

YR HEN FECWS RHESTR GWINOEDD WINE LIST

GWYN - WHITE

- Sauvignon Blanc. El Campo, Reserva Privada. Chile. (1) SF & F** £23.00
Tropical fruit notes with zingy lemon flavours.
175ml glass - £6.25 250ml glass - £8.35
- Verdejo. Amoranza, Spain. (2) (V) S & F** £23.00
Fragrant with green apple and fennel hints.
- Picpoul de Pinet. Domaine de la Madone, Languedoc. France. (1) F & SF** £29.00
Steely citrus, tangy lime and a melon palate.
- Chardonnay. El Campo, Reserva Privada. Chile. (2) C & F** £23.00
Bright and fruity with grapefruits and peaches.
175ml glass - £6.25 250ml glass - £8.35
- Gruener-Veltliner. Little Cricket, Hungary. (2) SP & SF** £24.00
Crisp with yellow plums and pepper hints.
- Sauvignon Blanc. Allan Scott, Marlborough. New Zealand. (1) (V) F & SP** £31.00
Intense gooseberry fruit and herbaceous notes.
- Pinot Grigio. San Antonio, Veneto. Italy. (2) (V) S & F** £23.00
Zesty pears and a delicate apple palate.
175ml glass - £6.25 250ml glass - £8.35
- L' Artisan Chardonnay. Domaine Paul Mas, France. (2) (V) C & F** £31.00
Tropical fruits with vanilla and blossom notes.
- Rioja Blanco. Don Placero, Spain. (2) F & S** £27.00
A soft lemon fruit palate and camomile hints.
- Viognier-Marsanne. Domaine St Paul, Languedoc. France. (3) ORGANIC (V) SP & F** £27.00
Lychee and peach notes with a gentle texture.

WINE TASTING GUIDE

white wine sweetness guide

(1) - very dry - (9) - very sweet

red wine body guide

(A) - light bodied - (E) - full bodied

(V) - VEGAN

All wines contain sulphites.

GWYN - WHITE

- Gewurztraminer. Michel Leon, Alsace. (2) SP** £33.00
Jasmine nose, orchard fruit and a clean finish.
- Pecorino. Tor del Colle, Italy. (2) SF** £27.00
Sun-dried peach palate with fresh minerality.
175ml glass - £7.10 250ml glass - £9.25
- Chablis. Chartron et Trebuchet, France. (2) F & C** £40.00
Apple bouquet, butter hints and a steely finish.
- Cotes du Roussillon Villages Blanc. Chapoutier Bila Haut les Vignes, France. (2) (V) F & C** £29.00
Citrus fruit, smoky notes and good minerality.
175ml glass - £7.55 250ml glass - £9.85
- Mâcon-Lugny 'les Genièvres', Louis Latour, Burgundy. (2) (V) C & F** £39.00
Lemons, honeysuckle aromas and almond hints.

COCH - RED

- Merlot. El Campo, Chile. (C) L** £23.00
Red berry jam, spicy notes and supple tannins.
175ml glass - £6.25 250ml glass - £8.35
- Appassimento Rosso. Vino Passito, Puglia, Italy. (D) (V) B & L** £29.00
Dark cherries with vanilla and fresh herb hints.
- Rioja Reserva. Cune Seleccion del Sumiller, Spain. (D) (V) B** £33.00
Rich plum flavours with sweet spice and vanilla.
- Shiraz. Bushranger, Australia. (E) (V) B** £23.00
Jammy fruits, spice hints and ripe blackcurrants.
175ml glass - £6.25 250ml glass - £8.35
- Cabernet Sauvignon. Beeskamp, Stellenbosch. South Africa. (D) B** £28.00
Dark berries, notes of chocolate and fine tannins.
- Pe Tinto. Herdade do Esporao, Portugal. (D) (V) B** £26.00
Big and spicy with sloes and liquorice hints.
- Tempranillo-Garnacha. Amoranza, Spain. (C) (V) L** £23.00
Easy-drinking, bursting with damsons and plums.
175ml glass - £6.25 250ml glass - £8.35

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COCH - RED

23. Fleurie. Le Pigeonnier du Chapitre,
Beaujolais, France. (C) C & L £35.00
Luscious with strawberries and smooth tannins.
24. Carmenere. Santa Alba,
Curico Valley, Chile. (C) (V) L & SP £27.00
Chocolate, bramble fruit and aromatic spice.
25. Petite Sirah. McManis Vineyards,
California. (D) B £33.00
Black fruit, creamy caramel and smoke hints.
26. Malbec. Caoba, Argentina. (C) (V) L £28.00
Blackberries, soft tannins and integrated oak.
175ml glass - £7.35 250ml glass - £9.50
27. Terrasses de Tour. St Christophe,
Saint Emilion, Grand Cru.
Bordeaux. France. (C) L £45.00
Blackcurrants, earthy notes and spice hints.
28. Pinot Noir. Verum, Patagonia. (C) (V) L £33.00
Strawberries, velvety tannins and violet hints.
29. Cotes du Roussillon Villages Rouge.
Chapoutier Bila Haute les Vignes,
France. (C) (V) B £29.00
Ripe cherries, bramble fruit and a silky palate.
175ml glass - £7.55 250ml glass - £9.85
30. Chianti. Sensi, Campoluce,
Italy. (C) ORGANIC. (V) L £31.00
Sweet strawberry notes and good structure.
31. Crozes Hermitage. M. Chapoutier,
Rhone Valley. France. (E) B £45.00
Black fruits, violet aromas and vanilla hints.

RHOSLIW - ROSÉ

32. Zinfandel Rosé. Hawkes Peak,
California. (4) (V) S & C £23.00
Sweet strawberries with watermelon hints.
175ml glass - £6.25 250ml glass - £8.35
33. Pinot Grigio Rosé. San Antonio,
Veneto. Italy. (2) (V) F & S £23.00
Fresh and crisp with summer berry fruits.
175ml glass - £6.25 250ml glass - £8.35
34. Mini Mi Rosé. Mediterranee,
France. (2) S & C £32.00
Lemongrass notes, vanilla and rose hints.

PEFRIOG - SPARKLING

35. Prosecco Spumante. Vispo Allegro,
Italy. (2) (V) S & SF £29.00
Acacia flower aromas, notes of peach and pear.
36. Prosecco Spumante Rosé. Barocco,
Italy. (2) (V) F & SF £29.00
Strawberries, rose hints and a lively mousse.
37. 'Precious Day'. Cremant de Bordeaux,
France. (2) £30.00
Ripe citrus, fine bubbles and brioche notes.
38. Prosecco Spumante. Vispo Allegro, ¼ btl
Italy. (2) (V) S & SF (200ml) £9.00
Acacia flower aromas, notes of peach and pear.

SIAMPEN - CHAMPAGNE

39. Veuve Deloyes. Brut. (1) £49.00
Floral bouquet, hazelnut hints and citrus fruit.

MELYS - SWEET

40. Sauternes. Louis Eschenauer,
Bordeaux. France. (8) 500ml £27.00
Lusciously sweet with tangerine and honey notes.
50ml glass - £2.95
41. Sweet Carolyn. Vondeling,
South Africa. (8) 500ml £45.00
Apricots, marmalade hints and jasmine aromas.

COCTELS - COCKTAILS

- Espresso Martini £12.00
Espresso shot, Vodka, Tia Maria
- Cosmopolitan £12.00
Vodka, Cointreau, Cranberry Juice, Lime Juice
- Rhubarb Gin Fizz £12.00
Rhubarb & Ginger Gin, Prosecco Rosé
- Negroni £12.00
Gin, Martini Rosso, Campari
- Kir Royale £14.00
Crème de Cassis, Champagne

WINE WITH FOOD

To help in your choice wine and food pairing we have marked a selection of wines with the following letters -
S = salads, F = fish, B = beef, L = lamb, C = chicken,
SP = spicy, SF = seafood