FOOD

MAINs

Salmon and chorizo linguine finished with fine herbs £16.95
Spiced chicken and pepper enchiladas with nachos and dips £16.95
Spiced feta, garlic and tomato sauce with grilled chicken and hand cut chips £22.95
Flat iron steak, roast tomato, field mushroom and hand cut chips £17.95
Local mussels, served with either white wine, garlic and shallot sauce or chilli and tomato – with bread or hand cut chips £13.95
Fish and chips, battered fish, minted mushy peas, tartar sauce and hand cut chips. Small £12.95 / Large £16.50
Homemade burger with cheese, bacon, hand cut chips and tomato salsa £16.95
Cajun salmon burger with salad, sweet chilli sauce and hand cut chips £17.50
Field mushroom and whipped goats’ cheese burger, tomato salsa and hand cut chips £15.95 (V)

SUNDAY TREAT £10.95
Welsh rarebit bread with traditional accompaniments (Sunday afternoons only £12.50)

SIDE ORDERS - £3.60
French fries
Hand cut chips
Quay mixed salad
Rocket & Parmesan salad
Mini Caesar salad
Garlic mushrooms
Onion rings
Seasonal vegetables

DESSERTS - £6.95
Quay Sundays: stan mess or chocolate brownie
Quay strawberry trifles
Chocolate cheesecake, chocolate sauce and chocolate ice cream
Portobello of Coney ice cream
Please ask for today’s flavour
Sticky toffee pudding with vanilla ice cream

FOOD AND BEVERAGE MENU

QUAY COCKTAILS - £8.95

Please use our menu as a guide for your cocktail experience. If you don’t see your favourite drink on this menu, just ask one of our bartenders - we might just know how to make it.

Mojito - White rum, mint, lime and sugar balanced over crushed ice
Cosmopolitan - Vodka, cranberry, lime and bitter
Shaken and served straight up with a flamed orange zest
Martini - Vodka, vermouth and dry bitters
Served straight up with a twist of lemon
Bloody Mary - Vodka and tomato juice seasoned with our own secret spice mix. Served long with a cocktail stick, sea salt and black pepper
Old Fashioned - Bourbon whisky stirred over ice with sugar bitters and angostura
Served straight up £6.50 (V)

Daquiri - A classic combination of white rum, lime and sugar. Can be served straight up or frozen. Also available in strawberry, banana or passion fruit
Served straight up £7.95

Vesper Martini - Of James Bond fame, a mixture of vodka, dry gin and olive oil, served with a twist of lemon
Served straight up £8.95

Belledi - The simple yet effective pairing of either white peach or strawberries with Prosecco
Served straight up £9.95

Vodka Espresso - Vodka, Kahlua and sugar, shaken with a doppio espresso and served straight up
Served straight up £8.95

Pimm’s No.1 - Pimm’s muddled with fresh lemon, lime, orange, strawberries, mint and cucumber then topped with lemonade
Served straight up £9.95

Gin Julep - Scoth whisky simple with lime and mint and bitters
Served over crushed ice and finished with ginger beer

Tom Collins - An original cocktail of gin, lemon, bitter and soda
Amaretto Sour - Amaretto shaken with fresh lemon, sugar and bitters
Blissful - Vanilla vodka, raspberry liqueur and vanilla sugar topped with Prosecco
Cucumber Southside - Lime infused gin with mint, cucumber, lime and a doppel espresso and served straight up
Caprice - The national drink of Brazil, cachaca sugar cane spirit mixed with lime, sugar and white rum over crushed ice
Negroni - A combination of dry gin, sweet vermouth and bitter Campari. A perfect digestif
Quay Royal - Our take on the classic black raspberry liqueur and Prosecco
Mal Tul - Dark and very run blended with chocolate, pineapple and orange, a bic classic

SHARING PLATTERS

Meze with olives, dried tomatoes, air dried ham, salami, feta cheese and olive oil bread £12.95
Chicken wings, chicken strips, onion rings and French fries £13.95
Nachos, melted cheese, served with sour cream, tomato salsa, jalapenos and guacamole £11.95
Sliders - beef, lamb, Cajun chicken served with fries and onion rings £13.95

OPEN SANDWICHES

All our open face sandwiches are served on white or brown bloomer and baked, for your convenience.

Bread and olives £4.45
Ham and cheese £4.45
Hot wings £4.45
Soup of the day £4.95 (V)
Cheesy garlic bread with petit salad £3.95

BUILD YOUR OWN SALAD £25.95
Choose one item from each list to personalise your own salad.

Toppings

Cajun salmon
Grilled chicken
Marinated beef
Grilled goat’s cheese
Lamb kofta

Salads

Build your own salad £12.95

Served in a Pimm’s cocktail.

Allergens / special dietary requirements

Would you like any special dietary requirements, please ask a member of the bar staff who will be happy to assist. Mistakes may occur.

Available upon request: gluten free bread, soy and diary free milk.

Note: Vegetarian

SALADS

Baby gem, pancetta and mint crisp salad
Petit pois, peas shoots and fresh mint
Baby spinach and salad
Candy pecan, spinach and baby watercress

DRESSINGS

Crisco
Olive oil and coriander
Blue cheese

THE GRILL AT THE LA CARTE MENU CAN BE FOUND ON THE INSIDE OF YOUR ROOM.

THE BAR LOUNGE AND IN ROOM DINING

quayhotel.co.uk
**DRINKS**

### HOT BEVERAGES
- Coffee
  - Americano £3.35
  - Cappuccino £3.35
  - Flat White £3.35
  - Mocha £3.25
  - Espresso Single £3.15
  - Dirty Chai £3.15
- Liqueur Coffee
  - Irish Coffee £3.35
  - Welsh Coffee £3.20
- Brandy Coffee
  - Bailey’s £5.95
  - Espresso Coffee £3.15

### SOFT DRINKS
- Fruit Juices £2.70
  - Red Bull £3.00
  - Schweppes Tonic £2.00
  - Schweppes Slimline Tonic £2.00
  - Fentimans Soft Drinks £3.50
  - Schweppes Juices 200ml £1.20
  - Orange/ Cranberry
  - Pineapple/ Apple/ Juice £2.50
  - Coke or Lemonade 1/2 pint £1.80
  - Coke and Diet Coke glass bottle £2.00

### QUAY’S SMOOTHIES & FLOATS £4.50
- Strawberry Sensation Smoothie
- Banana Smoothie
- Vanilla cream Smoothie
- Apple Pie Float

### THE QUAY TO Afternoon Tea
- Enjoy a Welsh Afternoon Tea in our stunning location.
- From £12.95 per person
- Please ask for our full Afternoon Tea Menu.

### BEER AND CIDER
- BOTTLED BEERS AND CIDER
  - Brandtser £3.50
  - Guinness £2.95
  - Great Orme bottle beers £5.00
  - Becks £2.75
  - Becks Non-Alcoholic £2.50

### GUEST CASK ALE
- We source our guest ale from the fabulous Great Orme Brewery in Glen Conwy (PON).

### SPIRITS
- ABV per 25ml

<table>
<thead>
<tr>
<th>Drink</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>40%</td>
</tr>
<tr>
<td>Gin</td>
<td>57%</td>
</tr>
<tr>
<td>Rum</td>
<td>43.1%</td>
</tr>
<tr>
<td>Whisky &amp; Bourbon</td>
<td>40%</td>
</tr>
<tr>
<td>RUM</td>
<td>40%</td>
</tr>
<tr>
<td>PORT AND SHERRY</td>
<td>50%</td>
</tr>
<tr>
<td>RED WINE</td>
<td>50%</td>
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</tbody>
</table>

### WHITE WINES BY THE GLASS AND DECANTER
- **175ml Glass**
  - **500ml Decanter**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>175ml Glass</th>
<th>500ml Decanter</th>
</tr>
</thead>
<tbody>
<tr>
<td>36. Terre Forte Trabbiata/Chardonnay Rubicone (Italy)</td>
<td>£13.50</td>
<td>£34.50</td>
</tr>
<tr>
<td>37. Aconcagua Tree/Chardonnay (Argentina)</td>
<td>£16.50</td>
<td>£41.00</td>
</tr>
<tr>
<td>38. Terre Forte Sangiovese Rosato Rubicone (Italy)</td>
<td>£15.00</td>
<td>£37.50</td>
</tr>
<tr>
<td>39. Château des Crêtes Pinot Noir (France)</td>
<td>£12.00</td>
<td>£29.50</td>
</tr>
<tr>
<td>40. Terre Forte Sangiovese Rubicone (Italy)</td>
<td>£15.00</td>
<td>£37.50</td>
</tr>
<tr>
<td>41. Côtes du Ventoux (France)</td>
<td>£9.50</td>
<td>£23.00</td>
</tr>
</tbody>
</table>

### ROSE WINES
- **175ml Glass**
- **500ml Decanter**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>175ml Glass</th>
<th>500ml Decanter</th>
</tr>
</thead>
<tbody>
<tr>
<td>42. Terre Forte Sangiovese Rosato Rubicone (Italy)</td>
<td>£15.00</td>
<td>£37.50</td>
</tr>
<tr>
<td>43. Petit Chablis, Domaine des Marroniers (France)</td>
<td>£12.50</td>
<td>£31.25</td>
</tr>
<tr>
<td>44. Oenology, Chateauneuf-du-Pape (France)</td>
<td>£15.00</td>
<td>£37.50</td>
</tr>
<tr>
<td>45. Ducasse de la Cour (France)</td>
<td>£12.00</td>
<td>£29.50</td>
</tr>
</tbody>
</table>

### CHAMPAGNE AND SPARKLING
- **125ml Glass**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>125ml Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Perrier Jouet Grand Brut (France)</td>
<td>£13.00</td>
</tr>
<tr>
<td>2. Prosecco DOC Bel Star (Italy)</td>
<td>£6.50</td>
</tr>
<tr>
<td>3. Montecristo Petit Tubo (Chile)</td>
<td>£10.00</td>
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</tbody>
</table>

### CUBAN CIGARS
- Montecristo petit tubo £14.40
- From: Vuelta Abajo
- Burn time: 15 - 20mins
- Smoke: This cigar is creamy with hints of coffee and some nutty flavour as well. This small Havana promises to have a good future. Attractive, good draw, thick smoke with complex flavours for such a small cigar.

### BREWERY CO.
- Loose-Leaf Tea £3.35
- Gently rolled loose tea made from 100% of the leaf.
- English Breakfast
- Earl Grey
- Moroccan Mint
- Green Fruit Punch
- Masala Chai