

# Groove n GRAZE

AT HILTON CARDIFF

ST DAVID'S DAY BRUNCH

**SATURDAY 28TH FEB**  
**12:30PM - 7:00PM**

**£60PP**

Featuring exclusive  
**Lamerica X Hensol Castle**  
cocktails

Served on arrival:  
**LONG ISLAND ICED TEA**

Served at your table:  
**STRAWBERRY NEGRONI**

**Brunch Grazing & 90 minutes of**  
**Free Flowing:**

Prosecco  
Graze House Red / White Wine  
Rosé Wine  
Bottled Beer

**BROUGHT TO YOU BY**

**LAMERICA™**  
**HENSOL CASTLE**  
DISTILLERY



## To Start

**LEEK & SMOKED SNOWDONIA**  
**CHEESE TART (VE)**

roasted vine tomatoes

**ROASTED BEETS & FIGS (V)**

vegan feta & honey, rye bread

## Main Course

**WELSH AGED BEEF BURGER**

Alex Gooch artisan sourdough bun,  
gherkin, beef tomato, shredded baby gem,  
tomato & chilli jam, thick cut chips,  
spring vegetable slaw

**DOUBLE WELSH VALE OF GLAMORGAN**  
**LAMB, CHILLI & MINT BURGER**

Alex Gooch artisan sourdough bun,  
gherkin, beef tomato, shredded baby gem,  
tomato & chilli jam, thick cut chips,  
spring vegetable slaw

Why not **add Welsh Rarebit** to your burger?

**VEGAN CHEDDAR & PLANT BASED BURGER (V)**

Alex Gooch artisan sourdough bun,  
gherkin, beef tomato, shredded baby gem,  
truffle mayo, thick cut chips,  
spring vegetable slaw

**FISH FINGER SANDWICH**

Alex Gooch artisan sourdough bun,  
shredded baby gem, tartare sauce, thick cut  
chips, spring vegetable slaw

(V) -Vegan | (VE) - Vegetarian | All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.



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## ST DAVID'S DAY GRAZING BRUNCH BOARDS

ST DAVID'S DAY BRUNCH

**SATURDAY 28TH FEB**  
**12:30PM - 7:00PM**

**CHOOSE FROM**

### MARINATED VEG GRAZE BOARD (v)

Alex Gooch artisan sourdough bread, vegan feta, chargrilled courgettes, aubergines, mushrooms, peppers & artichokes, sun blush cherry tomatoes, hummus, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit



**£45PP**

Featuring exclusive  
**Lamerica X Hensol Castle**  
cocktails



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**LONG ISLAND ICED TEA**

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**STRAWBERRY NEGRONI**

**Brunch Grazing & 90 minutes of  
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### CURED MEATS & WELSH CHEESE GRAZE BOARD

selection of local meats and cheeses, with Alex Gooch artisan sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit



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