

## HOUSE CHAMPAGNE & PROSECCO

**Prosecco Extra Dry, Fantinel, Italy** £5.60 / £22.50  
A fresh, dry fruity sparkler made using the Prosecco Grape.

**Descombes Brut, NV France** £9.00 / £30.00  
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  
*Kir Royale* – Crème de cassis topped with champagne.  
*Champagne Classic* – Fine Cognac poured over an angostura bitter soaked sugar cube, topped with Champagne  
*Bellini* – Peach puree and a dash of archers, topped with champagne

**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*

## CHAMPAGNE

**Veuve 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.

**Veuve 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.

**Veuve Cliquot Vintage Réserve Brut 2004** £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.

B W Y T Y  
**MAWDDACH**  
RESTAURANT

## HOUSE WINE

Per Bottle  
£16.50

175ml glass  
£4.50

250ml glass  
£5.60

## HOUSE WHITE

### **Tierra Unoaked Chardonnay, Maule Valley, Chile 2016**

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

### **Pinot Grigio delle Venezia, San Floriano, Italy 2016**

Light, delicate fruit flavours with a refreshing unoaked finish.

### **Gable View Sauvignon Blanc, Western Cape, South Africa, 2016**

Tropical and stone fruits on the nose, with a clean citrus finish on the palate

## HOUSE RED

### **Montepulciano d'Abruzzo, Collezione Marchesini, Italy 2015**

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

### **Luis Felipe Edwards Malbec, Chile 2016**

This hearty Malbec has rich flavours of damsons and plums with a hint of black pepper and chocolate

### **The Paddock Shiraz, Australia 2016**

Packed with delicious plum and red berry flavours, with a warming hint of spice on the finish

## HOUSE ROSÉ

### **Vendange White Zinfandel, California, 2016**

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

### **Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy 2015**

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

## RED

- 1. Da Vinci Chianti, Italy 2014/15** **£19.50**  
 A modern style, 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 2013** **£22.50**  
 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 2015** **£26.00**  
 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. Montes Alpha Carmenere, Maipo Valley, Chile 2013/14** **£29.50**  
 Deep ruby red with a nose of sweet, ripe berry fruit, full of dark and dried fruit on the palate with chocolate and spice, mature tannins and a long finish
- 5. Les Hauts de la Ponche, Vacqueyras A.C. France 2014** **£32.50**  
 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. Chateau de la Cour, Saint-Emilion Grand Cru Bordeaux, France 2011** **£35.00**  
 Structured and well balanced, this wine has aromas of red berries, coffee and vanilla. Matured in Oak barrels for 12 months, this elegant Saint –Emilion Grand Cru has beautiful tanned finish.  
*International wine challenge 2014 - Gold*
- 7. Amarone della Valpolicella, DOC Provolò, Italy 2007/08** **£43.50**  
 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.
- 8. Torres Mas La Plana Cabernet Sauvignon Penedès, Spain 2012** **£49.50**  
 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.
- 9. Ata Rangì, Pinot Noir, Marlborough, New Zealand, 2011/12** **£65.50**  
 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.
- 10. Chateau d’Angludet Margaux Cru Bourgeois A.C, France 2004** **£69.50**  
 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, 2016** £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 2016** £21.50  
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 2013** £24.50  
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. Sancerre, A.C. Domaine Crochet 2016** £28.00  
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.
- 24. Gavi di Gavi la Tolendana, Domini Villa Lanata, Italy 2016** £30.00  
This very dry, subtle wine is Piemonte's most celebrated white wine. From the best part of the region with great intensity and finesse.
- 25. Rolly Gassmann, Riesling, Alsace, 2012** £31.50  
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. Greywacke Marlborough Sauvignon Blanc, New Zealand, 2016** £34.00  
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.
- 27. Chablis, Premier Cru-Les Fourneaux, A.C. Domaine Alain Gautheron, 2013** £35.00  
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.
- 28. 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

**Muscat de Beaumes de Venise, Rhonea, France 37.5cl** £14.00  
Delicious and refreshing, this pale gold Muscat unveils seductive floral aromas, combined with delicate honeyed sweetness and exotic fruit 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.

**Tio Pepe** £4.00  
Dry, refreshing and distinctive

## P O R T

**75ml measure**

**Sandeman 10 year old Tawny Port** £4.00  
Matured in small oak casks, this port has developed a strong and appealing tawny character, balancing ripe fruit, jam and dried fruits with hints of vanilla and raisins.

BWYTY  
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**WELSH WHISKY / SPIRITS**

**25ml**

Penderyn Single Malt Whisky	£6.50
Brecon Gin	£3.70

**WHISKY**

**25ml**

The Famous Grouse	£3.50
Teachers	£3.50
Jack Daniels	£3.70
Jamesons	£3.70
Glenfiddich Special Reserve	£5.00
Jonnie Walker Black / Blue	£5.50/£17.00

**SPIRITS / LIQUEURS**

**25ml**

Martell V.S.	£4.00
Remy Martin VOSP	£5.00
Hennessy XO	£10.50
Tequila	£3.50
Baileys	£3.70
Tia Maria	£3.50
Malibu	£3.50
Southern Comfort	£3.50
Luxardo Sambuca	£3.50
Cointreau	£3.50
Disarrano Amaretto	£3.70
Archers	£3.50
Pernod	£3.50
Smirnoff	£3.50
Gordons	£3.50
Greenalls	£3.70
Bacardi Carta Blanca	£3.70
Havana Club	£3.70
Lamb's Navy Rum	£3.70
Jagermeister	£3.70
Limoncello	£3.50

**50ml**

Pimms	£3.70
Campari	£3.80
Martini Extra Dry	£3.50
Martini Bianco	£3.50
Martini Rosso	£3.50

BWYTY  
**MAWDDACH**  
 RESTAURANT

**D R A U G H T**

**½ Pint / Pint**

Peroni Nastro Azzuro

£2.50 / £4.60

**LOCAL AWARD WINNING BOTTLED BEER, 500ml, all £4.60**

T P A – Talyllyn Pale Ale ABV 4.4%

A classic India Pale Ale, this is pale amber in colour with a distinctive hoppiness, it is a refreshingly bitter ale. Cascade hops are used to give citrus floral notes.

Cader Gold ABV 3.8%

A light hoppy ale using Mount Hood hops for a subtle aroma of honey, lemon and tarragon

Idris Bitter ABV 4.1%

A traditional bitter using a blend of malted barley, and Williamette hops to give soft caramel and spicy notes

Cwrw Coch ABV 5%

A warm ruby ale based on a traditional recipe using Bramling Cross hops to give spicy berry aromas.

Gwynt y Ddraig Welsh Farmhouse Cider ABV 6.5%

Rich in colour, body and flavour with a fresh, fruity aroma.

**BOTTLED BEER**

Peroni Gluten Free	£3.60
Bulmers 568ml	£4.60
Magners Pear 568ml	£4.60
Magners 330ml	£3.60
Becks No Alcohol 275ml	£3.00

**SOFT DRINKS**

Lemonade	£2.00
Soda Water	£2.00
Coke	£2.50
Diet Coke	£2.50
Tonic Water	£1.60
Slimline Tonic	£1.60
J20 Orange Passion	£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	£2.00
Ginger Beer	£2.00
Orange Juice	£2.50
Apple Juice	£2.50
Elderflower	£2.50
Pineapple/Grapefruit/Cranberry	£2.00

B W Y T Y  
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**LAVAZZA COFFEE**

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

**LIQUEUR COFFEE £6.00**

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)	