# light bites & nibbles

♥ Artisan Bread Olive oil, balsamic vinegar (V,G,SD)	5.25
Chorizo & Manchego Croquettas Smoked paprika aioli (G,D,E)	9.00
<b>Baked Portobello Mushroom</b> Topped with roasted garlic, breadcrumbs, goat's cheese and rosemary (V,D,G)	9.00
Fried Calamari with Spanish Paprika Parsley and lemon, Mojo Rojo mayonnaise (M,SD)	9.00
♥ Soup of the Day	6.25

#### Fresh homemade soup with artisan bread (V,G)

## sardwiches & salads

<b>Prosciutto &amp; Rocket</b> On grilled artisan sourdough with olive oil and Welsh tomato chutney (G)	14.50
<b>Burrata &amp; Avocado</b> On sourdough bread with tomatoes, olive oil and balsamic syrup, served with crisps (V,D,G,S,SE	9.50
<b>Chicken &amp; Pesto</b> On brown bloomer bread with pesto mayonnaise and lettuce, served with crisps (G,D,S)	9.50
<b>Casa Salad</b> Orzo, rocket, olives, capers, red onion, cherry tomatoes, feta, Italian dressing (V,G,D,SD,I	9.00 Mu)
Add to your salad: King Prawns (Cr) 6.50 ♥ Half an Avocado (V) 2.50	

sourdough stone-baked pizza

Prosciutto 5.00

<b>Crudo</b> Tomato sauce, mozzarella, prosciutto, rocket, olive oil, Gran Levante cheese shavings ( <i>G</i> , <i>D</i> )	18.50
<b>Funghi</b> Tomato sauce, mozzarella, mushrooms, truffle oil (V,G,D)	17.00
<b>V Verdure</b> Tomato sauce, plant-based cheese, courgette, olives, artichoke, peppers (V,G)	17.00
<b>Piccante</b> Tomato sauce, mozzarella, pepperoni, peppers, chilli flakes (G,D)	17.00

# grills & burgers

<b>British Sirloin Steak 8oz</b> Vine tomatoes, portobello mushroom, served with house fries	.30.00
Pesto Marinated Chicken Breast Rosemary and sea salt new potatoes, vine tomatoes, broccolini (D)	18.50
<b>Casa Smash Burger</b> Twenty-one day aged beef burger on a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes and Gran Levante cheese, served with house fries and slaw (G,D)	18.00
<b>V Plant-Based Burger</b> On a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes and plant-based cheese served with house fries and slaw (V,G,SD,S)	
Add to your grill or burger: Peppercorn Sauce (D) 4.00 ▼ Half an Avocado (V) 2.50 Fried Local Hen's Egg (V,E) 1.50	

### desserts

♥ <b>Plant-Based Lemon Tart</b> Berry compote, lemon sorbet (V,S)	8.50
Salted Caramel Chocolate Torte Orange ripple ice cream (V,G,E,D,S)	7.50
<b>Sticky Toffee &amp; Date Pudding</b> Vanilla ice cream, toffee sauce (V,D,E,G)	7.50

### hot drinks

Americano (V,D)	4.45
Latte (V,D)	5.45
Cappuccino (V,D)	5.45
Flat White (V,D)	5.45
Mocha (V,D)	5.45
Single Espresso (V,D)	4.45
Double Espresso (V,D)	5.45
Hot Chocolate (V,D)	5.45
Add Syrup	1.00
Welsh Brew Tea	4.45
Traditional Breakfast, Earl Grey, Assam,	
Darjeeling, fruit and herbal infusions	



#### RESTAURANT IN YOUR ROOM



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A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

V Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk,
(N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish,
(Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya,
(C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds,
(SD) Contains sulphur dioxide, (L) Contains lupin

Available 12pm to 9.30pm