BAR MENU

CASA

KITCHEN & BAR

Breakfast à la Carte

6.30am - 10.00am, Monday to Friday
7.00am - 10.30am, Saturday & Sunday

Please allow a short time for these items to be freshly made to order
À la carte items will be charged as shown for breakfast inclusive guests

BREAKFAST BAPS

Bacon Bap *(W)*	5.50
Local Pork Sausage Bap *(W,SD)*	5.50
Plant-Based Sausage Bap *(V,W)*	6.50
Bacon and Sausage Bap *(W,SD)*	6.50
Bacon and Egg Bap *(W,E)*	6.50
Sausage and Egg Bap *(W,E,SD)*	6.50
Bacon, Sausage and Egg Bap *(W,E,SD)*	7.50
Toast with Preserve and Butter *(V,W,D)*	3.50
Danish Pastry *(V,W,D,E,A,H)*	3.50
Croissant *(V,W,D,E)*	3.50
Pain au Chocolat *(V,W,D,E,S)*	3.50
Pancakes with Berry Compote *(V,W,D,E)*	7.50
Waffle with Berry Compote *(V,W,E,S)*	7.50

Speciality Coffees

Will be charged as shown for breakfast inclusive guests

Cappuccino *(V,D)*	5.50
Latte *(V,D)*	5.50
Flat White *(V,D)*	5.50
Double Espresso *(V)*	5.50
Macchiato *(V,D)*	6.00

Bar Food

Available 12pm to 9.30pm

light bites & nibbles

Antipasto Bowl 4.00
Balsamic onions, caper berries, sun-dried tomatoes (V,SD)

Grilled Padrón Peppers *(V)* 4.50

Patatas Frittas 4.50
With house seasoning *(V)*

Insalata Mista 4.50
Mixed leaf salad, cherry tomatoes and aged Modena balsamic *(V,SD)*

Marinated Olives *(V)* 5.00

Grilled Broccolini 6.00
Gran Levanto cheese, crushed cashew *(V,D,CN)*

Crispy Halloumi Bites 6.50
With hot honey and parsley *(V,D,SD)*

Artisan Bread Basket *(V,W,R,SP)* 7.00
Extra virgin olive oil, aged Modena balsamic vinegar *(SD)*

to share

Antipasti della Casa 29.00
Prosciutto, salami Milano, salami Napoli, mozzarella, feta, marinated artichoke, olives, balsamic onions, grilled vine tomatoes, Padrón peppers, garlic ciabatta *(W,R,D,SD)*

sandwiches & burgers

Caprese Panino 7.50
Tomatoes, mozzarella, basil, balsamic glaze, served with crisps
(V,W,D,SD)

Chargrilled Vegetable Focaccia 7.50
Extra virgin olive oil, feta, balsamic onions, served with crisps
(V,W,D,SD)

Prosciutto & Gran Levanto Ciabatta 9.00
Sundried tomatoes, rocket, pesto, served with crisps *(W,D)*

Italian Steak Ciabatta 12.50
Rump steak, salsa verde, grilled onion, rocket,
served with house fries *(W,SD,MU)*

Casa Burger 20.00
Chuck steak beef burger on a sourdough bun, topped with truffle
mayonnaise, rocket, sundried tomatoes and mozzarella,
served with house fries and pesto slaw *(W,D,SD)*

sourdough stone-baked pizza

Margherita 17.00
Tomato sauce, mozzarella, fresh basil, herb oil *(V,W,D)*

Primavera 18.00
Tomato sauce, plant-based mozzarella, chargrilled Mediterranean vegetables, olives, capers *(W,SD)*

Pesto 18.50
Tomato sauce, mozzarella, goat's cheese, pesto, sundried tomatoes, pinenuts *(V,W,D)*

Diavola 18.50
Tomato sauce, mozzarella, Nduja di Spilinga, salami Napoli, chilli flakes *(W,D)*

Quattro Formaggi 19.00
Tomato sauce, mozzarella, Gran Levanto, goat's cheese, Gorgonzola picante *(W,D)*

Piccante 19.00
Tomato sauce, mozzarella, mixed peppers, coppa, pepperoni, hot honey *(W,D,SD)*

Crudo 19.50
Tomato sauce, mozzarella, prosciutto, rocket, herb oil, Gran Levanto cheese shavings *(W,D)*

desserts

Affogato 6.00
Vanilla ice cream, espresso, Disaronno, Tuscan cantucci biscuit *(V,W,A,D,E)*

Limoncello Tart 6.50
Berry compote, crushed meringue, candied lemon, lemon sorbet *(V,W,D,E,SD)*

Spanish Churros 7.00
Toffee sauce, chocolate sauce, fresh strawberries *(V,D,W)*

Espresso Panna Cotta 7.50
Dark chocolate crémeux, hazelnut brittle *(V,H,S)*

Mario's Welsh Ice Cream & Sorbet
2 Scoops 4.95
3 Scoops 6.95

Choose from: Chocolate *(V,D,S)*, vanilla *(V,D)*, strawberry *(V,D)*, pistachio *(V,D,PS)*, Nutella *(V,H,D,S)*, strawberry sorbet *(V)*, lemon sorbet *(V)*), coconut sorbet *(V)*

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: Plant-based, (V) Vegetarian

DRINKS MENU

CASA

KITCHEN & BAR



Signature Cocktails

CHERRY APPLE PIE *(SD)* — 15.00
Mortal Bunny Spiced Rum, Inch's Cider, Elderflower

ROSE-ECCO SPRITZ *(SD)* — 15.00
Aperol, Prosecco, London Essence Raspberry & Rose Soda

LIMONCELLO SPRITZ *(SD)* — 15.00
Limoncello, Prosecco, London Essence Peach & Jasmine Soda

EL POMELLO *(SD)* — 15.00
Gordon's Pink Gin, Sugar, London Essence Pomelo & Pink Pepper Tonic

WHITE P&J — 15.00
Ketel One Citroen Vodka, Sugar, Elderflower Liqueur

SANGRIA *(SD)* — 15.00
Red Wine, Rémy Martin VSOP, Orange Juice, Soda

CASA SUN — 15.00
Woodford Reserve Bourbon, Southern Comfort, Grenadine, Orange Juice

POMADA MENORCA *(SD)* — 15.00
Celtic Collection Gin, Lemon, Sugar, Soda



Classic Cocktails

APEROL SPRITZ *(SD)* 15.00
Aperol, Borgo Alato Prosecco Extra Dry Spumante, Soda

DISARONNO SOUR *(SD)* 15.00
Disaronno Originale Amaretto, Lemon, Bitters

ESPRESSO MARTINI 15.00
Smirnoff Vanilla Vodka, Tia Maria, Espresso, Vanilla

HEN FFASIWN *(SD)* 15.00
Penderyn Peated Whisky, Maraschino Syrup, Bitters

MARGARITA *(SD)* 15.00
Casamigos Blanco Tequila, Cointreau, Lime

PASSIONFRUIT MARTINI *(SD)* 15.00
Smirnoff Vanilla Vodka, Passoã, Passionfruit, Vanilla

WELSH NEGRONI *(SD)* 15.00
Celtic Collection Gin, Martini Rosso Vermouth, Campari



Non-Alcoholic Cocktails

CELTIC COLLINS 7.00
Tanqueray 0% Gin, Lemon, Agave, London Essence Indian Tonic

VIRGIN ESPRESSO MARTINI 7.00
Lyre's Coffee Originale, Sugar, Espresso, Vanilla

NO-LOMA 7.00
Seven Giants 0% Tequila, Lime, Agave, London Essence Grapefruit & Rosemary Tonic

CELTIC DRAGON *(SD)* 7.00
Orange Juice, Pineapple Juice, Apple Juice, Grenadine

ELDERFLOWER COOLER *(SD)* 7.00
Apple Juice, Elderflower, Sparkling Water

SHIRLEY TEMPLE *(SD)* 7.00
London Essence Ginger Beer, Grenadine

KIWI CRUSH *(SD)* 7.00
Fresh Kiwi, Lime, Sugar, Lemonade

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE 1812

Tours-sur-Marne

In partnership with Champagne Laurent-Perrier, the Celtic Collection is proud to bring you a selection of outstanding champagnes to enjoy.

	Glass 125ml	Bottle
Laurent-Perrier La Cuvée 12.00% *(SD)*	15.00	85.00
Laurent-Perrier Harmony 12.00% *(SD)*		120.00
Laurent-Perrier Héritage 12.00% *(SD)*		125.00
Laurent-Perrier Cuvée Rosé 12.00% *(SD)*		125.00

Bubbles

Borgo Alato Prosecco Extra Dry Spumante 11.00% *(SD)*	8.00	46.00
Barocco Prosecco Spumante Extra Dry Rosé 11.00% *(SD)*		47.00
Velfrey Rhosyn Sparkling 11.50% *(SD)*		55.00
Velfrey Rhosyn Sparkling Rose 11.00% *(SD)*		60.00

House Wine

WHITE	175ml	250ml	Bottle
Pico Alto Chardonnay, Chile 12.50% *(SD)*	9.50	11.50	31.50
Pico Alto Sauvignon Blanc, Chile 12.50% *(SD)*	9.50	11.50	31.50
Pinot Grigio IGT Villa Albini, Italy 11.00% *(SD)*	11.50	13.50	36.00
Lunaka Viognier Reserva, Chile 13.00% *(SD)*	12.00	15.00	40.00
Marques de Caceres Blanco, Spain 12.00% *(SD)*	12.50	15.50	42.00
Allan Scott Sauvignon Blanc, NZ 12.00% *(SD)*	13.00	16.00	46.00

RED	175ml	250ml	Bottle
Pico Alto, Cabernet Sauvignon, Chile 12.50% *(SD)*	9.50	11.50	31.50
Sangiovese La Casada, Italy (SD) 11.00%)	9.50	11.50	31.50
Hutton Ridge Shiraz, South Africa 14.00% *(SD)*	11.50	13.50	36.00
Lunaka Pinot Noir Reserva, Chile 13.00% *(SD)*	12.00	15.00	40.00
MC Excellens Cuvee Crianza, Rioja, Spain 14.50% *(SD)*	12.50	15.50	42.00
Familia Gascon Malbec, Argentina 12.60% *(SD)*	13.00	16.00	46.00

ROSÉ	175ml	250ml	Bottle
Pico Alto, Rose, Chile 12.50% *(SD)*	9.50	11.50	31.50
Pinot Grigio Rosto IGT Villa Albini, Italy 11.00% *(SD)*	11.50	13.50	36.00
Great Bear Zinfandel, USA 10.00% *(SD)*	12.00	15.00	40.00
Whispering Angel Côtes de Provence, France *13.50% (SD)*	12.50	15.50	42.00

All wines by the glass are available in 125ml measures upon request.

Wine By The Bottle

WHITE	Bottle
La Casada Trebbiano, Italy 12.00% *(SD)*	32.00
Cal y Canto Blanco, Spain 12.00% *(SD)*	34.00
Reserve St-Marc Chardonnay Pays d`Oc, France 13.50% *(SD)*	40.00
Grillo Sibiliana, Italy 12.50% *(SD)*	44.50
Cariad Bacchus, Wales 12.00% *(SD)*	50.00
Aresca Gavi Piedmont DOCG, Italy 13.00% *(SD)*	54.00

RED	
Montelpuciano d'Abruzzo Caleo, Italy 13.00% *(SD)*	33.00
Bodega Privada Malbec, Bonarda, Argentina 13.00% *(SD,D,E)*	35.00
Navarra Garnacha Cabernet 111, Spain 14.00% *(SD)*	41.00
Borgo Del Mandorlo Rosso Appassimento, Italy 14.50% *(SD)*	47.00
Llanerch Estate Rondo, Wales 11.50% *(SD)*	57.00

SWEET	
La Perle D`Arche Sauternes, France 37.5cl 13.50% *(SD)*	33.00

NO ALCOHOL	
Bottle Bottega Sparkling White, Italy 0.00% *(SD)*	20.00
Torres Natureo Red, Spain 0.00% *(SD) 187ml*	7.00
Torres Natureo White, Spain 0.00% *(SD) 187ml*	7.00
Torres Natureo Rose, Spain 0.00% *(SD) 187ml*	7.00

PORT	
Graham's Six Grapes Reserve Ruby 20.00% *(SD)*	7.00
Graham's 10 Year Old Tawny 20.00% *(SD)*	8.50

Home-Grown Welsh Spirits

Hand-picked from the heart of Wales, our collection of locally crafted spirits celebrates the rich heritage, bold flavours and artisanal skill of our nation's finest distillers. From smooth gins to characterful whiskies, each bottle is a tribute to the land, the people and the passion behind every pour. Enjoy a true taste of Cymru, crafted for your enjoyment.



	Made In	25ml	50ml
Brecon Gin 40.00%	Brecon Beacons	6.75	
TENS Welsh Premium Vodka 40.00%	Pontyclun	7.25	
Mimosa Rwm Espiritu 29.00%	Cardiff	6.25	
Barti Spiced Rum 35.00%	Pembrokeshire	6.50	
Mortal Bunny Spiced Rum 40.00%	Pontyclun	6.50	
Mortal Bunny Spiced Rum Black Cherry 40.00%	Pontyclun	6.75	
Aber Falls Single Malt Whisky 40.00%	Abergwyngregyn	6.25	
Penderyn Single Malt Madeira Finish 46.00%	Brecon Beacons	7.75	
Penderyn Single Malt Sherrywood Finish 46.00%	Brecon Beacons	9.25	
Penderyn Single Malt Peated Edition 46.00%	Brecon Beacons	9.50	
Penderyn Single Malt Portwood Finish 46.00%	Brecon Beacons	10.25	
Aber Falls Cream 15.0% *(D)*	Abergwyngregyn		9.25

GIN

	25ml
Gordon's London Dry 37.50% *(SD)*	6.00
Gordon's Premium Pink Distilled 35.00% *(SD)*	6.25
Celtic Collection Gin 37.50%	6.50
Celtic Pink Gin 37.50%	6.50
Brecon 40.00%	6.75
Tanqueray London Dry 43.10%	7.00
Tanqueray Blackcurrant Royale 41.30%	7.00
Tanqueray Flor De Sevilla 41.30%	7.00
Aber Falls Orange Marmalade 40.00%	7.00
Aber Falls Rhubarb & Ginger 40.00%	7.00
Aber Falls Dry 40.00%	7.00
Penrhos Apple & Elderflower 40.00%	7.25
Penrhos Wonky Strawberry 40.00%	7.25
Penrhos London Dry 40.00%	7.25

VODKA

	25ml
Smirnoff Red Label 37.50%	6.25
Smirnoff Vanilla Flavoured 37.50%	6.50
Celtic Vodka 37.50%	6.50
Ketel One 40.00%	6.75
TENS Welsh Premium 40.00%	7.50
Ciroc Ultra-Premium 40.00% *(SD)*	7.50
Ciroc Red Berry Flavoured 37.50% *(SD)*	7.50

RUM

	25ml
Captain Morgan White 37.50%	6.00
Captain Morgan Original Spiced Gold 35.00%	6.00
Captain Morgan Dark 40.00%	6.00
Captain Morgan Black Spiced 40.00%	6.25
Mimosa Rwm Espiritu 29.00%	6.25
Barti Spiced 35.00%	6.50
Mortal Bunny Spiced 40.00%	6.50
Mortal Bunny Spiced Black Cherry 40.00%	6.75

TEQUILA

	25ml
El Jimador Blanco 38.00%	6.50
El Jimador Reposado 38.00%	6.50
Casamigos Blanco 40.00%	7.25
Casamigos Mezcal 40.00%	7.75

COGNAC

	25ml
Rémy Martin VSOP 40.00%	7.25
Rémy Martin 1738 Accord Royal 40.00%	9.00

WHISKY

	25ml
Johnnie Walker Red Label 40.00%	6.00
Aber Falls Single Malt 40.00%	6.25
Jack Daniel's Tennessee 40.00%	6.50
Johnnie Walker Black Label 40.00%	6.75
Bulleit Bourbon 45.00%	6.75
Woodford Reserve Kentucky Straight Bourbon 45.20%	7.25
Jameson Irish Whiskey 40.00%	7.25
Penderyn Single Malt Madeira Finish 46.00%	7.75
Penderyn Single Malt Sherrywood Finish 46.00%	9.25
Penderyn Single Malt Peated Edition 46.00%	9.50
Penderyn Single Malt Portwood Finish 46.00%	10.25

APERITIFS

	50ml
Martini Extra Dry Vermouth 15.00% *(SD)*	6.25
Martini Rosso Vermouth 15.00% *(SD)*	6.25
Martini Bianco Vermouth 15.00% *(SD)*	6.25
Campari 25.00% *(SD)*	6.25
Pimm's The Original No.1 Cup 25.00% *(SD)*	6.25

LIQUEURS

	25ml	50ml
Cointreau 40.00%	6.00	
Disaronno Originale Amaretto 28.00%	6.00	
Grand Marnier Cordon Rouge 40.00%	6.25	
Limoncello Isolabella 30.00%	6.25	
Jägermeister 35.00%	6.25	
Sambuca 38.00%	6.25	
Southern Comfort 35.00% *(W)*	6.25	
Tequila Rose Strawberry Cream 15.00% *(D)*	6.25	
Aperol *(SD)* 11.00%		9.25
Aber Falls Cream 15.00% *(D)*		9.25
Archers Peach Schnapps 18.00%		9.25
Bailey's Original Irish Cream 17.00% *(D)*		9.25
Barti Cream 15.00% *(V)*		9.25
Chambord Black Raspberry 16.50%		9.25
Malibu Original 21.00% *(SD)*		9.25
Tia Maria 20.00%		9.25

LOW & NO SPIRITS

	25ml
Tanqueray Gin 0.00%	4.25
Tanqueray Flor De Sevilla Gin 0.00%	4.25
Captain Morgan Spiced Gold Rum 0.00%	4.25
Seven Giants Añejo Style Tequila 0.00%	4.25
Glen Dochus Highland Blend Whisky 0.00%	4.25
Lyre's Amaretti 0.00%	4.25
Lyre's Coffee Originale 0.00%	4.25

ON TAP

	Half	Pint
Heineken 5.00% *(B)*	3.50	7.00
Birra Moretti 4.60% *(B)*	3.50	7.00
Cruz Campo 4.40% *(B)*	3.50	7.00
Brixton Reliance Pale Ale 4.2% *(B,W)*	3.50	7.00
Guinness 4.10% *(B)*	3.50	7.00
Inch's Cider 4.50% *(SD)*	3.25	6.50

BOTTLED BEER & CIDER

	330ml	500ml
Heineken 5.00% *(B)*	6.00	
Sol 3.40% *(B)*	6.00	
Wrexham Lager 4.00% *(B)*	6.00	
Birra Moretti 4.60% *(B)*	6.00	
Birra Moretti Sale di Mare 4.80% *(B)*	6.50	
Bulmers Original 4.50% *(SD)*		7.00
Bulmers Crushed Red Berries & Lime 4.00% *(SD)*		7.00
Orchard Gold Cider 4.90% *(SD)*		7.00
Reverend James Original Ale 4.50% *(B,W)*		7.00

LOW & NO DRINKS

	330ml	500ml
Heineken 0.00% *(B)*	4.50	
Old Mout Berries & Cherries 0.00% *(SD)*		5.00
Guinness Zero 0.00% *(B)* 538ml		5.00

DRAUGHT SOFT DRINKS

	Half	Pint
Pepsi | Pepsi Max	3.25	5.00
R Whites Lemonade *(SD)*	3.25	5.00

BOTTLED DRINKS & MIXERS

	200ml
London Essence Lemonade *(SD)*	2.75
London Essence Ginger Beer	2.75
Britvic Tonic	2.75
Britvic Slimline Tonic	2.75
Britvic Tomato Juice *(B,C)*	3.00
London Essence Indian Tonic	3.00
London Essence Ginger Ale	3.00
London Essence Flavoured Tonics & Sodas	3.00

	275ml
Appletiser	4.25
J2O Apple & Mango *(SD)*	4.25
J2O Orange & Passion Fruit *(SD)*	4.25
J20 Raspberry & Apple *(SD)*	4.25

	250ml
Red Bull (Can) *(SD)*	5.25

	330ml
Pepsi | Diet Pepsi | Fanta	4.00

FRUIT JUICES

	Half	Pint
Apple | Cranberry | Orange | Pineapple	3.25	5.00

MINERAL WATER

	330ml	750ml
Welsh Still | Sparkling Water	3.25	5.00

ICED COFFEE & TEA

Iced Black Americano	4.50
Iced Cappuccino *(D)*	5.50
Iced Latte *(D)*	5.50
Iced Flat White *(D)*	5.50
Iced Mocha *(D)*	5.50
Iced Matcha *(V,D)*	6.00
Peach Iced Tea	4.50

HOT BEVERAGES

Welsh Roasted Coffee	
Americano *(V)*	4.50
Single Espresso *(V)*	4.50
Double Espresso *(V)*	5.50
Cappuccino *(V,D)*	5.50
Mochaccino *(V,D)*	5.50
Macchiato *(V,D)*	6.00
Café Latte *(V,D)*	5.50
Flat White *(V,D)*	5.50
Matcha Latte *(V,D)*	6.00
Add Syrup Flavour	1.50

Welsh Brew Tea Selection 4.50

Welsh Brew Breakfast, Earl Grey, Peppermint, Decaf Breakfast,
Cranberry & Raspberry, Green Tea, Lemon & Ginger, Mixed Berry, Chamomile

Hot Chocolate *(V,B,D,S)* 5.50

All hot beverages are served with a luxury Welsh biscuit (W,S,D)
All items containing dairy (D) can be substituted for Soya Milk (S), Oat Milk or Coconut Milk
Please inform us of any special dietary requirements

LIQUEUR COFFEES

	25ml
Welsh Coffee, Penderyn Single Malt *(D)* 46.00%	10.50
Irish Coffee, Jameson Irish Whiskey *(D)* 46.00%	10.50
Gaelic Coffee, Johnnie Walker Black Label *(D)* 40.00%	10.50
French Coffee, Rémy Martin VSOP *(D)* 40.00%	10.50
Italian Coffee, Disaronno Originale Amaretto *(D)* 28.00%	10.50
Calypso Coffee, Tia Maria Cold Brew Coffee *(D)* 20.00%	10.50
Celtic Coffee, Aber Falls Cream *(D)* 15.00%	10.50



Welsh Product

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Lifestyle: *Plant-based, (V) Vegetarian*

Alcohol is for over 18s only, proof of ID may be requested. All our spirits & liqueurs are served in multiples of 25ml, unless otherwise stated. All our wines by the glass are served in multiples of 125ml, 175ml & 250ml. All our draught beer & cider is sold in measures of pints and half pints. Alcoholic volumes were correct at time of printing, but may vary due to changes in vintage, please ask a member of our team to check the bottle for exact ABV%.



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