

IN-ROOM DINING

LATE NIGHT MENU

Available 10.00pm to 6am

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)

SOUP

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

DESSERTS

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