

WHITE

Terra Sicilia Bianca - Corte Masera Italy, Crisp, fresh and dry £2.70/£3.65/£5.25/£15.50
Pinot Grigio - Arietta - Italy, Bright, ripe and with plenty of pear fruit £2.75/£3.75/£5.40/£16.00
Chardonnay - Murphy's Wines - Australia, Soft, peachy and with good lingering flavours
£2.90/£3.95/£5.65/£16.80 *Verdejo/Viura* - Fuente Milano - Spain, Fresh and zesty with bright fruit flavours
£3.00/£4.15/£5.75/£17.00
Le Chapeau Noir Sauvignon Blanc - France, Fresh as a daisy, pale yellow with green £3.20/£4.25/£6.20/£18.00
Colombard/Sauvignon - Domaine Horgelus, France, dry with plenty of fresh fruit aromas and flavours £18.00
Rioja Blanco - Vina del Oja, Spain, Classic white Rioja with abundant fresh fruit £20.00
Soave Classico Cimalta - Corte Adami, Italy, A superb wine with glorious fresh, floral and yellow fruit flavours £24.00
Minervois Blanc - Chateau Canet, France, Elegant zesty grapefruit and tropical fruit flavours £22.00
Sauvignon Blanc Suade - Astoria Vini, Classic European Sauvignon with gooseberry and nettle aromas £24.00
Blancs de Pacs - Pares Balta, Spain, Ripe orchard fruits with zesty notes and a mineral finish £26.00 (vg)
Gewurztraminer Tradition - Sipp Mack, France Vegan & Organic, Violets, rose, lychee and spice £35.00
Petit Chablis - Domaine Vrignaud, France, Top class Chablis, dry fresh and mineral. Stunning! £36.00 (vg)

ROSE

Pink Zinfandel di Puglia - Arietta, Italy, Loads of berry fruit with a delicate sweetness £2.65/£3.60/£5.20/£15.50
Cotes de Gascogne Rose - Domaine Horgelus, France, Crisp, fresh, with good berry fruit £2.80/£3.80/£5.50/£16.00

RED

Rosso di Puglia - Corte Masera, Italy, Soft, juicy and easy drinking £2.70/£3.65/£5.25/£15.50
Tempranillo Blend - Vega Badenes, Spain, Light in texture and full of berry character £2.75/£3.75/£5.35/£15.80
Shiraz - Murphy's Wines, Australia, Great Aussie Shiraz with oodles of black fruit £2.90/£3.95/£5.70/£16.80
Merlot - Indaba Wines, South Africa, A fresh, clean and velvety red with good juicy fruit
£3.40/£4.70/£6.80/£19.80
Malbec Les Uvas - Mi Terruño, Argentina, Fine red fruits. Great with red meats £3.45/£4.70/£6.80/£20.00
Rioja Tinto - Vina del Oja, Spain, Red berries with hints of vanilla give way to a vibrant palate £20.00
Rouge de Gala - Domaine Horgelus, France, Concentrated, rich and toothsome with fruit and spice combined £19.00
Pinot Noir Caranto - Astoria Vini, Italy, Superb light red with strawberry and raspberry fruit. Stunning! £23.50
Mas Petit - Pares Balta, Spain Vegan & Organic, Deep, dark and brooding with blackberry and olive notes £26.00
Fleurie Clos de la Toilette - Domaine Coudert, France, Mulberries, cherries smoke, and pepper. Stunning wine £35.00
Tamblyn Cabernet Blend - Bremerton Winery, Australia, Full of layers of flavour with silky tannins, fruity finish £33.00

FIZZ

Prosecco, Le Contesse 20cl, Italy £6.50
Prosecco di Treviso Galie - Astoria Vini, Italy, Ripe and fruity with a delicate pearl £25.00
Prosecco Rose Valere - Astoria Vini, Italy, Soft, fruity and with plenty of ripe berry fruit £26.00
Cava Brut N/V - Paco Molina, Spain, Crisp, fresh and lively. Extremely refreshing £23.00
Champagne Veuve Doussot Brut N/V, Elegant, floral aromas with a vibrant and crisp palate. Excellent £55.00
Bollinger Champagne - France, A true classic, full flavoured with a rich brioche in the bouquet £75.00

COCKTAILS £6.95 each or 2 for £12.00

COSMOPOLITAN - Citron vodka, Cointreau, lime, cranberry juice, orange flare
ESPRESSO MARTINI - Kahlua, vodka, espresso, vanilla syrup, 3 coffee beans
FRENCH MARTINI - Citron vodka, Chambord, pineapple juice, raspberry
APEROL SPRITZ - Aperol, prosecco, soda and orange slice
FROZEN DAIQUIRI - White rum, triple sec, lime, sugar, add a flavour
LONG ISLAND ICED TEA - Vodka, white rum, tequila, triple sec, sugar, lemon, cola
MAPLE OLD FASHIONED - Bulleit bourbon, maple syrup, bitters
PORN STAR MARTINI - Vanilla vodka, passoa, passionfruit puree, orange juice
AMARETTO SOUR - Amaretto, lemon juice, sugar, angostura, egg white
HURRICANE - Bacardi rum, dark rum, orange juice, pineapple juice, lime juice, passion fruit syrup
APPLE & MELON MARTINI - Vodka, Midori liqueur, apple syrup, lime juice
MAI TAI - Havana esp, pineapple rum, Cointreau, orgeat syrup, lime juice, pineapple juice & pineapple leaf
DRUMSTICK - Old j spiced, Grand Marnier, cranberry juice, lime, raspberry puree, drumstick lolly
MOJITO - Mint - rum - lime - sugar - soda
BELLINI - Prosecco, raspberry, mango, strawberry, passion fruit, peach



We recommend 2 or 3 per person

TO NIBBLE

Marinated olives (vg)(gf)	£4.00
Selection of cured meats - balsamic pickled onions (gf)	£6.00
Hummus - crostini (vg)	£4.00
Baked camembert - garlic - thyme - dipping bread	£8.00
Garlic mushrooms – sourdough – truffle oil – parmesan – balsamic	£5.00

MEAT

Piggy mac n' cheese - smoked bacon - nduja- crumb	£7.00
Pen y Lan sausage – spicy mayo dip	£5.50
Stanley Jones Rump steak - Diane sauce (gf)	£8.00
Game pie - short crust – gravy – red cabbage	£8.00
Chicken bao bun – sweetcorn salsa – garlic mayonnaise	£7.00
Pen y Lan gammon – pineapple – quail's egg (gf)	£7.00

FISH

Tail on King prawns - garlic - chilli – parsley butter	£7.50
Salt & pepper - chilli – squid – sesame seeds	£6.50
Smoked salmon – lemon mayonnaise – cucumber – pickled shallots	£6.00
Seabass – tagliatelle – mussels – cream sauce – peas	£7.00
Cod Loin – Bombay potatoes – curry sauce – toasted almonds	£7.50

VEGGIES

Bombay potatoes – toasted almonds (gf)(vg)(n)	£4.50
Padron peppers - sea salt - chilli - maple (gf)(vg)	£5.50
Tender stem broccoli - garlic mayo - shallots (vg)(gf)	£5.00
Goats cheese Bonbon – textures of beetroot	£6.00
Patas bravas – tomato salsa – garlic mayonnaise (gf)	£5.50

SOMETHING TO SHARE

Pen y Lan pork - gammon - piggy mac n' cheese - mini sausages	£15.00
Vegan - potatoes - tender stem - Padron peppers – bread	£13.00
Anti Pasti - cured meats - balsamic onions - baked camembert - olives - garlic bread	£14.00

SIDES

Fries	£3.00
Garlic bread	£2.50
Garlic bread cheese	£3.00

PUDDING

Chocolate brownie - orange – salted caramel ice cream (n)	£5.00
Crepe Brulé – Merlyn liqueur - shortbread	£5.00
Selection of Welsh ice cream	£5.00

"All our food is prepared fresh to order. During busy times it may take longer than we would like and apologies in advance for this"

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have allergen cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings that the supplier has provided. gf

- Gluten Free | n - Nuts | vg - Vegan