

SEASONAL ORGANIC SUSTAINABLE LOCAL DELICIOUS

CARDIFF MARRIOTT HOTEL

We are working with River Cottage to make your travel experiences brilliant. By sourcing over 80% of our food within 60 miles we will support local communities as well as bring you the freshest and most seasonal dishes. Our kitchen teams have been trained at River Cottage and our restaurant menus will change daily. We're committed to further improve our sustainability by reducing waste and ensuring all our food is free-range or organic and sustainably sourced. And if we're successful in our trial hotels, we will roll this out wider. We hope you enjoy your meal and would love to know what you think.

"Working with Marriott has been an exciting new challenge for River Cottage. The team here is helping to improve the food sourcing and sustainability practice within the two hotels. We are delighted to see our work with Marriott reflected in their new seasonal menus, which in turn will help support the local growers and artisan producers who are now supplying the hotels."

HUGH FEARNLEY-WHITTINGSTALL
Founder of River Cottage

STARTERS

PARSLEY SALAD

£6.95

local crab and soft boiled organic egg

PAN FRIED MACKEREL FILLET

£5.95

beetroot relish, horseradish sauce

SMOKED VENISON

£8.45

pickled mushrooms, crispy garlic and winter leaves

MARINATED CHICKEN SALAD

£6.95

raisins, pine nuts and basil

MARINATED WINTER VEGETABLES

£5.45

grilled flatbread and merguez spiced yoghurt

MAINS

SLOW COOKED ORGANIC GRAIG FARM BRISKET

£14.95

anchovy and rosemary potatoes, red wine sauce

SLADE FARM LAMB

£14.95

smashed celeriac, chilli and thyme

STEAMED FILLET OF WHITING

£10.95

leek, mussels and thyme chowder

PAN FRIED POLLOCK

£12.95

braised red cabbage, apple and horseradish cream

ROAST STUFFED SLADE FARM PORK

£14.95

Roast potatoes, honey carrots, apple sauce

HERB SPELT RISOTTO

£8.95

roasted beetroot, organic goats cheese and sage

SIDES

£3.00 EACH

HONEY GLAZED RAINBOW CARROTS

KALE, CHILLI AND FENNEL SEEDS

HAND CUT CHIPS AND AIOLI

ANCHOVY AND ROSEMARY POTATO GRATIN

SMASHED CELERIAC, CHILLI

DESSERTS

RICH CHOCOLATE CAKE

£6.00

cider brandy cream and ginger snap

VANILLA PANNA COTTA

£5.00

spiced apricot and biscotti

APPLE AND CHERRY CRUMBLE

£6.00

custard

ALMOND AND ORANGE PUDDING

£5.00

red wine pear and vanilla ice cream

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. Gratuities are discretionary.



TRAVELBRILLIANTLY.com



River Cottage