken and Pesto on White Bloomer $(W,S,SD) \mid \pounds 11.50$ Ham, Lettuce and Mustard Mayonnaise on Brown Bloomer $(W,S,SD,MU) \mid \pounds 9.50$ Avocado, Olive, Sundried Tomato and Baby Spinach on White Bloomer $(V,W,S,SD) \mid \pounds 8.50$

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

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

CHEESE & DESSERT

Welsh Cheese Selection | Artisan crackers, celery, grapes and chutney | £13.50 Plant-Based Chocolate Brownie | Berry compote, whipped cream ∅ (V,S) | £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