






White Wine – Gwin Gwyn

- | | Bottle |
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| 1. Sauvignon Blanc. Mariquita, Central Valley. Chile. (1)
Zesty style with juicy lemon fruits and ripe tropical flavours. F & C |  £18.50 |
| 2. Pinot Grigio. Water Stop Station, Moldova. (2)
Light, easy drinking, delicate floral aromas and citrus fruits. C, SP & F |  £18.50 |
| 3. Chenin Blanc. Grey Gables, Western Cape. South Africa. (3)
Tangy pear flavours with stone fruit aromas and peachy notes. S & P |  £18.50 |
| 4. Chardonnay. San Perito. Central Valley. Chile. (2)
A fresh, lemon style with ripe tropical punch aromas and a crisp finish. P, C & F |  £18.50 |
| 5. Semillon-Sauvignon. Helmsman, Western Australia. (2)
Finely textured with plush tropical fruits and a citrus finish. S, C & F | £24.50 |
| 6. Sauvignon Blanc. Live Wire, New Zealand. (1)
Herbaceous style with guava fruit, gooseberries and fresh limes. F & SP | £24.95 |
| 7. Chardonnay. Bushranger, South Eastern Australia. (2)
Good Chardonnay style with ripe melons and a fruity finish. P & C | £20.50 |
| 8. Sauvignon Blanc. Cleefs Classic Collection, South Africa. (1)
Vibrant style with tropical fruit notes, honeydew melon and ripe fig hints. C & S | £26.95 |
| 9. Rioja Blanco. Azabache, Bodegas Aldeanueva. Spain. (1)
Complex and dry with white peach and stone fruit aromas and hints of spice. S | £25.95 |
| 10. Viognier. Caoba, Mendoza. Argentina. (3)
Refreshing with tangerines, ripe apricots and hints of honeysuckle. SP | £25.95 |

Rose Wine – Gwin Rhosliw

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| 15. White Zinfandel. Twisted House, California. (4)
Sweet strawberries with a lovely watermelon fruit finish. ALL FOOD |  £18.95 |
| 16. Pinotage Rose. Grey Gables, Western Cape. South Africa. (2)
A crisp, raspberry bouquet with cherry hints and a lingering finish. ALL FOOD | £18.50 |
| 17. Pinot Grigio Rosato. La Riva, Italy. (2)
White peach and soft, red fruit palate with a crushed raspberry finish. ALL FOOD | £22.50 |



These wines are available by the 125ml/175ml/250ml glass



WINE WITH FOOD

To help in your choice of pairing wine and food we have marked a selection of wines with the following letters -





S = salads, **F** = fish, **B** = beef, **L** = lamb, **C** = chicken, **P** = pasta, **SP** = spicy

TASTE GUIDE/ CYFLWYNIAD BLAS

White Wine 1 - 9 (1 dry - 9 sweet) Gwin Gwyn 1-9 (1 sych - 9 melys)
Red Wine A - E (A light - E full bodied) Gwin Coch A-E (A ysgafn - E cyfoethog)

(Alcohol volume ranges between 10 - 14.5%) All wines contain sulphites

Red Wine – Gwin Coch

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| 20. Merlot. Mariquita, Central Valley. Chile. (C)
Ripe cherry and bramble fruits with notes of dark chocolate. L, B & C |  £18.50 |
| 21. Malbec-Merlot. Finca del Alta, Mendoza. Argentina. (B)
Blueberry jam with delicious raspberry fruit and a pleasing finish. |  £19.95 |
| 22. Shiraz-Cinsaut. Grey Gables, Western Cape. South Africa. (C)
Layered with ripe berries and spice with a generous plum finish. SP & L |  £18.50 |
| 23. Mr Goose Esq. Cabernet-Merlot. South Eastern Australia. (D)
Delicious red with dark cherries, juicy blackberries and toasty oak. B |  £18.95 |
| 24. Appasimento Rosso. Puglia, Vino Passito. Italy. (C)
Perfectly balanced with soft tannins, pleasant spice and vanilla notes. L | £25.50 |
| 25. Malbec. La Vaca Gorda, Mendoza. Argentina. (C)
Blackberry aromas with soft cherry fruit and sweet spice hints on the finish. | £22.50 |
| 26. The Man Eater Syrah. Sal de Fiesta, Bodegas Isidro Milagro, Spain. (C) ORGANIC
A smooth red with blueberry aromas and a touch of dark pepper. L & SP | £24.50 |
| 27. Shiraz. Bushranger, South Eastern Australia. (E)
Full bodied style with ripe, lush black fruits and hints of spice. | £19.50 |
| 28. Pinot Noir. Holmes Point, Marlborough. New Zealand. (C)
Ripe, dark stone fruit with smoky oak and a dried herb palate. B & L | £26.50 |
| 29. Rioja Tempranillo. Navajas, Spain. (C)
Full flavoured with integrated tannins and notes of raspberries and strawberries. B | £22.95 |
| 30. Malbec. Verum, Rio Negro. Patagonia. (C)
Violet scents, cherry and raspberry fruits with a warming finish. B | £28.95 |

Sparkling & Champagne Pefriog a Siampen

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| 35. Prosecco Spumante. La Scarpetta, Italy. (2)
Refreshing and light with a citrus bouquet, acacia flower hints and a pear finish. | £26.95 |
| 36. Taittinger. Brut Premier, Champagne. (1)
Classic Champagne with a delicate, honeyed palate and dry, citrus finish. | £59.00 |
| 37. Prosecco. Italy. (2) QUARTER BOTTLE - POTELI CHWARTER
Bright, fresh and dry with a soft fruit palate and lemon blossom aromas. | £7.95 |
| 38. Prosecco Rose. Italy. (2) QUARTER BOTTLE - POTELI CHWARTER
Refreshing and fragrant with forest fruit aromas and a dry strawberry finish. | £8.95 |