

Restaurant in your Room

Dinner Menu

Starters

Welsh Artisan Bread (G,D) White or brown loaf, served with Netherend Farm butter	£3.95
P Korean Spiced Chicken Wings (S,Se,G,SD) Hoisin ketchup, crispy onions and lime	£5.95
P Thai Spiced Mackerel Fillet (F,D,SD,N) Coriander quinoa, pickled cucumber, pomegranate, cashew nuts	£7.95
R Smoked Salmon and Horseradish Mousse (F,D,G,SD,Mu) Heritage tomatoes, asparagus, avocado, peas, tarragon	£9.50
R Flavours of Wales Salad (G,D,SD) Poached North Wales chicken, Hafod cheese, spinach, Pembrokeshire potatoes, Welsh rapeseed and honey dressing, sourdough crouton	£8.95
G Roasted Pumpkin and Orzo Salad (V,N,SD,E,G,D) Radish, mozzarella, basil pesto, pickled and charred peppers	£7.50
G Ham Hock Terrine (G,D,E,SD) Onion bread, sage mayonnaise, apple and chutney	£6.50
S Beetroot (V,SD,D,N) Pickled and baked beetroot, whipped goat's cheese and candied walnuts	£8.50

Sauces

BBQ	£3.50
Black Pepper with Cognac (D,SD)	£3.50
Garlic Butter with Herbs (V,D)	£3.50

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.

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



Main Courses

G Cajun Creole and Mint Glazed Chicken (G,D,Mu,SD) Red Devil cheese, crispy onions and roasted BBQ sauce, served with fries	£17.50
G New Season Welsh Lamb with Rosemary Sausage (D,SD,N) Braised red cabbage, thyme pressed potato, bacon and hazelnut dressing	£25.00
P Sweet and Sour Prawns (Cr,SD,E) Peppers, coriander, pineapple and chilli dressing, served with basmati rice	£23.50
P Tandoori Roasted Cauliflower, Spinach and Aubergine Curry (V,G,N,Mu) Curry sauce, mint, lime and crispy onions	£15.50
R Taffy Apple Cider Braised Pork Belly (C,SD,D,Mu) Cabbage, mustard mash and apple purée	£21.50
R Roasted Sea Bass (F,G,D,SD) Lemon couscous, tomato and basil fondue, roasted fennel, red pepper sauce	£22.50
S 8oz British Sirloin Steak (SD,D) Garlic roasted mushroom, tomato, rocket and shallot salad, served with fries	£24.50
G Celtic Cheeseburger (G,D,E,Mu,SD) Beef burger served on a brioche bun, topped with mature Cheddar, bacon, dill gherkins, tomato and crisp gem lettuce, served with fries	£14.95
G BBQ Pulled Pork Burger (G,D,E,S) On a brioche bun with lime and chipotle slaw, crispy onions and BBQ sauce, served with fries	£12.50
G Double Chocolate Brownie (E,D,S,PG) Toffee ripple cream, peanut brittle, fudge	£6.85
P Lemon Meringue and Yuzu Cheesecake (V,SD,S,E,G,D) Yoghurt, roasted pineapple, star anise syrup	£6.95
S Salted Caramel Torte (G,S,D,E,SD) Merlyn Welsh liqueur clotted cream, fudge sauce	£5.95
R Cherry Frangipane Tart (V,SD,E,D,S,N,G) Poached cherries, honeycomb, chocolate mousse	£6.25
R Welsh Cheese Selection (G,D,C,S) Perl Las, Perl Wen, Caerphilly and Pant-Ysgawyn goat's cheese, served with artisan crackers, celery, grapes and chutney	£11.95