

## SIGNATURE COCKTAILS

- ELDERFLOWER & ROSE COLLINS** £9.95  
A bright and floral blend of Penderyn rose gin, elderflower, finished with lemon and soda.
- RHUBARB & GINGER COLLINS** £9.95  
Penderyn rhubarb & cranberry gin with ginger wine, sugar syrup, lemon and soda
- WELSH OLD FASHIONED** £13  
Penderyn Madeira whisky gently stirred with bitters, sugar syrup and garnished with Welsh honeycomb
- MAI TAI** £12.50  
Dark & spiced rum, orange liqueur, orgeat, pineapple, fresh lime
- ESPRESSO MARTINI** £12.50  
Vodka, tia maria, Welsh espresso, sugar syrup
- PINEAPPLE SOUR 0%** £10.50  
Tanqueray 0% gin, pineapple, fresh lime, elderflower
- ORME SUNRISE 0%** £7.50  
Orange juice, lemonade, grenadine, fresh fruit

DISCOVER MORE COCKTAILS ON OUR MENU, FRESH FLAVOURS WITH A COASTAL TWIST

## GIFT VOUCHERS

GIVE THE GIFT OF UNFORGETTABLE MOMENTS AT ST GEORGE'S HOTEL, FROM INDULGENT DINING AND AFTERNOON TEA TO LUXURIOUS COASTAL STAYS.



SCAN THE QR CODE TO PURCHASE GIFT VOUCHERS OR BUY VIA RECEPTION

### Allergen Disclaimer

Our food and drinks are freshly prepared on our premises where we handle all allergens. Please inform us of any allergies, intolerances, coeliac disease or dietary needs when booking. Upon arrival kindly remind your server about any allergies, intolerances, coeliac disease or dietary restrictions for you or your guests.

\*Steaks weights are uncooked weights.

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DF) Dairy Free (\*DF) Dairy Free Adaptable (\*GF) Gluten Free Adaptable

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## STARTERS & LIGHT PLATES

- CRISPY SQUID (DF)** £8.95  
Lemon & parsley salt, roast garlic aioli
- PRAWN COCKTAIL (DF)** £10.95  
North Atlantic prawns, house Marie Rose, baby gem, brown bread *DF*
- GOLDEN HALLOUMI FRIES (V)** £7.95  
Spiced honey, lemon yoghurt
- SEASONAL SOUP (VE, V, DF)** £8.95  
Made daily, with warm artisan bread
- GARLIC & HERB TEAR AND SHARE (V)** £8.95  
Warm homemade garlic bread, confit garlic butter
- OUR FAMOUS BEER BATTERED FISH GOUJONS** £9.95  
Home-made tartare sauce
- SUPERFOOD SALAD (VE, V, DF)** £8.95  
Roasted squash, quinoa, avocado, toasted seeds & citrus dressing
- CLASSIC CAESAR SALAD (GF\*)** £8.95  
Anchovy dressing, parmesan, sourdough croutons
- ROAST BEETROOT & GOAT'S CHEESE SALAD (V, GF)** £10.95  
Warm beetroot, whipped goat's cheese, honey-dressed leaves & walnuts
- Add chicken or prawns** £4
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## ST GEORGE'S CLASSICS

- TRADITIONAL ROAST** £22.95  
Choice of chicken, pork or lamb, Yorkshire pudding, roast potatoes, seasonal vegetables & rich gravy  
**Add cauliflower cheese** £4
- FISH & CHIPS (DF)** £20.95  
Beer-battered haddock, triple-cooked chips, crushed peas, tartare sauce  
**Add curry sauce** £2
- SEASONAL PIE** £20.95  
A hand-crafted pie, mash or chips, peas & gravy

## MAINS

- PAN-ROASTED CHICKEN SUPREME (GF)** £24.95  
Garlic & truffle mash, seasonal greens, & thyme-infused jus
- SEABASS FILLET (GF)** £22.95  
Crushed potatoes, samphire, caper & lemon butter
- SLOW-BRAISED BEEF FEATHERBLADE (GF)** £26.95  
Garlic & truffle mash, glazed shallots & deep red wine jus
- WILD MUSHROOM TAGLIATELLE (V)** £18.95  
Mushrooms, garlic cream & truffle oil
- CAULIFLOWER STEAK (VE, DF, GF)** £16.95  
Roasted harissa, coconut yoghurt, dukkah & herbs
- 8OZ WELSH SIRLOIN STEAK (GF)** £30.95  
Cooked to your liking, served with grilled mushrooms, vine tomato and truffle & parmesan fries  
**Add peppercorn sauce or garlic butter** £2
- CHICKEN MILANESE** £18.95  
Crisp panko chicken, rocket, parmesan & lemon
- PRAWN LINGUINE** £22.95  
Sautéed prawns, garlic & chilli, white wine sauce, lemon & parsley

## ALLERGEN INFO



PLEASE SCAN THE QR CODE FOR ALLERGEN INFORMATION OR ASK YOUR SERVER FOR A PHYSICAL ALLERGEN MENU

## BUNS & BREADS

- FISH GOUJON SANDWICH** £12.95  
Served in a sourdough bun, gem lettuce & tartare sauce
- LAMB KOFTA FLATBREAD** £16.95  
Chargrilled lamb, mint yoghurt, pickled red onion & fries
- ST GEORGE'S SIGNATURE BEEF BURGER** £20.95  
Smoked streaky bacon, mature cheddar, house burger sauce & fries
- HALLOUMI & ROASTED PEPPER BURGER (V)** £14.95  
Grilled halloumi, basil pesto mayo, sourdough bun
- BUTTERMILK CHICKEN BURGER** £20.95  
Buttermilk chicken, sriracha mayo, pickles, sourdough bun & fries
- WELSH RAREBIT ON SOURDOUGH (V)** £10.95  
Hafod cheddar glaze, mustard & ale
- CLASSIC SANDWICHES** £10.95  
Made with our traditional afternoon tea fillings, fresh salad & crisps

## SIDES

- TRUFFLE & PARMESAN FRIES (V, GF)** £6
- SKIN ON FRIES (V, VE, DF, GF)** £4
- TRIPLE COOKED CHIPS (V, VE, DF, GF)** £4
- SWEET POTATO FRIES (V, VE, DF, GF)** £4
- SEASONAL GREENS (V, GF)** £4
- HOUSE SALAD (V, VE, DF, GF)** £4
- CAULIFLOWER CHEESE** £4
- GARLIC & TRUFFLE MASH (V, GF)** £4

## DESSERTS

- WARM STICKY TOFFEE PUDDING (V)** £8.95  
Butterscotch sauce & vanilla bean ice cream
- LLANDUDNO LEMON TART (V)** £8.95  
Finished with Anglesey sea salt meringue
- TRIO OF DESSERTS (V)** £12.95  
Featuring a selection of our afternoon tea sweets
- BARA BRITH BREAD & BUTTER PUDDING (V)** £8.95  
Warm custard
- WELSH CHEESE SELECTION (V)** £14.95  
Blas-y-Castell Bara Brith, apple & cider chutney, biscuits
- ICE CREAMS & SORBETS (V, GF)** £6.95  
A selection of three

## WELSH COFFEE & TEA

- ESPRESSO** Single | Double £3.3 | £3.9  
A small, concentrated shot
- CAPPUCCINO** £4.2  
Shot of espresso with equal parts steamed milk and foam
- AMERICANO** £4.2  
A double shot of espresso with hot water
- CAFE LATTE** £4.2  
Long milky coffee with a single shot of espresso
- FLAT WHITE** £4.2  
A double ristretto shot with a layer of steamed milk
- SELECTION OF TEA & INFUSIONS** £3.9  
Premium fairtrade envelope tea
- CLASSIC HOT CHOCOLATE** £4.8  
Chocolate flavoured milk with cream & Marshmallows
- LIQUEUR COFFEE** £9.5  
The perfect way to finish your meal. Served with a shot of your choice with a touch of sugar and lightly whipped cream

FINISH YOUR MEAL WITH A DRINK AND A SWEET TREAT.

## AFTERNOON TEA

SERVED EVERY DAY BETWEEN 12PM TO 4.30PM

Enjoy an afternoon well spent in the beautiful surroundings overlooking the sea as you sample the sweet and savoury delights of our famous Afternoon Tea.

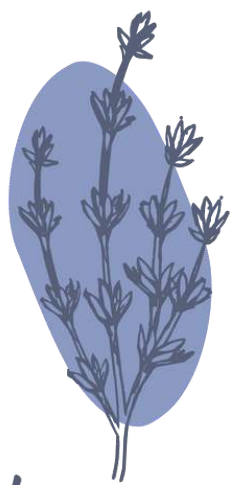
## WHAT'S ON

Want to keep up with our newest offers and events? Head to our website for the most up-to-date information, including offers, events, and exclusive stay packages. While you're there, don't forget to subscribe to our newsletter for regular updates delivered straight to your inbox!

The Tip Jar

We have added a discretionary 10% contribution to the tip jar to your bill. Every penny goes directly to the team 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.





Thyme  
BY THE SEA