

Rhywbeth Melys/Sweet Snack

Cannoli

Bisged Eidaleg gyda canol melys a hufennog. 1.20
 Crunchy Italian biscuit with a sweet creamy filling.

Tregroes Toffee Waffles

Waffle x 2 1.20

Ridiculously Rich by Alana

Peanut Butter Fudge Slice or Millionaire's Brownie 1.20

Creision/Cnau Crisps/Nuts

O'r siop/From the shop

Paprika / Black Truffle / Iberian Ham Crisps	150g	3.60
Black Truffle / Iberian Ham Crisps	50g	1.20
Patatas Fritas (Creision tew/chunky crisps)	210g	3.50
Salted Almonds	175g	5.00
Smoked Salted Catalan Almonds	150g	4.70
Cocktail Snack Mix	110g	2.40
Taralli Fennel Seed snack	250g	1.80
Maize snacks	100g	1.50
Olives	350g	3.50
Spicy Broad Beans	100g	1.50
Roasted Salted Broad Beans	150g	1.90
Perello Cocktail Picante	350g	2.60

• SOFT DRINKS •

Lemonade/ Soda/ Source Tonic	£1.50
Frobisher Juices	£2.50
Shrubbie – Gently sparkling soft drink from TOKAJI	£3.00
Coca Cola	£2.50
Belvoir (<i>Elderflower</i>)	£2.50
Sparkling Water	small/ large £1.50/ £3.00

• HOT DRINKS •

Tea (See the list)	£2.20
Espresso (<i>double shot</i>)	£2.40
Americano	regular/ large £2.20/ £2.60
Cappuccino	regular/ large £2.50/ £2.80
Latte	£2.80
Mocha	£3.40
Flat White	£2.60
Macchiato	£2.50
Hot Chocolate	£3.00
<i>with cream and marshmallows</i>	£3.50
Iced Coffee	£2.80

Let us know you're here!

WI-FI

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Join our Mailing list

Please inform staff if you have any allergies.
 Food may contain nuts or raw egg

Diodydd/Drinks

CWRW/BEER + CIDER

	Potel
Budweiser (500ml)	3.50
Wrecsam Lager (330ml)	2.80
Peroni (330ml)	3.00
Cwrw Llŷn (Welsh bitter) (500ml)	3.50
Cwrw Cader – brewed in Dolgellau (500ml)	3.80
Geipel Lager (Welsh Pilsner) (500ml)	4.20
Orchard Gold – Gwynt Y Ddraig Cider (500ml)	3.50
Seidr Y Mynydd (500ml)	4.00

GIN – Served in generous 35ml measures

BRECON BOTANICALS - Our house gin from the Penderyn distillery	3.50
ABER FALLS - Rhubarb or Orange & Marmalade.	4.00
DYFI DISTILLERY POLLINATION - Award winning from Corris.	6.00
DÀ MHÌLE BOTANICALS - <i>floral & bitter, notes of dandelion and cloves.</i>	4.50
DÀ MHÌLE SEAWEED - (organic) Savoury notes and subtle seaweed.	4.50
MERYWEN - (Welsh for Juniper) Gorse & heather in the ingredients.	5.50
LLECHEN LAS/BLUE SLATE - made with local botanicals in Bethesda area.	5.50

SHERRY

4.00

• DIODYDD YSGAFN •

Lemonêd / Soda/ Tonic 'Source'	£1.50
Suddion 'Frobisher'	£2.50
Shrubbie – Gently sparkling soft drink from TOKAJI	£3.00
Coca Cola	£2.50
Belvoir (<i>Blodyn Ysgawen</i>)	£2.50
Dwr Pefriog bach/mawr	£1.50/ £3.00

• DIODYDD POETH•

Tê (Gwelwch y rhestr)	£2.20
Espresso (<i>dau joch</i>)	£2.40
Americano arferol/ mawr	£2.20/ £2.60
Cappuccino arferol/ mawr	£2.50/ £2.80
Latte	£2.80
Mocha	£3.40
Flat White	£2.60
Macchiato	£2.50
Siocled Poeth	£3.00
<i>gyda hufen a malws melyn</i>	£3.50
Coffi Iâ	£2.80

Galwch yn y siop!

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Ymunwch a'n rhestr bostio

Rhowch wybod i ni am unrhyw alergedd. Gall bwydydd gynnwys cnau neu wŷ amrwd

Rhestr Gwin BAR Wine List

PEFRIOG/SPARKLING

Champagne, René Jolly NV, Blanc de Noirs Ffrainc (12%) 125ml 8.00/Bottle 40.00
Dry, hints of brioche on the nose, good mousse and some yeastiness on the palate. A great NV wine!

Ancre Hill, Rosé Brut, Sir Fynwy, Cymru 2012 (10.5%) 125ml 8.00/Bottle 40.00
Wales' premier sparkling wine estate, just outside Monmouth. Well-aged, showing intense yeasty, meaty development on the nose. Hints of red berries on the crisp dry palate with a clean acidic finish.

Bortolin, Valdobbiadene DCOG Yr Eidal 2018 (11.5%) 125ml 5.50/Bottle 25.00
*From a top Prosecco producer, a fine example of just how it should be with plenty of apple and pear fruit a light mousse and the softness a little residual sugar gives. **Emma's Choice***

GWIN RHOSLIW/ROSÉ WINE

Chat Lamothe-Vincent Bordeaux Rosé AC Ffrainc 2018 (13%) 3.50/4.80/6.50/18.00
Crisp, dry and fruity rose with good acidity. Raspberry and strawberry fruit on the palate.

GWIN GWYN/WHITE WINE

Perlage, 'For Planet' Bronner Veneto, Yr Eidal, (12%) 3.50/4.50/6.50/18.00
This is a fungus-resistant grape variety that allows to reduce chemical treatments and therefore the impact on the environment. Fresh, crisp and dry.

Principe Pallavicini, Frascati DOC, Yr Eidal, 2019 (13%) 4.00/5.20/7.00/20.00
*A blend of Malvasia, Trebbiano and Greco. Delicate aromas of citrus fruit and blossom. On the palate, it is dry with refreshing acidity **Terri's Tipple***

Antonio Mas, Chardonnay, Single Vineyard, Yr Ariannin 2016 (14%) 5.00/6.50/8.50/25.00
Citrus aromas with tropical fruit on the palate. Round and balanced with excellent acidity. Fermented in new oak barrels.

GWIN COCH/RED WINE

Villanelle, Côtes du Rhône, Ffrainc, 2018 (13.5%) 3.50/4.50/6.50/18.00
A blend of Shiraz and Grenache – black fruits, raspberry and spice on the nose. Full of fruit with smooth tannins.

Il Faggio, Montepulciano D'Abruzzo, Yr Eidal, 2018 (13%) 4.00/5.20/7.00/20.00
Ruby red, lifted notes of dark fruits, plums and cherries with a hint of mocha. Soft, ripe tannins and a delicious chocolate-cherry finish.

Gál Tibor, Egri Bikavér Superior, Hwngari, 2017 (13.5%) 5.00/6.50/8.50/25.00
*A blast from the past - Hungarian Bull's Blood. Kékfrankos/Syrah/Cabernet franc/Pinot noir, A fruit driven wine with ripe cherries and plums, firm acidity and a long mineral finish. **Dewis Dyl***

Still wine served in measures of: 125ml/175ml/250ml

Alternatively:

- Choose any bottle from our wine shop to drink in. Corkage £10
- Wine Tasting Experience - 6 x 35ml guided wine tasting from this list £15