



HOUSE CHAMPAGNE & PROSECCO

Prosecco Extra Dry, Fantinel, Italy £5.50 / £22.00
A fresh, dry fruity sparkler made using the Prosecco Grape.

Descombes Brut, NV France £8.50 / £29.00
This elegant, stylish Champagne is made using a high percentage of Chardonnay. Made in a light, modern style with excellent biscuity flavour and lively refreshing finish.

Champagne Cocktails £9.50
Bellini – Peach puree, dash of peach snaps, topped with champagne.
Kir Royale – Crème de cassis topped with champagne.
Champagne Classic – Fine Cognac poured over an angostura bitter soaked sugar cube, topped with Champagne

AWARD WINNING WELSH SPARKLING WINE

Ancre Hill Estates, Monmouth, Wales
Undoubtedly one of Wales' leading vineyards, now producing by Biodynamic principles. The vines are on south facing slopes outside Monmouth.

Ancre Hill, Brut White Sparkling, Welsh Regional Wine, 2010 £39.00
Made by traditional Champagne method, from 100% Seyval Blanc grapes. Clean, fresh with good acidity and mouthfeel of a delicate mousse.
Best White Sparkling at Bollicine del Mondo Verona 2012
Silver Medal – Decanter World Wine Awards 2010

Ancre Hill, Brut Rosé Sparkling, Welsh Regional Wine 2010 45.00
Made by traditional Champagne method, with typical Champagne varieties Chardonnay and Pinot Noir. Lovely soft perfumed nose, good heavy fruit on the palate and fine finish

CHAMPAGNE

Veve Cliquot Yellow Label Brut, NV £50.00
Well known for both its full bodied, biscuity style and its consistence, the success of this famous brand has grown and grown.

Veve Cliquot Yellow Label Rosé, NV £64.00
Credited as the first house to produce a rosé Champagne. Lovely Pinot dominated blend with a summer-fruit character.

Veve Cliquot Vintage Réserve Brut 2002 £72.00
Fuller in style than Yellow Label; the blend is 67% Pinot Noir and 33% Chardonnay, all from Premier Cru vineyards. Only made in the best years when the quality reaches the demanding standards set.



HOUSE WINE

Per Bottle
£16.00

175ml glass
£4.25

250ml glass
£5.35

HOUSE WHITE

Tierra Unoaked Chardonnay, Maule Valley, Chile 2014

A fine, elegant Chardonnay that is full of fresh, citrus fruit flavours with a lively, crisp acidity.

Pinot Grigio delle Venezia, San Floriano, Italy 2014

Light, delicate fruit flavours with a refreshing unoaked finish.

Finca Lorosco Sauvignon Blanc, Chile 2014/15

Crisp and refreshing, with aromas of mandarin and lime on the nose. The palate is full with citrus fruit notes and offers richness and depth of flavour. citrus/grapefruit on the palate and a touch of tropical pineapple and mango, good balancing acidity and a long pleasant finish.

HOUSE RED

Montepulciano d'Abruzzo, Collezione Marchesini, Italy 2014

The Montepulciano grape grown along the Adriatic coast produces a rich red wine with spicy fruit and firm tannins.

Finca Lorosco Merlot, Chile 2014/15

This bright ruby-red Merlot has aromas of sweet prune, vanilla and chocolate. Round and juicy, on the palate this wine offers notes of ripe currants, blackberries and a touch of spice.

HOUSE ROSÉ

Vendange White Zinfandel, California, 2013/14

A delicious, off-dry rosé made using Zinfandel grapes from the North Central valley.

Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy 2014

Just off-dry and subtle flavoured this fashionable wine is delicious.

RED

- 1. Leonardo Chianti, Italy 2012** **£19.50**
A Modern fruit driven Chianti, beautiful fresh cherry/violet nose, red fruits on the palate – warm, smooth and soft.
“Great Value Wine of the Year” – International Wine Challenge.
- 2. Rioja Tinto Crianza, DO, Presagio, Spain 2011/12** **£21.50**
Jaview Saenz produces with an immaculate modern bodega. Careful grape selection and fermentation produce textbook Rioja – plenty of red and black fruit, with spice and vanilla from American oak and soft tannins.
- 3. Red Burgundy, Cave D’Azé, A.C, France 2012** **£23.50**
From a well respected Co-op in the Maconnaise, offering excellent value. Pinot Noir from an unusually hot summer gives good colour and fine soft red fruit nose, strawberries on the palate with good acidity and structure with careful use of oak.
- 4. Vina Chocolan, Reserva Carmenere, Maipo Valley, Chile 2013** **£26.50**
An old grape from France, now almost uniquely grown in Chile, deep ruby-red, rich, ripe fruit, cherries and plums, with spice and some toasty French Oak, long and full flavoured.
- 5. Les Hauts de la Ponche, Vacqueyras A.C. France 2011** **£29.50**
One of the relatively new kids on the block near to Chateauneuf De Papes, this is a blend of Grenache, Syrah and Mourvèdre. Full of dark, sunshine fruit, well-structured and long.
- 6. Amarone della Valpolicella, DOC Provolò, Italy 2007/08** **£39.50**
One of *the* classic Italian red wines, made with low yielding vines, the grapes dried for 4 months before fermentation and then a long maturation in large barrels. A wine of stunning concentration, full with rich, dried fruits, long with a hint of bitterness on the finish.
- 7. Torres Mas La Plana Cabernet Sauvignon Penedès, Spain 2010** **£44.50**
The 29 hectare Mas la Plana vineyard is one of the finest in the Torres estate. Aged for 18 months in new French oak barrels, the wine is both voluptuous and powerful.
Winner of the International Wine Challenge 2006.
- 8. Ata Rangi, Pinot Noir, Marlborough, New Zealand, 2011** **£52.50**
Undoubtedly one of New Zealand’s finest wines, a top Pinot in anyone’s book. Seductive perfumes, a supple and velvety texture, superb balance and great length and complexity.
- 9. Chateau d’Angludet Margaux Cru Bourgeois A.C, France 2004** **£65.50**
Owned by the Sichel family, consistent and well priced. “Vividly coloured, medium to full bodied with excellent fruit, finesse, and finish – classic Margaux”
Tom Stevenson



WHITE

- 20. Martivilli Sauvignon Blanc, Rueda, 2013/14** £19.50
From Spain's "new" quality wine region, an excellent value, refreshing Sauvignon Blanc, with consistently good scores in the Penin Guide. Typical elderflower nose, crisp and dry with citrus and lychees on the palate.
- 21. Kleine Zalze Barrel fermented Chenin Blanc, South Africa 2013/14** £19.50
Hand harvested premium quality grapes from some of the oldest vineyards on the estate are used to produce this elegant, full-bodied fruit-driven wine.
- 22. Macon Aze, A.C White Burgundy, France 2012/13** £21.50
From a well respected Co-op in the Maconnaise a great value, unoaked Chardonnay: clean, crisp, green apple fruit with good acidity and fine finish *Silver Medal Macon 2004*.
- 23. Gavi di Gavi la Tolendana, Domini Villa Lanata, Italy 2014** £23.50
This very dry, subtle wine is Piemonte's most celebrated white wine. From the best part of the region with great intensity and finesse.
- 24. Sancerre, A.C. Domaine Crochet 2014** £26.50
From a small family producer in the Loire village of Bué just south of Sancerre. The best Sauvignon Blanc grapes go to produce a wine with a typical, intense, pungent nose, a palate full of gooseberry, citrus fruit and dry, crisp acidity.
- 25. Rolly Gassmann, Riesling, Alsace, 2007/12** £28.50
An excellent wine from the distinguished Alsace grower in Rorschwihr. A typical Riesling nose, fresh with zesty lime and a touch of oil. The palate is soft and off-dry but with zingy citrus flavours, wonderful balancing acidity and good length.
- 26. Chablis, Premier Cru-Les Fourneaux, A.C. Domaine Alain Gautheron, 12/13** £29.00
The most northerly of the Burgundy vineyards. From a small family producer in Fleys, with an immaculate modern cellar. This is a delicious, full wine, with great length, steely dry and good minerality.
- 27. Le Mont, Vouvray Demi-Sec A.C, S.A.Huet, 2002** £32.00
Noel Pinguet produces wines from Chenin grapes, grown using organic and Biodynamic principles on sites that go back to Napoleonic times. A clear and bright pale straw colour, with a honeysuckle and lime nose, aroma, intense lemon/lime palate with honey overtones. Off-dry, excellent acidity and long finish.
- 28. Greywacke Marlborough Sauvignon Blanc, New Zealand, 2014** £32.00
After 25 years as head winemaker at Cloudy Bay in 2009 Kevin Judd established his own winery, Greywacke. The result is this stunning New Zealand Sauvignon, fresh and lively with typical floral aromas, lovely fruity with a touch of minerality and a luscious finish.
- 29. F.E Trimbach Gewurztraminer, Alsace, 2007** £39.50
The ripe, spicy character of Alsace's hallmark grape needs no introduction. This classic example has the typical ripe, peachy character, full palate and dry finish expected of the variety.



DESSERT WINES

Brown Brothers Late Harvest Orange Muscat, Australia 2013 37.5cl **£14.00**

A unique dessert wine from the Mystic Park Vineyard in Victoria. This is a lively, yet elegant dessert wine with great intensity of flavour.

75ml measure **£4.00**

Valdivieso, Eclat, Botrytis Semillon, Curico Valley, Chile, 2011 37.5cl **£23.00**

Lovely honeyed grapefruit with some gentle candied lemon on the nose. Very intense on the palate with some good natural fruit sweetness and vibrant acidity. Well made and very enjoyable.

S H E R R Y

75ml measure

La Gitana Manzanilla

£4.00

La Manzanilla has a dry finish with a fresh and delicate taste.

Croft Original Sherry

£4.00

A sherry with a clean, crisp taste and an aromatic sweet finish.

P O R T

75ml measure

Sandeman 10 year old Tawny Port

£4.00

Matured in small oak casks, this porto has developed a strong and appealing tawny character, balancing ripe fruit, jam and dried fruits with hints of vanilla and raisins.

BWYTY
MAWDDACH
RESTAURANT

WELSH WHISKY / SPIRITS	25ml
Penderyn Single Malt Whisky	£6.10
Brecon Gin	£3.60
WHISKY	25ml
The Famous Grouse	£3.30
Teachers	£3.30
Jack Daniels	£3.50
Jamesons	£3.50
Glenfiddich Special Reserve	£4.85
Jonnie Walker Black / Blue	£5.50/£17.00
SPIRITS / LIQUEURS	25ml
Martell V.S.	£3.80
Remy Martin VOSP	£4.80
Hennesy XO	£10.50
Tequila	£3.30
Baileys	£3.60
Tia Maria	£3.30
Malibu	£3.30
Southern Comfort	£3.30
Luxardo Sambuca	£3.30
Cointreau	£3.30
Disarrano Amaretto	£3.50
Archers	£3.30
Pernod	£3.30
Smirnoff	£3.30
Gordons	£3.30
Bombay Sapphire	£3.50
Bacardi Carta Blanca	£3.50
Havana Club	£3.50
Lamb's Navy Rum	£3.50
Jagermeister	£3.50
Limoncello	£3.30
	50ml
Pimms	£3.60
Campari	£3.60
Martini Extra Dry	£3.30
Martini Bianco	£3.30
Martini Rosso	£3.30

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RESTAURANT

DRAUGHT

½ Pint / Pint

Pilsner Erquell	£2.40 / £4.60
Peroni Nastro Azzuro	£2.40 / £4.60
Becks Vier / Boddingtons	£2.00 / £3.90

AWARD WINNING LOCAL BEER

Snowdon Ale (Pale Ale)	500ml	£4.30
Dark side of the Moose (Dark Ale)	500ml	£4.30
Gwynt y Ddraig Welsh Farmhouse Cider	500ml	£4.30

BOTTLED BEER

Lefe 330ml	£3.70
Estrella 330ml	£3.55
Magners 500ml	£4.20
Magners 330ml	£3.50
Becks No Alcohol 275ml	£2.95

SOFT DRINKS

Lemonade	£2.00
Soda Water	£2.00
Coke	£2.20
Diet Coke	£2.20
Tonic Water	£1.55
Slimline Tonic	£1.55
J20 Orange Passion	£2.50
J20 Apple Raspberry	£2.50
Red Bull	£2.50
Still / Sparkling 330ml	£2.50
Still / Sparkling 750ml	£5.00
Appletizer	£2.50
Tomato Juice	£2.00
Bitter Lemon	£2.00
Ginger Ale	£1.90
Ginger Beer	£2.00
Orange Juice	£2.50
Apple Juice	£2.50
Elderflower	£2.50
Pineapple	£2.00
Grapefruit	£2.00
Cranberry	£2.00

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RESTAURANT

LAVAZZA COFFEE

Americano	£2.20
Decaffeinated	£2.20
Single Espresso	£2.00
Latte	£2.50
Cappuccino	£2.50
Mocha	£2.50
Machiato	£2.50
Double Espresso	£3.00
Hot Chocolate	£3.00

LIQUEUR COFFEE £5.50

Irish - Jamesons	
Calypso - Tia Maria	
Sultan Special - Baileys	
French - Brandy	
Italian - Amaretto	
Russian - Vodka	
American - Jim Beam	
Caribbean - Rum	
Floater (No Alcohol)	£3.50

TWININGS TEA

Traditional	£2.20
Earl Grey	£2.20
Green	£2.20
Darjeeling	£2.20
Peppermint	£2.20
Camomile	£2.20
Assam	£2.20
Fruit teas	£2.20
(please ask for selection)	