

## Lounge & Bar menu

### Small plates

Soup of the day	£11
Fish Cake   pickled cucumber   tartare	£14
Welsh cheese board	£17

### Larger plates

Seasonal vegetable risotto	£21
----------------------------	-----

### Sandwiches (Granary or White)

Smoked ham   rocket   wholegrain mustard	£11
Smoked salmon   pickled cucumber   chive cream cheese   caper berry	
Avocado   red onion   red pesto   coriander   chilli	

### Sweet plates

Black Forest Gateaux	£12
Sticky Toffee Pudding   walnut   vanilla	
Crème Brûlée   berries   vanilla	

## Tea and Coffee & Hot drinks selection

### Black Tea £4

#### **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 £4

#### **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 £4

#### **White Peony**

A deeply refreshing, sweet and honeyed Fujian white tea.

## Tea and Coffee & Drinks Selection

### Herbal Infusions £4

#### **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.

### Coffees

Single Espresso, Double Espresso, Cappuccino, Americano, Latte, Flat white, Mocha. £6

**Decaffeinated** £7.50

**Hot Chocolate** £4

### Liqueur Coffees

**Calypso coffee** £10

Prepared with Tia Maria liqueur.

**Welsh Coffee** £10

Prepared with Merlyn liqueur.

**Irish Coffee** £10

Prepared with Irish Whisky

**French coffee** £10

Prepared with Cognac

### Glass of sparkling wine 125ml

Glass of Prosecco Superiore, Extra Dry, Veneto, **Italy** £9

Glass of Billecart-Salmon, Brut Réserve, Champagne, **France** £18

Glass of Velfrey, Brut, Pembrokeshire, **Wales** £16

### Gin & Tonic (Mixer included) 25ml

Brecon Special Réserve Gin, **Brecon Beacons** £9

Pollination, **Snowdonia** £13

Da Mhile Seaweed Gin, **Ceredigion** £13

Jin Môr, **Anglesey** £11

Jin Talog, **Carmarthenshire** £12