

tir a môr

Croeso i
tir a môr



DISCOVER MORE AT voco St. David's

A gift that they will remember

Give the gift of something to look forward to with a voco St David's Cardiff voucher. From relaxing spa days and afternoon tea to memorable dining and overnight stays, it's the perfect present for every occasion.

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

EXPLORE OUR MENUS



EXPLORE OUR VOUCHERS



KEEP IN TOUCH



SANDWICHES

Crispy fried Welsh chicken wrap, Pembrokeshire Gold Sauce, spiced slaw	13
Wholemeal or plain bagel with Severn and Wye smoked salmon and a dill cream cheese	13
St Davids avocado BLT, grilled bacon, lettuce and tomato	13
Chicken and potato crisp sandwich, chicken mayonnaise on white or brown bloomer	13
Mature Welsh cheddar, pickle and roquette sandwich on white or brown bloomer (v)	13

SIDES

Fries or thick chips (ve)	6
House salad (ve)	6
Tiny Rebel Beer battered onion rings, roasted garlic aioli (v)	6

DESSERTS

Three scoops of Marios Welsh farm ice cream or sorbet, coulis, berries, chocolate (v)	8
Welsh artisan cheese selection, artisan crackers, orchard fruit chutney (v)	15

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

Prices include VAT.

BAR AND LUNCH MENU

Meaning land and sea in Welsh, our restaurant and bar, Tir a Môr, takes its cue from our bayside location and the very best produce Wales has to offer.

The kitchen puts a modern twist on our country's culinary heritage, from pan-roasted cod loin and Blas y Tir leek to Brecon lamb rump and slow-cooked beef and red wine ragu. Desserts elevate traditional puddings, such as Bara Brith bread and butter pudding, and a Welsh cheeseboard with Pembrokeshire biscuits.

Our Welsh credentials carry through to our drinks list, with local spirits playing a starring role in our signature cocktails and our own takes on the classics.

LIGHT BITES, SNACKS & SHARERS

Freshly baked bread selection, whipped charred Blas y Tir leek Welsh butter (v)	8
Herb-marinated Nocellara olives (ve)	7
Seasonal soup, with artisan bread (ve)	8
Smoked Garlic Houmous, Toasted Flat Bread (ve)	8
Baked camembert, Welsh hot honey, toasted sourdough (v)	14
Toasted Welsh Rarebit on sourdough	9

SMALL PLATES | 3 for £25

Crispy fried Welsh chicken, Pembrokeshire gold sauce, spiced slaw	12
Tiny Rebel Welsh beer battered fish goujons, crème fraiche, tartare sauce	9
Cefn Mawr farm beef meatballs, spicy tomato sauce, Caerphilly cheese	9
Potato and leek hash, Pembrokeshire southern gold mayo, crispy onions (v)	8
Glamorgan sausage bites, aioli dip (ve)	8
Crisp fried squid, black garlic ketchup, lemon gremolata	9

SALADS

Caesar Caerdydd, gem lettuce, caesar dressing, croutons, pickled anchovies, crumbled Caerphilly cheese	14
Superfood salad, mixed leaves, buckwheat, beetroot, assorted pulses, greens, tomato, cucumber, toasted seeds, garlic and apple cider vinegar dressing (ve)	14
Add: grilled chicken 10 grilled goat's cheese (v) 8 smoked salmon 12	

MAINS

Tiny Rebel Beer Battered fish and chips, minted pea purée, crème fraiche tartare sauce	24
Add: Curry sauce	5
Slow-cooked venison, baby onion, red wine and mushroom pie, buttered mashed potato, seasonal greens	23
Smashed Cefn Mawr Farm Chuck burger 'Burger Cheese' Charcoal Bun, Fries, Seasonal Slaw	23
Spinach and kale burger, vegan bacon, vegan cheddar, flat mushroom, artisan bun seasonal slaw (vg)	21
Crisp fried buttermilk chicken burger, brioche bun, Halen Mon bbq glaze, lime and coriander slaw, french fries	23