

LKB MENU

Served 12pm - 9pm

NIBBLES & SMALL PLATES

Mixed Savouries Wasabi Peas, Smoked Nuts & Chilli Crackers (D,V,VE)	4.50
Selection of Artisan Breads Local Butter or Olive Oil & Balsamic Vinegar (V)	4.50
Marinated Olives (G,D,V,VE)	4.50
Fresh Mezze Hummus Grilled Pitta Bread (D,V,VE)	4.50
Chunky Chipolatas Chef's LKB Brown Sauce (G,D)	5.00
Crispy Cauliflower Bites Vegan Mayonnaise (D,V,VE)	5.00
BBQ Chicken Wings (G,D)	5.50
Crispy Vegetable Spring Rolls Siracha, Vegan Mayo, Spring Onions (D,V,VE)	5.50
Salt & Pepper Squid Lemon Mayonnaise	6.50

SANDWICHES

Croque Monsieur Smoked Ham, Gruyere Cheese, Creamy Mustard	7.00
LKB Toasted Fish Finger Sandwich Lettuce, Chunky Tartare Sauce, Lemon	8.00
Slow Cooked Smokey Barbecue Pulled Pork Toasted Brioche Bun, Seasonal Slaw	8.50
Char-Grilled Welsh Steak Ciabatta Caramelised Onions, Grilled Welsh Cheddar	9.50

DRINKS

To view our extensive drinks menu,
please ask to see the menu

LAGUNA FAVOURITES

Grilled Herefordshire Gammon Steak (G,D) Fried Eggs & Thick Cut Chips	13.00
Spring Vegetable Risotto (G,D,V,VE) Asparagus, Green Beans, Spring Onion, Parmesan Shards, Lemon Oil Dressing	14.00
Fragrant Thai Green Vegetable Curry (V) Steamed Jasmine Rice, Prawn Crackers	14.50
Spinach & Ricotta Tortellini (V) Sun Dried Tomato, Kalamata Olives, Sauteed Spinach	15.00
LKB Fish 'n' Chips Haddock Fillet, Crushed Peas, Chunky Tartare Sauce, Lemon	16.00
Ras El Hanout Moroccan Spiced Chicken Breast Warm Pearl Cous Cous, Toasted Pine Nuts, Fire Roasted Peppers, Artichoke Hearts, Griddled Pitta Bread, Herby Lemon Dressing	16.00
Moules Frites Locally Sourced Mussels, White Wine, Garlic & Cream Sauce, Skinny Chips, Artisan Bread, Aioli	16.50

BURGERS

Marinated Grilled Halloumi Burger (v)	13.00
Crispy Buttermilk Chicken Burger	14.00
8oz Welsh Dry Aged Beef Burger	15.00
<i>Add Grilled Back Bacon, Cheddar Cheese, Portabella Mushrooms, Fried Egg for £1.00 each</i>	

All Burgers served with a Toasted Brioche Bun, Beef Tomato,
Lettuce, Red Onion, Chunky Tomato Chutney, Skinny Chips

GRILLS

8oz Rosedew Farm Steak Frites (G) Char-grilled Hanger Steak, Skinny Chips & Peppercorn Sauce	16.00
Grilled Chicken Breast (G) Grilled Plum Tomato, Portabella Mushroom, Skinny Chips & Peppercorn Sauce	16.00
8oz Dry Aged Rosedew Farm Sirloin Steak (G) Grilled Plum Tomato, Portabella Mushroom, Skinny Chips & Peppercorn Sauce	24.00

LIGHTER OPTIONS

Soup of the Day Sourdough Bread (D,V,VE)	5.50
Heritage Tomato Bruschetta Red Onion, Feta, Herb Oil (D,V,VE)	6.50
Avocado & Poached Egg Toasted Granary Bread, Chia Seeds (D,V)	7.00
Thai Cod & Prawn Fishcake Sweet Chilli, Charred Lime	8.50
Mexican Crispy Taco Salad (G,D,V,VE) Mixed Beans, Sweetcorn, Tomatoes, Smoked Apple Wood, Salsa & Guacamole, Taco Shell, Lime Dressing	9.50
Classic Greek Salad (G,D,V,VE) Cherry Tomato, Cucumber, Black Olives, Mixed Peppers, Feta, Olive Oil Dressing	9.50
Super Food Salad (G,D,V,VE) Mixed Quinoa, Soya Beans, Avocado, Spinach, Broccoli, Cashew Nuts, House Dressing	9.50

SIDE ORDERS

Skinny Chips/Thick Cut Chips (G,D,V,VE)	3.50
Onion Rings (D,V)	3.50
Seasonal Slaw (G,D,V)	3.50
Garlic Ciabatta (D,V,VE)	3.50
Sweet Potato Fries (G,D,V,VE)	4.50
Halloumi Fries (V)	6.00

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you
are allergic to nuts or any other food items. Please ask a member of
the team if you wish to amend any item of a dish.

SHARING PLATTERS

Loaded Nachos (G,V) Guacamole, Salsa, Sour Cream, Cheddar & Spring Onions	9.00
Vegan Nachos (G,D,V,VE) Guacamole, Salsa, Spring Onions, Vegan Mayo, Applewood Smoked Cheese	9.00
Laguna Vegan Sharer Platter (D,V,VE) Marinated Nocerella Olives, Fresh Mezze Hummus & Grilled Pitta Bread, Crispy Cauliflower Bites, Crispy Vegetable Spring Rolls, Onion Rings, Thick Cut Chips	20.00
Laguna Sharer Platter Welsh Lamb Sliders, BBQ Chicken Wings, Breaded Cod Goujons, Fresh Mezze Hummus & Grilled Pitta Bread, Onion Rings, Thick Cut Chips	20.00
Selection of Welsh Cheeses Perl Las, Perl Wen, Pant Ys-Gawn, Black Bomber, Savoury Crackers, Grapes, Dried Fruits & Nuts, Honey, Chutney, Quince Jelly	20.00

SUNDAY BAR MENU

Available 12.00pm to 9.00pm

HENDRICK'S AFTERNOON TEA

A must for Gin Lovers, we've teamed up with Hendrick's to offer a Gin Cocktail, served in a special Hendrick's teapot, to complement the usual Afternoon Tea Delights.

25.95

Served in the Laguna Bar Daily 12pm - 5pm
(Advance Booking Advisable)

WINE BY THE GLASS

White Wines	175ml	250ml	Bottle
Via Nova Pinot Grigio Veneto, Italy	5.75	6.95	22.00
Petirrojo Chardonnay Reserva Colchagua, Chile	6.25	7.50	23.00
La Cour Des Dames Sauvignon Blanc Languedoc, France	6.50	7.75	24.00
La Lancellota Gavi Piemonte, Italy	7.75	9.75	28.00
The Crossings Sauvignon Blanc Marlborough, New Zealand	8.75	11.75	35.00

Red Wines	175ml	250ml	Bottle
CYT Merlot Valle Central, Chile	5.75	6.95	22.00
Petirrojo Cabernet Sauvignon Colchagua, Chile	6.25	7.50	23.00
La Cour Des Dames Malbec Languedoc, France	6.75	8.25	25.00
Vega Del Rayo Rioja Rioja, Spain	6.95	9.00	28.00
The Crossings Pinot Noir (VE) Marlborough, New Zealand	8.75	11.75	35.00

Rosé Wines	175ml	250ml	Bottle
Via Nova Pinot Grigio Blush Pavia, Italy	6.25	7.25	22.00
AIX Rose Provence, France	8.75	11.75	38.00

Champagne & Sparkling	125ml	Bottle
Prosecco DOC	7.50	29.00
Rivani Rose Prosecco	7.50	29.00
Ayala Brut Majeur	9.00	45.00
Ayala Rose Majeur	9.50	48.00
Bollinger NV	13.50	80.00

DESSERT

Selection of Ice Creams & Sorbets (V)	5.50
Vanilla Cheesecake , Poached Rhubarb, Anglaise (V)	7.00
Rich Salted Caramel Brownie , Hot Chocolate Sauce (V)	7.00
Eton Mess , Seasonal Berries, Meringue, Chantilly Cream (V)	8.00
LKB Knickerbocker Glory	8.50

HOT DRINKS & TREATS

Tan y Castell Welsh Cakes	2.00
Warm Brownie Bites	3.00
Warm Sultana Scones, Clotted Cream & Jam	5.00
Welsh Brew Tea (Earl Grey, Peppermint, Green Tea, Chamomile, Lemon & Ginger, Cranberry & Raspberry, Mixed Berry)	3.00
Espresso	2.50
Macchiato	2.50
Americano	2.50
Latte	3.00
Cappuccino	3.00
Hot Chocolate (Whipped Cream & Marshmallows)	3.25
Double Espresso	3.50
Liqueur Coffee (Baileys, Tia Maria, Martell VS Brandy, Jameson's Whiskey, Disaronno Amaretto, Cointreau)	8.00

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish.