

### 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





BREAKFAST MENU

## FROM THE KITCHEN

Guests with breakfast included in their overnight package are welcome to choose from the following:

### STEAK ON SIX FULL WELSH BREAKFAST (E,D,SD)

Two Welsh hen's eggs cooked to your liking, locally made Welsh pork and leek sausage, smoked back bacon, confit mushroom, baked beans, roasted tomato, tatws pum munud

### STEAK ON SIX VEGETARIAN BREAKFAST (V.E.W.MU)

Two Welsh hen's eggs cooked to your liking\*, plant-based sausages, confit mushroom, Roasted tomato, baked beans, tatws pum munud

\*Plant-based scrambled egg available on request

### WELSH HEN'S EGGS BENEDICT (W,S,D,E,SD)

Two poached eggs served on toasted muffin with local ham and hollandaise sauce

### WELSH HEN'S EGG OMELETTE (E,D)

Three eggs with your choice of flling: ham, cheese, tomato, leek or mushroom

### WELSH HEN'S EGGS POACHED (W,B,E)

Two poached egg served on toasted artisan sourdough bread

### WELSH HEN'S EGG AND AVOCADO (W,B,E)

Two poached eggs served on smashed avocado and toasted artisan sourdough bread

ADD ON'S (Complimentary)

Baked Beans (V)

Local Pork Sausage (SD)

Smoked Back Bacon

Confit Mushroom (V)

Roasted Tomato (V)

'Tatws Pum Munud' - Potatoes with Leek (V)

Black Pudding (W,B)

Laverbread Cake with Toasted Oats and Smoked Pant Mawr Cheese (V,D,O)

# BREAKFAST À LA CARTE

Alternatively, enhance your breakfast with the following options:

### STEAK ON SIX SIGNATURE BREAKFAST (E,D)

£15.00

6oz Scottish rump steak, two Welsh hen's eggs cooked to your liking, sautéed spinach, tatws pum munud

#### ROYAL OMELETTE (E,D,F)

£8.50

Three Welsh hen's eggs, smoked salmon and Arenkha caviar

### WYE VALLEY SMOKED SALMON (F,E,D,W,B)

£8.50

£6.50

£6.50

Toasted artisan sourdough, scrambled Welsh hen's eggs, smashed avocado

# **SWEET TREATS**

BUTTERMILK PANCAKES (G,D,E,S) £6.50
Blueberry compote and maple syrup

# BELGIAN WAFFLE (G,S,D,E) Vanilla cream, berries, maple syrup

## CELTIC FRENCH TOAST (V.W.E.D)

Brioche in egg custard, pan-fried and served with fresh fruit and Welsh honey

### BREAKFAST BUFFET

Please help yourself to any items from the buffet

FRUIT JUICES (V)

Orange, Grapefruit, Cranberry, Apple, Pineapple, Tomato juice

CEREALS

Cornflakes (V,B), Rice Krispies (V,B), Coco Pops (V,B), Weetabix (V,W,B), Bran Flakes(V,W,B) Original Granola (V,W,B,R,O,WN,A,P,SE)

Semi-skimmed milk (V,D), soy milk (V,S), gluten free oat milk (V,O)

BAKERY

Croissant (V,W,D,E), Cinnamon Swirl (V,W,D,E), Apricot Crown (V,W,D,E), Pain au Chocolat (V,W,D,E,S), Almond Custard (V,W,D,E,A), Artisan Bread (V,W,B), Bread Rolls (V,W,B), Mini Blueberry Muffins (V,W,D,E), Mini Chocolate Muffins (V,W,S,D,E)

FRESH AND PRESERVED FRUIT (V)

Melon, Orange, Grapefruit, Pineapple, Pears, Peaches, Fruit Salad, Prunes (SD) and Dried Apricots (SD)

CHEESE (V,D)

Tv Hafod Cheddar, Perl Wen, Emmental

CHARCUTERIE (SD)

Continental Cold Cuts and Ham. Pickles

FISH (F)

Wye Valley Smoked Salmon with Traditional Accompaniments

YOGHURT

Llaeth Y Llan Natural and Llaeth Y Llan Fruit Yoghurt (V,D)

Soya Yoghurt (V,S)

BIRCHER MUESLI (V,O,D,SD)

Brecon Honey, Oats, Apple, Raisin, Welsh Yoghurt

WELSH BLOOMER TOAST

Your choice of:

White (V,W,S) or Granary (V,W,R,B,S)

With Welsh Butter (V,D), Laverbread Butter (V,D) or Spread (V)

WELSH ROASTED COFFEE

Filter, Cappuccino, Single Espresso, Latté or Decaffeinated

WELSH BREW TEA

Traditional Breakfast, Earl Grey, Assam, Darjeeling, Fruit and Herbal Infusions