

tir a môr

## OUR TEA PARTNER



Proudly Welsh and Sustainable

## Allergen Information

Wh wheat | N nut | A almonds | D dairy/milk,  
Eg eggs | F fish | P peanut | Su sulphites | Tn Tree Nut  
Ve vegetarian | Vg vegan | So Soya | Gf gluten free

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

An optional 12.5% service charge will be added to your bill.

## DISCOVER MORE AT voco St. David's

### Stay A Little Longer Stay the Night

Wake up to panoramic views across Cardiff Bay and enjoy the comfort of one of Wales' most iconic waterfront hotels. Whether it's a special occasion or a spontaneous escape, your perfect stay awaits.

### The Spa at St David's Relax. Restore. Recharge.

Extend your visit with time in our award-winning spa. From indulgent ishga treatments to our hydrotherapy pool and tranquil relaxation spaces, every moment is designed to leave you feeling refreshed.

### Join us for Sunday Lunch

Two courses £27 | Three courses £35

## AFTERNOON TEA AT TIR A MÔR

Afternoon tea is a timeless tradition, a chance to slow down, connect and savour life's simple pleasures.

At voco St. David's Cardiff, we invite you to enjoy this experience in one of Wales' most iconic waterfront settings.

Inspired by Tir a Môr – Welsh for Land and Sea – our menu celebrates the finest seasonal Welsh ingredients, thoughtfully crafted into delicate pastries, freshly baked scones and savoury favourites.

Served on our bespoke handcrafted wooden boards, inspired by the natural beauty of the Welsh coastline, each afternoon tea reflects the character, craftsmanship and warmth of our home on Cardiff Bay.

As you take in the panoramic views across the water, we hope you'll relax, savour every moment and create memories as enduring as the landscape before you.

KEEP IN TOUCH



## AFTERNOON TEA AT TIR A MÔR

### CLASSIC AFTERNOON TEA

£38 per person

### SPARKLING AFTERNOON TEA

includes a glass of  
Bottego dei Poeti Prosecco

£43 per person

### CELEBRATION AFTERNOON TEA

includes a glass of  
Möet & Chandon Champagne

£52 per person



## TOKYO BLOSSOM

Tokyo Blossom offers a refined blend of premium green tea combined with cherry and rose petals, creating a subtle and invigorating infusion. This tea harmonises the crisp freshness of high-quality green tea with the gentle sweetness of cherry, delivering a sophisticated and balanced flavor experience.

## WINTER WARMER – SPICED BLACK TEA

Our Winter Warmer is a warming blend of tea perfect for frosty mornings & dark evenings.

Black tea is blended with spices and citrus peel creating a much needed hug in a mug for the long winter months.

## DELHI DECAF

Decaffeinated black tea

Our Delhi Decaf is our perfectly blended black tea with the caffeine removed - exactly as you would expect from the label.

Not a tea connoisseur?

Alongside our selection of teas, discover a range of speciality coffees, thoughtfully prepared to accompany the flavours of Wales.



## WELSH BLACK

A bold and satisfying everyday brew, our Welsh Black is a classic blend of rich Rwandan and malty Assam tea - crafted to deliver a smooth, full-bodied cup with real depth of flavour. Inspired by the warmth and character of Wales, this blend pairs perfectly with a splash of milk or enjoyed black for a clean, brisk finish.

## EARL GREY

Our Earl Grey is a bold, balanced blend of premium black tea, infused with a bright aromatic essence of bergamot & cornflowers. Perfect for a refined afternoon break.

## MOROCCAN GREEN TEA WITH MINT

Our green tea is a delicate blend of fine young green tea, brilliantly blended with peppermint leaf. It's a wonderful crisp & refreshing tea that can be enjoyed any time of the day.

## CALIFORNIA DREAMING

A smooth black tea delicately blended with the sweet, sun-ripened flavour of peach. Fruity, refreshing and perfectly balanced for any time of day.

## COCKTAILS

A light and refreshing celebration inspired by everyone's favourite brew.

£12 per cocktail

### Tir a Môr Spritz

Earl Grey tea, gin, elderflower, fresh lemon, Prosecco & soda



### Peach Blush

California Dreaming tea, peach syrup, lemon juice, prosecco



We also have a large selection of wines, beers, sprits and soft drinks to enhance your afternoon tea experience.

## TO START

A selection of triple layered sandwiches

Halen Môn Salted Cucumber  
whipped cream cheese,  
fresh dill  
(D,Wh,Ve)

Severn & Wye Smoked Salmon Rillette  
lemon crème fraîche,  
watercress  
(D,Wh,F)

Mature Welsh Dragon Cheddar  
caramelised onion chutney  
(D,Su,Wh)

Coronation Chicken  
curried mayonnaise,  
fresh coriander  
(D, Su, Wh)

## Our Tir a Môr Twist

Beetroot & Welsh Goat's Cheese  
Macaron  
(D, Ve, Nu, Eg)



## FRESHLY BAKED

Fruit Scone  
Plain Scone  
Traditional Welsh Cake  
(Su,Wh,D)

Served with  
Welsh Strawberry Preserve  
(Su)  
Rich Devonshire Clotted Cream  
(D)

## TO FINISH

Dark chocolate and raspberry delight  
Turkish delight, cherry glaze,  
edible gold  
(Gf, Vg, Su)

Tiramisu Finger  
white chocolate, coffee,  
cocoa dust  
(D,Wh, So, Eg)

Lemon Sphere  
sable biscuit, lemon mousse  
(Gf, Vg, Su)

Carrot & Apple Loaf  
roasted carrots,  
vanilla buttercream  
(Gf,V, Vg, Su, So)