

# 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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<b>Sandwiches</b> (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

<b>Sweet</b>	<b>£11</b>
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Chocolate gateau | orange | marmalade ice cream

Sticky toffee pudding | pecan | vanilla

Carrot cake | chai | yoghurt

**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