

## SHARING PLATTERS

**PLATIAD I RANNU/SHARING PLATTER** Choose 1 cheese and 1 charcuterie. We'll add olives, bread, extra virgin olive oil, Balsamic Vinegar and snacks. £30

**'DEWIS DA' CENARTH CHEESE SHARING PLATE** – 4 Welsh cheeses, biscuits & nibbles. £15

**Cannoli** £1.50  
 Bisged Eidaleg gyda canol melys a hufennog.  
 Crunchy Italian biscuit with a sweet creamy filling.

Paprika / Black Truffle / Iberian Ham Crisps GF	150g	4.60
Pesto/Spicy Coated Nuts	50g	2.00
Selectas Crisps Gluten Free	210g	3.50
Salted Almonds	175g	5.50
Smoked Salted Catalan Almonds	150g	5.50
Cocktail Snack Mix	110g	2.60
Taralli Fennel Seed snack	250g	2.00
Olives	150g	3.50
Spicy Broad Beans	100g	2.00

### • SOFT DRINKS •

Lemonade/ Tonic	£1.60
Fentimans	£2.50
Frobisher Juices	£2.50
Coca Cola	£2.50
<i>Sparkling Elderflower</i>	£2.50
Sparkling Water	small £1.80

### • HOT DRINKS •

Pot of tea (See list)	£2.60
Espresso (2 shot)	£3.00
Americano (2 shot)	£3.00
Cappuccino (2 shot)	£3.20
Latte (1 shot)	£3.20
Mocha	£3.80
Flat White (2 shot)	£3.20
Macchiato (2 shot)	£3.20
Hot Chocolate	£3.60
Luxury Hot Chocolate	£4.50
Iced Coffee (1 shot)	£3.20

**WI-Fi Code: GWIN12345**



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

## Diodydd/Drinks

### CWRW/BEER + CIDER

Wrecsam Lager (330ml)	Potel
Cwrw Llŷn (Welsh bitter) (500ml)	3.00
Geipel Lager (Welsh Pilsner) (500ml)	3.80
Orchard Gold – Gwynt Y Ddraig Cider (500ml)	4.80
Seidr Y Mynydd (500ml)	3.60
	4.50

### GIN CYMREIG – Served in generous 35ml measures!

BRECON BOTANICALS - Our house gin from the Penderyn distillery	3.50
ABER FALLS - Rhubarb <b>or</b> Orange & Marmalade.	4.00
<b>DYFI DISTILLERY</b> ORIGINAL – Award winning <b>local gin</b> from Corris.	5.00
<b>DYFI DISTILLERY</b> POLLINATION – made with summer botanicals.	6.50
<b>DYFI DISTILLERY</b> HIBERNATION – winter botanicals, Port cask aged.	7.00
<b>DYFI DISTILLERY</b> NAVIGATION – super strong 57% Madeira barrel aged.	8.50
DÀ MHÌLE BOTANICALS - floral & bitter, notes of dandelion and cloves.	5.50
DÀ MHÌLE SEAWEED - (organic) Savoury notes and subtle seaweed.	5.50
MERYWEN - (Welsh for Juniper) Gorse & heather in the ingredients.	5.50
LLECHEN LAS/BLUE SLATE - made in Bala – little bit of coriander flavour.	6.50

#### • DIODYDD YSGAFN •

Lemonêd / Soda/ Tonic	£1.60
Suddion 'Frobisher'	£2.50
Fentimans	£2.50
Coca Cola	£2.50
Blodyn Ysgawen pefriog	£2.50
Dwr Pefriog	bach £1.80

#### • DIODYDD POETH•

Tê (Gwelwch y rhestr)	£2.60
Espresso (2 joch)	£3.00
Americano (2 joch)	£3.00
Cappuccino (2 joch)	£3.20
Latte (1 joch)	£3.20
Mocha	£3.80
Flat White (2 joch)	£3.20
Macchiato (2 joch)	£3.20
Siocled Poeth	£3.60
Siocled Poeth Moethus	£4.50
Coffi Iâ (1 joch)	£3.20

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



## Rhestr Gwin BAR Wine List

### PEFRIOG/SPARKLING

#### Palmer & Co. Brut reserve

125ml 9.00/Bottle 48.50

Great value, well-made Champagne. Bright with a persistent mousse, ample, round and fleshy on the palate with a long finish.

#### Perlage, Tiziano Nardi, Extra Brut

125ml 6.00/Bottle 30.00

100% Glera Grape, an award winning, extra Brut Organic Prosecco. Flavours of pear and citrus. (11.5%)

### GWIN RHOSLIW/ROSE WINE

#### St Cels, Sous Les Pins, Ffrainc

4.00/5.50/7.00/20.00

Aromas of Jasmine, mandarin and bergamot. Surprisingly smoky, tart with a strawberry core. Elegant and fresh. (13%) **Vegan**

### GWIN GWYN/WHITE WINE

#### St.Cels Clochette, Italy

4.00/5.50/7.00/20.00

Orchard fruits and fresh pear aromas. A fresh white that's fruity with a touch of minerality (13%)

#### Vina Almirante, Rias Baixas, Spain

5.00/7.00/8.50/24.00

100% Caino Blanco. Crisp, fragrant, with peach and apricot notes. (13%)

#### El Gipotto, Gavi DOCG Yr Eidal

5.00/7.00/8.50/24.00

Aromas of candied lemon, apricots. Crisp and dry on the palate with good intensity and a mineral touch (13.5%) **Vegan & Organic**

### GWIN COCH/RED WINE

#### Abraham and the Heretics, Pinotage

4.00/5.50/7.00/20.00

Full of red berry, sweet black cherry fruit, with a smoky finish, typical for this grape variety. (14%)

#### K+K Gold Reserve, Blaufränkisch, Austria

6.00/8.50/11.00/32.00

Delicate spicy aromas, with sweet blackberry and currant fruit. Well integrated tannins, a good finish.

Aged for 18 months in Tronçais oak barriques. (13.5%)

#### 'Tremito', Nero D'avola, Sicily

4.00/5.50/7.00/20.00

Italian for 'Earthquake'. Grapevines were grown after the devastation in the Belice Valley in 1968. An intense spicy cherry nose with ripe dark fruits on the palate and balancing acidity. (13.5%)

**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 £18