# **Oriel Hotel**

## **Desserts**

Sticky Toffee Pudding (VG) Served with Walnut and Fudge	<b>£6.95</b> eam		
<b>Baileys &amp; White Chocolate</b> Served with Cream, Custard on	£6.75		
Dark Chocolate Tart (VG) ( Served with Orange Sorbet, Or Jelly and Orange Compote	£6.25		
Forest Fruit Eton Mess (GF) Forest Fruits with Crushed Merin	£6.25		
<b>Trio of Ice Cream (VG) (GFA</b> Choose from Vanilla, Chocola Served with a Florentine Wafer	£5.25 ted Cream		
Raspberry Frangipane Tart (VG) (V) (GF) Served with Raspberry Coulis and Vegan Vanilla Ice Cream or Ve			<b>£6.75</b> egan Custard
Welsh Cheese Board (*) £3 Served with Crackers, Caramelized Red Onion, Celery and Grape			<b>£8.95</b> es
Affogato (VG) Espresso and Vanilla Ice Crean	£3.95		
Coffees			
Espresso	£1.60	Americano	£2.95
Double Espresso	£2.60	Tea/Fruit Tea	£2.95
Latte/Cappuccino	£3.25	Hot Chocolate	£3.45
·	£3.25	Hot Chocolate	£3.45
Latte/Cappuccino	£3.25 £4.50		£3.45 £4.50
Latte/Cappuccino  Liqueur Coffees		Kahula Coffee	

## Oriel Hotel

# Dinner Menu

# **Opening Times**

Monday to Sunday 6pm until 8.30pm

#### Service

As our restaurant dishes are homecooked and freshly prepared to order, your food may take longer to arrive.

A food and drink order will be taken at your table. If you prefer, drinks can be ordered directly at the bar.

#### Payment

We can accept contactless payments with a credit or debit card and cash payments. Alternatively you can charge your food and drink items to your room bill, a signature will be required.

#### Dog Friendly

Dogs are not permitted in the main restaurant or bar area but they are more than welcome in the Conservatory and outside patio area.

#### Inclusive Dinner, Bed and Breakfast Rates

For guests on a dinner inclusive rate you are entitled to a two course meal. Choose a starter or dessert to accompany your main course.

Please note some dishes carry a supplement which are clearly marked (\*)

## **Starters**

<u>JIGITOTS</u>	
Chef's Homemade Soup of the Day (VG) (GFA) Served with Homemade Bread	£5.25
Salmon and Smoked Haddock Fishcakes Served with Lemon and Dill Mayonnaise and Rocket	£6.95
Shredded Aromatic Duck (*) £2 Served with Pancakes, Rocket, Spring Onion, Cucumber and Hoi Sin Saud	<b>£7.95</b> ce
Mixed Samosa and Falafel Selection (VG) (V) Vegetable Balti, Chana Dal and Punjabi-style Samosas Spicy Falafel, Beetroot Falafel and Sweet Potato Falafel Served with Mango Chutney and Salad Garnish	£6.25
Sauteed Garlic Mushrooms (VG)(V)(GFA) Served on toasted Homemade Bread with Vegan Cheese	£5.25
Meze Platter (VG) (V)  Homemade Houmous, Olives, Pickled Roasted Peppers,  Beer Battered Onion Rings with Vegan Roasted Garlic Mayonnaise and Toasted Ciabatta with Balsamic Oil Dip  For 1	£5.75 £9.95
Mains Upgrade your chips for sweet potato fries   50p	
Slow Roasted Belly Pork (GF) Served with Colcannan Mash, Garden Vegetables and Cider and Apple	<b>£14.95</b> Jus
Salmon Linguine Seared Salmon Fillet with Butternut Squash, Crab, Chilli and Coriander Ling	<b>£14.95</b> guine
Chef's Homemade Curry (GFA) please ask your Server Served with Basmati or Cauliflower Rice, Naan Bread, Mango Chutney ar	<b>£13.95</b> nd Raita
Spinach, Potato and Chickpea Curry (VG) (V) Served with Basmati or Cauliflower Rice, Chapati and Mango Chutney	£11.95
<b>Duo of Beef</b> Slow Braised Beef with a Steak and Mushroom Pudding served with Roast Vegetables, Dauphinoise Potatoes and Red Wine Gravy	<b>£15.95</b> red Root
Fennel, Pea and Courgette Risotto (VG) (GF) (V) Served with Vegan Cheese and Salsa Verde	£10.95

Butterfly Chicken Breast with your Choice of Sauce	£12.95
BBQ sauce, Piri Piri sauce, Sweet Chilli Sauce or Garlic and Herb Sauce	
Served with Salad Garnish, Coleslaw and Chips	

**6oz Beef Burger**Served in a Pretzle Bun with Baby Gem Lettuce, Sliced Tomato, Monterey Jack Cheese, Relish, Onion Rings, Coleslaw and Chips

Plant Based Burger (VG) (V)

£11.95

Served in a Toasted Bun with Baby Gem Lettuce, Sliced Tomato, Onion Rings, Salad Garnish, Sweet Chilli Relish and Chips

Pesto, Rocket and Cherry Tomato Spaghetti (VG) (GFA) £10.95
Served with Grated Cheese and Salsa Verde

8oz Sirloin Steak (\*) £5

£19.95

Served with Grilled Flat Mushroom, Onion Rings, Grilled Tomato, Garden Peas and Chips

## **Side Orders**

£12.95

Garlic Ciabatta	£2	Coleslaw (VG)	£2
Garlic Ciabatta with Cheese	£2.50	Diane Sauce	£2.25
Beer Battered Onion Rings	£2.25	Peppercorn Sauce	£2.25
Homemade Chips	£2.50	Blue Cheese Sauce	£2.25
Sweet Potato Fries	£2.75	Mixed Salad (VG)	£2.50
Market Vegetables	£2.50	Olives (VG)	£2

Please speak to our staff if you have any allergies before ordering and we will do our best to accommodate you.

(GF) Denotes Gluten Free (GFA) Denotes Gluten Free Available (VG) Denotes Vegetarian (V) Denotes Vegan (VA) Denotes Vegan Available

(\*) Denotes that these dishes carry a supplement for guests on a dinner inclusive rate

**Beer Battered Cod**Served with Minted Mushy Peas, Homemade Tartar Sauce and Chips