

# IN-ROOM DINING

## ALL DAY DINING

*Available midday to 10.00pm*

## SIGNATURE SANDWICHES

*All served with house slaw and sea salt crisps*

- Severn & Wye Smoked Salmon | Dill cream cheese, gem lettuce and cucumber, on malted bloomer bread (F,W,B,R,D,S) | £14.50  
*Gluten free bread option available (E)*
- Roasted Chicken | Basil pesto mayonnaise and rocket leaves, on white bloomer bread (W,D,S,SD) | £12.00  
*Gluten free bread option available (E)*
- Ham & Mustard Mayonnaise | Classic ham with crisp lettuce, on white bloomer bread (W,S,MU) | £12.00  
*Gluten free bread option available (E)*
- Plant-Based Tikka 🌱 | Curried plant based strips, minted vegan mayonnaise and lettuce, on brown bloomer bread (V,W,B,R,S) | £12.00  
*Gluten free bread option available (E)*

## ARTISAN STONE-BAKED PIZZA

*On our hand-stretched sourdough base*

- Chicken & Basil Pesto | Grilled garlic chicken, charred corn and pesto (W,D) | £19.00
- Margherita | Mozzarella, cherry tomatoes, basil tomato sauce (V,W,D) | £17.00  
*Dairy free option available (V,W)*

## SALADS

- Traditional Greek Salad | Tomatoes, cucumber, peppers, onions, olives, olive oil, feta and oregano (V,D) | £10.00
- Classic Caesar Salad | Lettuce, herb croutons, aged Italian cheese, Caesar dressing (V,W,D,SD,S) | £10.00  
*Dairy free option available (V,W)*
- With Smoked Chicken (W,S,D,SD) | £15.00 | With BBQ Plant-Based Strips 🌱 (V,W,S,SD) | £15.00

## STARTERS & LIGHT BITES

- King Prawn Saganaki | Sautéed prawns with olive oil, tomatoes, onion and chilli, topped with feta, served with flatbread (CR,D,W) | £12.50
- Ham Hock Terrine | Marco Pierre White's recipe, coarsely textured and packed with cured ham, served with red onion, parsley, caper and cornichon salsa, and grilled sourdough (W,B) | £9.50
- Cheese and Truffle Arancini | Tomato relish (V,W,D,S) | £11.50
- Burrata | Heritage tomatoes, fresh oregano oil, toasted sourdough (V,D,W,B) | £9.50
- Salt & Pepper Calamari | With lemon aioli (M,W,S) | £8.50
- Tomato & Basil Soup 🌱 | Freshly made with basil oil (V), served with sourdough bread (V,W,B,SD) and Welsh butter (V,D) or plant-based spread (V) | £7.50
- Roasted Garlic & Herb Flatbread 🌱 | Warm soft flatbread with olive oil (V,W,SD) | £5.00

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## MAINS

Sirloin Steak 8oz | Mushroom, herb roasted tomato and fries | £32.00

Roasted Lamb Rump | Roasted cabbage, lemon potatoes with fresh thyme, crumbled feta and black olive jus (D,SD,MU) | £28.00

Celtic Cheeseburger | Double beef burger on a sourdough bun, topped with Cheddar, lettuce, tomato, gherkin and signature burger sauce, served with fries and slaw (W,D,SD) | £22.00

*Gluten free bun option available (V,E)*

Roasted Chicken Souvlaki | Marinated with paprika, oregano, red onion and peppers, served with tzatziki, tomato salad and flatbread (W,D,SD) | £22.00

Plant-Based Burger 🌱 | With Reuben-style sauce, plant-based cheese, lettuce, tomato and gherkins, served with fries and slaw (V,W,S) | £22.00

Pan Fried Cod | Confit fennel, tenderstem broccoli, sautéed new potatoes, fennel and Pernod cream sauce (F,D,SD) | £26.50

Garlic Prawn & 'Nduja Linguine | Spicy Italian 'Nduja, garlic and prawns finished with butter and basil (W,CR,D) | £22.00

Charred Courgette, Lemon & Basil Spaghetti 🌱 | Charred courgettes, basil, garlic, lemon zest, finished with toasted pine nuts and olive oil (V,W) | £20.00

## SIDES & SAUCES

Fries 🌱 (V) | £5.00

Steamed Seasonal Vegetables 🌱 (V) | £5.00

Mediterranean Roasted Lemon Potatoes (V,MU,SD) | £5.00

Mozzarella Sticks with Tomato Chutney (V,W,D) | £6.00

Peppercorn Sauce (D,SD) | £4.50

Red Wine Jus (SD) | £4.50

## DESSERTS

Plant-Based brownie 🌱 | Berry compote, seasonal berries (V,S) | £8.00

Celtic Collection Sticky Toffee Pudding | Toffee rippled cream, caramel sauce (V,E,W,D) | £8.00

Welsh Cheese Selection | Artisan crackers, celery, grapes and chutney (V,W,B,D,C) | £13.50

*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, (C) 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*