

Lounge Bar Menu

Small Plates

Soup of the day	£10
Fish Cake pickled cucumber tartare	£12
Welsh cheese board	£17

Larger plates

Seasonal vegetable risotto	£19
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Sandwiches (Granary or White)	£9
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Peppered Pastrami | American mustard | gherkin | rocket

Smoked Salmon | pickled cucumber | chive cream cheese | caper berry

Avocado | red onion | red pesto | coriander | chilli

Sweet	£11
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Custard Tart | nutmeg | grapefruit

Sticky Toffee Pudding | pecan | vanilla

Baked Cheesecake | raspberry | white chocolate

Allergens: Please let us know if you have any allergies or intolerances

Black Tea

Darjeeling

The 'Champagne' of teas with notes of Muscatel and subtle floral aroma

Black Assam

The ultimate breakfast tea, strong and bursting with flavour

Earl Grey

A perfectly focused classic - rich Ceylon tea, scented with zesty bergamot

Decaffeinated Ceylon

Rounded, smooth, warming, without the caffeine

Green Tea

Organic Gunpowder

Spring-picked and organically grown in Hunan

Sichuan Dew

Hand-picked and steamed green tea from Sichuan

Organic Jade Sword

Fresh, organic green tea, selected for its sweet, spring flavour

White Tea

White Peony

A deeply refreshing, sweet and honeyed Fujian white tea

Herbal Infusions

Lemon Verbena

Uniquely fragrant, with a gentle grassy lemon flavour

Whole Leaf Peppermint

A striking peppermint tea with a fresh, minty flavour

Rooibos

Soft honeyed and gently tangy with a hint of bitter orange

Chamomile

Natural whole flowers give a clean and fresh infusion with a clear chamomile taste

Blackcurrant & Hibiscus

A herbal tea with whole naturally flavoursome blackcurrants, berries and hibiscus shells