

Restaurant in your Room

Dinner Menu

Available 5.30pm – 10.30pm

Starters

- R** Ham Hock and Pistachio Terrine (G,D,E,S,N,C) £5.95
Sweetcorn purée, popcorn and chutney
- R** Scorched Mackerel Salad (Mu,SD,E,D,F) £8.25
Horseradish potato salad, roasted and pickled beetroot, salted fennel and crème fraiche
- S** Monmouthshire Cured Ham (G,D) £10.95
Grilled peaches, balsamic pearls, pasta bread crisp
- S** Duck Liver Parfait (D,G,SD,E,S) £7.50
Grapefruit, red onion marmalade, granola, brioche
- G** Heritage Tomato and Mozzarella Salad (V,G,D,SD) £7.85
Pickled shallots, basil focaccia
- G** Chicken Wings (SD,E) £5.95
With Sriracha mayonnaise
- P** Sesame Roasted Salmon (Se,F,D,E,Mu,S) £8.50
Snow pea slaw, wasabi and lime mayonnaise
- P** Vietnamese Spring Rolls (V,S,SD,G) £5.95
Cucumber, apple and ginger, dipping sauce

Sauces

- BBQ £3.50
Black Pepper with Cognac (D,SD) £3.50
Garlic Butter with Herbs (V,D) £3.50
Blue Cheese Cream Sauce (D,SD) £3.50
Forest Mushroom Ragout (D,SD) £3.50

Inspired by signature dishes and flavours from our most popular Celtic Collection restaurants including:



Main Courses

- P** Thai Prawn Green Curry (C,Cr,N) £22.50
Stem broccoli, bamboo shoots, lime, coriander and rice
- P** Sri Lankan Butternut Squash and Cauliflower Curry (V,N) £15.50
Pumpkin seeds, coriander and rice
- G** Baby Back BBQ Pork Ribs (SD,Mu) £20.00
Watercress and shallot salad, served with fries
- G** Cajun Creole and Mint Glazed Chicken (G,D,Mu,SD) £17.50
Red Devil cheese, crispy onions and BBQ sauce, served with fries
- R** Rump of Welsh Lamb (SD,G,D,Mu) £22.50
Mustard mash, cabbage, Tenby Harbwr Ale braised carrots, lamb jus
- R** Grilled Stone Bass (F,M,G,D,SD,C) £22.50
Warm tartare sauce, sautéed potato scrumps, peas and mint
- S** 8oz Welsh Sirloin Steak (SD,D,G,E,S) £29.00
Served with beef croquette, our own take on 'Tatws Pum Munud', shallot and watercress salad
- S** 8oz British Fillet Steak (SD,D,G,E,S) £35.00
Served with beef croquette, our own take on 'Tatws Pum Munud', shallot and watercress salad

Desserts

- R** Cherry Frangipane Tart (SD,E,D,S,N,G) £6.25
Poached cherries, honeycomb, chocolate mousse
- P** Lemon Meringue and Yuzu Cheesecake (V,SD,S,E,G,D) £6.95
Yoghurt, roasted pineapple, star anise syrup
- G** Double Chocolate Brownie (E,D,S,P,G) £6.85
Toffee ripple cream, peanut brittle, fudge
- S** Bourbon Vanilla Crème Brulée (G,S,D,E) £7.25
Fresh and foamed raspberries, shortbread
- R** Welsh Cheese Selection (G,D,S,C) £11.95
Perl Las, Perl Wen, Caerphilly and Pant-Ysgawyn goat's cheese, served with artisan crackers, celery, grapes and chutney

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.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.