

ROOM SERVICE MENU

FULL MENU AVAILABLE 12PM-10PM

NIBBLES

Marinated Gordal & Kalamata Olives (V) - £6.5

Sourdough Bread & Salted butter (VE) - £7

STARTERS £11

Leek & Potato Soup (ve)

Welsh rarebit on toasted sourdough

Glamorgan Sausages (v)

tomato & chilli jam

Salt 'n' Pepper Squid

aioli, burnt lemon

Honey & Grain Mustard Chipolatas

spring onions & sesame seeds

GRAZING BOARDS

Vegan Graze Board (v) - £23.5

sourdough bread, marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, hummus, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

Cured Meats Graze Board - £25.5

sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

Cheese Graze Board (ve) - £25.5

sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

SIDES

Seasonal Veg (ve) - £6.75

Skinny Fries (v) - £6.75

Chunky Chips (v) - £6.75

Caesar Salad - £7.25

Soft Mash (ve) - £7.25

Garlic & Parsley New Potatoes (ve) - £7.25

GRAZE

ROOM SERVICE

MAINS

Plant Based Burger (v) - £22

brioche style bun, vegan cheddar, truffle mayo, gherkins, beef tomato, shredded baby gem, skinny fries

Sweet Potato & Red Onion Marmalade Tart - £22

sautéed baby spinach, crushed new potatoes, sage jus

Beer Tempura Battered Fish & Thick Cut Chips - £24

smoked mushy peas, tartare sauce, burnt lemon

Aged Beef & Smoked Brisket Burger - £24

brioche style bun, tomato & chilli jam, gherkins, beef tomato, shredded baby gem, skinny fries
add £2 each: Welsh rarebit or grilled bacon

GRILLS

225G RUMP STEAK - £33 | 225G SIRLOIN STEAK - £40

28 Day aged Vale of Glamorgan Beef served with vine tomato, confit field mushroom, skinny fries, peppercorn sauce

DESSERTS

Warm Sticky Toffee Pudding (ve) - £11

toffee sauce, clotted cream ice cream

Lemon Tart (ve) - £11

raspberry sorbet

Dark Chocolate Brownie Torte (v, gf) - £12

passion fruit coulis

Welsh Cheese Board (ve) - £13

selection of local cheeses

24 HOUR MENU

PEPPERONI PIZZA - £19

Stonebaked, Stuffed Crust

STICKY BBQ JACKFRUIT PIZZA (V) - £19

Chicago Town, Tomato Stuffed Crust

CHICKEN TIKKA MASALA - £22

with basmati rice, naan bread, poppadom, mango chutney

MUSHROOM & EMMENTAL TOASTIE (VE) - £15

HAM & CHEESE TOASTIE - £15

V - Vegan | VE - Vegetarian
A £6.00 charge will be applicable to all orders. Menu is subject to availability.
Please inform your order-taker of any allergies or special dietary requirements that we should be made aware of when preparing your menu request.

Prices are inclusive of VAT charged at the current rate.

A discretionary 10% service charge will be added to your bill.

FULL MENU AVAILABLE 12PM-10PM
TO ORDER DIAL 2112 or ROOM SERVICE
FROM YOUR BEDROOM TELEPHONE

ROOM SERVICE DRINKS

WHITE

	125ml	175ml	250ml	BTL
Graze Pinot Grigio Italy, Puglia	7	9	12	35
Cortese Gavi non di Gavi Italy, Puglia	8	11	15	43.5
Paso a Paso Blanco Spain, La Mancha	8.5	11.5	15.5	46
Jean Didier Grand Reserve France, Côtes de Gascogne	7.75	9.7	13.4	40
Kuki Sauvignon Blanc New Zealand, Marlborough	10	14	20	61
Mineralium Chenin Blanc France, Languedoc	9.5	12.5	17.5	54
Il Capriccio della Marchesa Oaked Fiano Italy, Puglia				70
Thomas Labille Chablis France, Chablis				91.5
Testarossa Trebbiano d'Abruzzo Italy, Abruzzo				85.5
The Florita Riesling Australia, Clare Valley				128.5

ROSÉ

	125ml	175ml	250ml	BTL
Coquille de Fleur Rosé Cinsault France, Languedoc	8.5	12	16	44
Vinitalia Primitivo Rosé Italy, Puglia	10	14	19	56

RED

	125ml	175ml	250ml	BTL
Graze Primitivo Italy, Puglia	7	9	12	35
Pitchfork Shiraz South Australia	7.25	10	14.5	41.5
Solar de Estruanza Rioja Joven Spain, Rioja	8	11	16	46
El Camino Malbec Argentina, Mendoza	8.25	12	16.5	47
Kerinos Appassimento Italy, Puglia	9.5	13	18.5	54.5
Les Argelières Pinot Noir France, Languedoc	9.5	13	18.5	54.5
Testarossa Montepulciano d'Abruzzo Abruzzo Italy				85.5
Broccardo Barolo Tre Pais Piemonte, Italy				98
Acinatico Amarone Veneto, Italy				136.5

SPARKLING

	125ml	BTL
Bottega Millesimato Spumante Brut (Glera, Chardonnay and Pinot) Italy, Veneto	8	42
Bottega Poeti Prosecco Rosé (Glera and Pinot Noir) Italy, Prosecco DOC	10	48.5
Bottega 0% White Italy, Veneto	5	25
Querena Cava Brut (Macabeo - Chardonnay) Spain, Valencia	10	55.2
Querena Cava Brut Rosé (Garnacha) Spain, Valencia	12	55.2
Bouché Pere Brut France, Pierry	16	90
Bouché Pere Rosé France, Pierry	18.5	100
Veuve Clicquot Yellow Label France, Reims		160

BEER & CIDER

	BTL
Corona	6
Peroni	6
Old Mout Berries & Cherries	8.5

SPIRITS

	25ml
Brecon Five Vodka	4.5
Benjamin Hall Gin	4
Strawberry / Lemon/Blackberry Gin	4
Bacardi White Rum	4
Courvoisier VS	5.5

SOFTS & MIXERS

	200ml	330ml
Fever Tree Lemonade	4	
Fever Tree Tonic / Light Tonic	4	
Coca Cola		4.5
Diet Coke / Coke Zero		4
Sprite Zero / Fanta		4.5
J2O Flavours		5

BEVERAGES AVAILABLE 24 HOURS
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It is illegal to serve alcohol to anyone under 18 years old in accordance with the Weights and Measures Act 1985. Graze encourages responsible drinking.