# Lounge and Bar Menu

#### Small Plates

Soup of the day £11

Fish cake, pickled cucumber, herb mayonnaise £15

Welsh cheese board £19

Charcuterie selection, olive, gherkin £20

### Sandwiches | Granary or White

Avocado, red onion, red pesto, coriander, chili £12
Smoked ham, mustard mayo, rocket, chutney £12
Salmon pâté, pickled cucumber, chive cream cheese, caper berry £12

### **Sweet Plates**

Dark chocolate gateau, orange, marmalade £14
Sticky toffee pudding, walnut, vanilla £14
Selection of ice creams and sorbets £9.50
Tea, coffee and cake (ask for today's selection) £9.50

## Selection of Drinks

### Sparkling | 125ml

Presa No3, Asolo, Prosecco Superiore, brut, Prapian, Veneto, Italy £9

Velfrey, brut, Pembrokeshire, Wales £16

Duval – Leroy, brut réserve, Champagne, France £19

Duval – Leroy, brut rosé, Champagne, France £23

## Welsh Gin and Tonic | 25ml | Fever Tree Tonic

Brecon special reserve gin, Brecon Beacons £9
Still wild coastal gin, Pembrokeshire £13
Da Mhile seaweed gin, Ceredigion £13

#### **Allergens**

Please let us know in advance if you have any allergies or intolerances.

# Tea and Coffee Drinks Selection

## A selection of our Jing Teas £4 Black Teas

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

Sichuan Dew, Hand-picked and steamed green tea from Sichuan

#### White Tea

White Peony, A deeply refreshing, sweet and honeyed Fujian white tea

#### **Herbal Infusions**

**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, Naturally flavorsome blackcurrants, berries and hibiscus shells
Whole Leaf Peppermint, A striking peppermint tea with a fresh, minty flavour
Lemon Verbena, uniquely fragrant, with a gentle grassy lemon flavour

### A selection of our Difference coffees

Brazil Yellow Bourbon, Unique with an added splash of energizing acidity £6

Guatemala Decaffeinated, Notes of citrus, caramel, chocolate and a lasting aftertaste £7.50

Jamaica Blue Mountain, Floral, mild and complex and an almost chocolatey taste £12.50

#### All can be served as

Espresso, Double Espresso, Cappuccino, Americano, Latte, Flat white

## Liquor Coffees £10

With a choice of liquor (25ml)

\*Kahlua, Jamesons, Aber Falls, Burnt Faith Brandy, Barti rum, Disaronno\*

All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill.