

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
Canoli Bisged Eidaleg gyda canol melys a hufennog. Crunchy Italian biscuit with a sweet creamy filling.	£1.50
Paprika / Black Truffle / Iberian Ham Crisps GF	150g 4.60
Pesto/Spicy Coated Nuts	50g 2.00
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
Mr Fitzpatrick's Cordials	£1.20
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

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

GIN CYMREIG – 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 ORIGINAL – Award winning local gin from Corris.	5.00
DYFI DISTILLERY POLLINATION – made with summer botanicals.	6.50
DYFI DISTILLERY HIBERNATION – winter botanicals, Port cask aged.	7.00
DYFI DISTILLERY 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

Veuve Bonneval, Champagne Brut

125ml 8.00/Bottle 40.00

Citrus notes with ripe fruit on the palate, easy drinking with a soft mousse to finish.

Perlage Canah Valdobbiadene Prosecco Superiore DOCG

125ml 5.00/Bottle 24.00

100% Glera Grape, fruity bouquet, floral with strong notes of citrus and green apple. (11.5%)

GWIN RHOSLIW/ROSÉ WINE

Domaine de Miselle, Shiraz, Ffrainc 4.00/5.50/7.00/20.00

A fresh and fruity rosé with soft notes of strawberry and raspberry ending with a subtle spice. (11.5%)

GWIN GWYN/WHITE WINE

Madonnabruna, Pecorino, Yr Eidal

5.00/7.00/8.50/24.00

Lovely deep aromas of peach, jasmine, yellow fruits followed by flavours of apricot and pear with a good mineral edge. (13.5%)

Perlage, Borgo Faveri, Yr Eidal

4.00/5.50/7.00/20.00

Made using Bio-Dynamic practices, this wine is a blend of Falanghina and malvasia. Golden apples, melon followed by a floral and herbaceous finish. (12%)

Munay, Torrontés, Argentina

5.00/7.00/8.50/24.00

This juicy wine has aromas of flowers and stone fruits. In the mouth it is well balanced with good acidity and minerality. (13%)

GWIN COCH/RED WINE

Cerrino, Dolcetto d'alba, Yr Eidal

4.00/5.50/7.00/20.00

Hints of cherries and currants with a herbaceous touch. Light tannin and delicate acidity. (12.5%)

Cantinarte, 'Ode', Montepulciano, Yr Eidal

5.50/7.50/9.00/28.00

Francesca produces organic, virtually bio-dynamic wines from Abruzzo. This has aromas of herbs, dried fruit, sour cherries, and liquorice. Raspberries and cherries on the palate with plenty of acidity and structure. (13%)

Abraham and the Heretics, Pinotage, De Affrica

4.00/5.50/7.00/20.00

A cross of Pinot Noir and Cinsault. Full of red berries, sweet black cherry fruit with a smoky finish, typical for this grape variety. (14%)

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