



## LOUNGE MENU



## BORE DA GOOD MORNING

Served from 10am - 12pm in the Great Hall, Lounge or Apothecary

Farmhouse White or Wholegrain Toast Butter and a Selection of Preserves v	4.95
Selection of Danish Pastries	4.95
Toasted Fruit Tea Cake, Butter NF	5.95
Toasted Crumpets, Butter and a Selection of Preserves NF	5.95
Bara Brith NF,V	4.95
Granola, Forest Fruit, Natural Yoghurt Pots v	4.95
Fresh Fruit Platter NF, GF, VE, V, DF	5.95

### HOT DRINKS

Cafetiere Coffee	2.95
Americano	2.95
Espresso	2.00
Espresso Double	2.50
Latte	2.95
Cappuccino	2.95
Mocha	2.95
Hot Chocolate	2.95
Pot of Loose-Leaf Tea	2.50

Dairy Alternatives – Oat, Almond or Soya

### ALLERGEN STATEMENT

All our food and drinks have been freshly prepared in our premises where we handle all allergens.  
If you have a food allergy or intolerance, please speak to your server before you order.

VE - Vegan. V - Vegetarian. GF - Gluten Free. DF - Dairy Free. NF - Nut Free. \*GF – can be made Gluten Free

If paying by card a discretionary 12.5% service charge will be added to your bill. This charge will be distributed wholly amongst our team members who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.



## AFTERNOON TEA

It was in 1840 that Anna, the seventh Duchess of Bedford, noticed she felt a 'sinking feeling' around mid-afternoon. Once served with a pot of Darjeeling tea, some bread, butter and biscuits, she felt decidedly better. The afternoon tea was born.

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Served from 12noon – 5pm daily  
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### Selection of Finger Sandwiches

Roast Ham, Wholegrain Mustard on White Bread  
Smoked Salmon, Cream Cheese, Cucumber on Granary Bread  
Welsh Cheddar, Home Made Tomato Relish on Granary Bread  
Free Range Hen's Egg Mayonnaise, Micro Cress on White Bread

### Scones

Warm Plain and Fruit Scones served with  
Clotted Cream and Preserves

### To Finish

A selection of Home Made Cakes and Sweet Treats

Gluten free and Vegan options are available

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**AFTERNOON TEA 29.00 PER PERSON**  
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### Why not enhance your afternoon tea with a glass of

	Per Person
House Prosecco	35.95
Entreflores Rosé Wine (175ml)	35.50
Aber Falls Rhubarb and Ginger Gin & Tonic	37.75
Monkey 47 & Tonic	38.25





**Cream Tea 6.95**

Warm Plain and Fruit Scones served with  
Clotted Cream and Preserves  
Served with a choice of Tea or Coffee

**Cake and Bubbles 12.95**

A selection of Home Made Cakes and Sweet Treats  
Glass of perfectly chilled Prosecco

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**LITTLE ONES AFTERNOON TEA 14.50**

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**Finger Sandwiches**

Roast Ham on White Bread  
Welsh Cheddar on Granary Bread

**Warm Scones**

Warm Plain and Fruit Scones served with  
Clotted Cream and Preserves

**To Finish**

A selection of Home Made Cakes and Sweet Treats

**Served with a choice of**

Hot Chocolate  
Baby Cappuccino  
Glass of Warm Milk  
Fresh Orange  
Apple Juice



## LOUNGE MENU

Our Lounge Menu is served from 12noon – 9pm daily

### NIBBLES & SNACKS

Marinated Olives VE,GF,DF, NF	4.95
Warm Sourdough Bread, Olive Oil and Dips v, NF	5.95
Baby Goat Cheese, Sunblush Tomato, Pesto v	5.50
Root Vegetable Crisps NF, GF, DF, V, VE	3.95
Garlic and Cumin Polenta Chips NF, V, GF	3.95
Chunky Chips GF, NF, DF, V, VE	3.95
Sweet Potato Fries GF, NF, DF, VE, V	3.95

### SANDWICHES

All sandwiches served on white or wholegrain bread with side salad and crisps

Freshwater Prawns, Marie Rose Sauce NF	7.95
Roast Ham, Whole Grain Mustard	8.95
Welsh Cheddar Cheese, Tomato Relish NF	7.95
Smoked Salmon, Cream Cheese, Cucumber NF	8.95
Roasted Red Pepper, Hummus and Baby Spinach v, VE, DF	6.95
Coronation Chicken NF	

### SOUP AND SANDWICH

Add a cup of soup to your sandwich, please ask your server for today's flavour

Add 3.50 to the sandwich price

Gluten Free Bread Available

## TEA SELECTION

Our teas have all been handpicked from Seibiant Teas

### BLACK

#### Conwy Mountain Blend

A blend of a Yunnan black tea with biggish leaves, a finer cut Kenyan tea, together with heather blossom picked from Conwy Mountain.

#### Caer Rhun Hall Blend

This is a blend of robust Assam with malty notes, Keemun with its winy flavour, enhancing the malt of the Assam, and a Chinese Orange Pekoe from Chingwo County in Fujian, giving you a warming, malty, bright tea, perfect with milk. The addition of blue cornflowers adds a delightful bright visual appeal - although botanist Nicholas Culpepper states that it is a remedy for scorpion poison! We can't guarantee this to be true, but if it helps next time you're stung by a scorpion, so much the better.

#### Earl Gray

A delicate blend of China and Ceylon black teas, with the natural bergamot flavouring is an English classic. The bright blue cornflower blossoms give it a bright pretty touch.

#### Decaffeinated English Breakfast

This tea is made from a Sri Lankan Flowery Pekoe from Dimbula, used because it stands up well to the carbon dioxide decaffeination process, retaining its complex flavour.

### GREEN

#### Pinhead Gunpower Green Tea

The origin of this tea dates back to the Tang Dynasty, it was introduced to Taiwan in the nineteenth century. After picking, the tea is withered, steamed, rolled then dried, resulting in less damage so they can be aged for decades if roasted occasionally and they were traditionally hand rolled!

#### Jasmin Dragon Tears

Jasmine Dragon Tears are a green tea made from the top two leaves and the bud of the new season growth (late March/early April). These delicate leaves are hand rolled into small pearls, which are then layered with fresh spring jasmine blossoms until the flavour has infused into the tea. The extraordinary flavour of these Jasmine Dragon Tears is due to the time of plucking and processing.

### WHITE

#### Imperial Silver Needle - Bai Hao Yin Zhen

Silver Needles White Tea is a very special tea where only the tender shoots (the bud) are picked, lightly wilted, pan-fried briefly at low temperature and then allowed to dry. This relatively unadulterated style of processing lends the Silver Needle tea a fruity and sweet taste and aroma that even with a year or two of age will still taste thick, viscous and full in the mouth.

### FRUIT TISANES

#### Turkish Apple

An old favourite, made with apple and pineapple pieces, but no acidic fruits.

#### Rhubarb Spritzer

Infusion of rhubarb, apple pieces, hibiscus blossoms, elderberries, rosehip peel, pink cornflower blossom – perfect hot or cold

#### Seibiant Hendre

This is a delicious, complex and heady blend. It contains apple, orange peel, hibiscus, rosehips, cinnamon, cloves, cardamon, safflower and almonds.

### ROOIBOS

#### Organic Rooibos

This Organic Rooibos is produced in the Western Cape province of South Africa and offers a rich, full-bodied infusion with tangy and sweet notes.

### HERBAL

#### Egyptian Camomile

A slightly different camomile tea, this is sweet and floral, proven to be very popular. This one is Egyptian, naturally caffeine free.

#### Peppermint

The best peppermint comes from the north western United States, and this is no exception. The moist mountain air of spring and early summer gives this peppermint some of the highest volatile oil levels of any member of the mint family. Generally, the autumn harvest makes for the most flavourful, coolest and most pungent. It contains no caffeine.

