

GWESTY CYMRU



Gwesty Cymru – Welsh Rarebit / Caws Pob

Accompanied with cherry tomatoes and dressed leaves.

Gweinir gyda tomatos ceirios a dail wedi'u gwisgo.

Priced/Pris: £5.00

Gwesty Cymru – Mussels and Homemade Chips / Cregyn gleision a sglodion cartref

Mussels cooked in a creamy garlic and white wine sauce with lightly salted homemade chips.

Cregyn gleision wedi'u coginio mewn saws garlleg hufennog a gwin gwyn gyda sglodion cartref wedi'u halltu'n ysgafn.

Priced/Pris: £13.50

Gwesty Cymru – Portion of Chips / Sglodion

Homemade lighted salted chips, made with maris piper potatoes.

Sglodion cartref wedi'u gwneud gyda thatws Maris Piper wedi'u halltu'n ysgafn.

Priced/Pris: £5.00

Gwesty Cymru – (Vegan – Meat Free Cawl available)

With Green Thunder cheese (or Vegan cheese) and bread

Priced: £8.50

Gwesty Cymru – (Cawl Figan a llyseuol, digig hefyd ar gael)

Caws ‘Green Thunder’ (caws figan) a bara

Pris: £8.50

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Nodwch, os gwelwch yn dda, y gall y cracerau a weinir gennym gynnwys cnau a sesame. Gofynnwch am rai gwahanol. Pobir ein bara mewn becws ble ceir cnau a sesame. Prynir ein dewis o gigoedd o Hwngari, ac er yn dra annhebygol, fe allai cnau fod yn bresennol. Er ein bod yn gwneud ein gorau i leihau risgiau, mae cnau ac alergenau eraill yn bresennol yn y gegin.

Gwesty Cymru – Fish Platter

Our fish platters consist of Smoked Halibut Fillet, Gravavlax Marinated Salmon, Smoked Salmon and Beetroot Marinated Salmon.

Accompanied with tartare sauce, olives, bread, cherry tomatoes and dressed leaves.

Priced at £13.50

Gwesty Cymru – Platiad Pysgod

Mae ein plateidiau pysgod yn cynnwys Ffiled Halibut wedi'i fygu, Eog wedi'i farinadu â Gravavlax, Eog wedi'i fygu ac Eog wedi'i farinadu â betys.

Gweinir gyda saws tartar, olifau, bara, tomatos ceirios a dail wedi'u gwisgo.

Pris: £13.50

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Gwesty Cymru – Vegan Platter

Our Vegan platters consist of mushroom pate, hummus, chopped carrot, cheese, cherry tomatoes, apple and pear, artisan crackers and olives.

Priced at £13.50

Gwesty Cymru – Platiad Figan

Mae ein plateidiau Figan yn cynnwys pate madarch, hummus, moron wedi'u torri, caws, tomatos ceirios, afal a gellyg, craceri artisan ac olifau.

Pris: £13.50

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Gwesty Cymru – Cheese Board

Create your own cheese board, consisting of 3, 5 or 7 of our Welsh, English and Continental cheeses. All our boards include artisan crackers and preserves.

Priced at £13.00, £16.50 and £20.00 respectively.

Gwesty Cymru - Platiad Caws

Crëwch eich platiad caws yn cynnwys 3, 5 neu 7 o'n cawsiau Cymreig, Seisnig a Chyfandirol. Gweinir ein platiau i gyd â cracerau *artisan* a chyffeithiau.

Pris: £13.00, £16.50 a £20.00.

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Gwesty Cymru - Charcuterie

Create your own charcuterie board, consisting of 3, 5 or 7 of our speciality meats. All our boards include artisan crackers and preserves.

Priced at £13.00, £16.50 and £20.00 respectively.

- 1- **Water Buffalo** - A traditional Hungarian salami, mild but full of rustic character with a rich and luxurious meaty flavour. This gourmet charcuterie combines aromatic buffalo meat with pork pancetta, freshly ground pepper and garlic, creating a moreish combination that is hard to put down. Produced in small batches and smoked over fragrant beech-wood for an unforgettable experience.
- 2- **Mild wild Boar** - An artesian wild boar salami that showcases the unique game flavour of this breed. Traditionally prepared using premium quality, free-range wild boar meat. Expertly seasoned with deeply aromatic, Hungarian paprika and a secret combination of fresh complimentary spices.
- 3- **Venison Chorizo** - Delicious, melt-in-mouth chorizo produced using only the finest prime cuts of venison and blended with pork pancetta. Seasoned with Hungarian paprika, renowned for its aromatics, blended with a unique combination of fresh herbs and spices. Finally smoked over beech wood to create this artisan chorizo.
- 4- **Mangalitza piquant Salami** - Produced using the famed Mangalitza pork, with the addition of freshly cracked green peppercorns. The combination brings your palate alive. This artisan charcuterie product is made in small batches with 80% fresh Mangalitza pork and 20% grey cattle beef, and the combination of these two ancient Hungarian breeds with pepper, nutmeg and allspice provides a memorable and delectable experience. Awarded one Great Taste Award star.
- 5- **Mangalitza mild Salami** - A unique salami made from the revered Mangalitza pork and grey cattle beef, both prestigious, ancient breeds. This artesian product is mild in spice but packed full of flavour due to the expert blending of spices used to compliment the meat. Deeply rich and awarded two Great Taste Award stars.
- 6- **Venison Bresaola** - A rich, matured bresaola from the finest venison rump, this is a gourmet charcuterie with a deep and complex flavour profile. The venison is first marinated with juniper berries, bay leaves and white pepper, then smoked over fragrant beech-wood. Lean with an irresistible texture, this is wild game royalty fit for a king.
- 7- **Pick Salami** - Smoked over real fired beech wood, then dry matured over a two-year period. Made only from choice cuts of pork, this salami has been produced since 1869. Soft and succulent layered with a beautiful smoky aroma.

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Gwesty Cymru - Charcuterie

Crëwch eich platiad cig eich hunan, yn cynnwys 3, 5 neu 7 o'n cigoedd arbenigol. Gweinir ein platiau i gyd â chracerau *artisan* a chyffeithiau.

Pris: £13.00, £16.50 a £20.00.

- 1- Byffalo dŵr** - Salami Hwngaraidd traddodiadol, mwyn, ond yn llawn cymeriad â blas cig moethus iddo. Ceir cyfuniad o bancetta porc, pupur ffres a garlleg yn y cig byffalo blasus hwn, sy'n gwneud i un fod eisiau blasu mwyn ohono! Wedi'i gynhyrchu mewn sypiau bach dros goed ffawydd persawrus am brofiad bythgofiadwy.
- 2- Baedd Gwyllt Mwyn** - Salami baedd gwyllt sy'n llawn blas unigryw'r brîd hwn. Wedi'i baratoi'n draddodiadol gan ddefnyddio cig baedd gwyllt, rhydd, o ansawdd uchel. Blasau paprika Hwngaraidd cryf a chyfuniad o sbeisys cyfrinachol, arbenigol wedi'u hychwanegu ato.
- 3- Chorizo Cig Carw** - Chorizo bendigedig, sy'n toddi yn y geg, a gynhyrchwyd gan ddefnyddio'r toriadau gorau o gig carw a'i gymysgu gyda pancetta porc. Paprika Hwngaraidd, sy'n enwog am ei flas, wedi'i gyfuno gyda chymysgedd unigryw o sbeisiau a pherlysiau ffres i ychwanegu blas iddo. I orffen, i greu'r chorizo *artisan* hwn, ei fygau dros goed ffawydd.
- 4- Salami Mangalitza Piquant** - Wedi'i gynhyrchu gan ddefnyddio'r porc Mangalitza enwog, gyda grawn pupur gwyrdd ffres. Mae'r cyfuniad hwn yn tynnu dŵr i'ch dannedd. Caiff y cynnyrch cig *artisan* hwn ei gynhyrchu mewn sypiau bychan gydag 80% o borc mangalitza ffres a 20% o biff gwartheg llwydion, a chynigia'r cyfuniad o ddau o'r bridiau Hwngaraidd hynafol hyn, ynghyd â phupur, nytmeg ac *allspice* brofiad cofiadwy a dymunol. Dyfarnwyd iddo un seren Gwobrau 'Great Taste'.
- 5- Salami mwyn Mangalitza** - Salami unigryw wedi'i wneud o borc Mangalitza a biff gwartheg llwydion – y ddau yn fridiau hynafol, mawr eu bri. Mae'r cynnyrch *artisan* hwn yn fwyn o ran sbeis, ond yn llawn blas o ganlyniad i'r cyfuno arbenigol o sbeisiau a ddefnyddir i roi blas iddo. Yn gyfoethog iawn. Dyfarnwyd iddo ddwy seren Gwobrau 'Great Taste'.
- 6- Cig Carw Bresaola** - Bresaola cyfoethog, a aeddfedwyd o 'rymp' cig carw o'r safon uchaf, dyma gig chwaethus gyda blasau dyrys a dwfn iddo. Fe farinadir y cig yn gyntaf gydag aeron eithin pêr, dail llawryf a phupur gwyn, yna'i fygau dros goed ffawydd. Heb lawer o fraster, â gwead heb ei ail iddo, dyma helgig gwyllt sy'n ddiogon da i frenin.
- 7- Salami Pick** - Wedi'i fygau dros dân agored coed ffawydd, yna'i sych aeddfedu dros gyfnod o ddwy flynedd. Wedi'i wneud o'r toriadau porc gorau yn unig, cynhyrchwyd y salami hwn ers 1869. Meddal, gyda blas mwg bendigedig iddo, mae'n toddi'n eich ceg.

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Speciality Cocktails / Coctéls Arbenigol

Black/White Russian – Vodka, Tia Maria, Coffee Beans, Milk <i>Rwsiad Du/Gwyn</i> – Fodca, Tia Maria, Ffa Coffi, Llaeth	£8.00
Blue Bird – Gin, Blue Curacao, Angostura Bitters <i>Deryn Glas</i> – Jin, Curacao Glas, Angostura Bitters	£8.00
Brandy Cuban – Brandy, Lime Juice, Coke <i>Brandi Ciwbaidd</i> – Brandi, Sudd leim, Coke	£7.50
Cosmopolitan – Vodka, Triple Sec, Lime Juice, Cranberry Juice <i>Fodca, Triple Sec, Sudd leim, Sudd Llugaeron</i>	£8.00
Costa Del Sol – Gin, Apple Brandy, Triple Sec <i>Jin, Brandi afal, Triple Sec</i>	£8.00
Derby Daquiri – White Rum, Orange Juice, Triple Sec, Lime Juice <i>Daquiri Derby</i> – Rym gwyn, Sudd oren, Triple Sec, Sudd leim	£8.00
El Diablo – White Tequila, Crème de Cassis, Lime Juice <i>Y Diafol</i> – Tequila gwyn, Crème de Cassis, Sudd leim	£7.50
Louisa – Vodka, Blue Curacao, Barley Water, Soda Water <i>Fodca. Curacao Glas, Dŵr Barlys, Dŵr Soda</i>	£7.50
Mississippi Mule – Gin, Crème de Cassis, Lemon Juice <i>Mul Mississippi</i> – Jin, Crème de Cassis, sudd lemwn	£7.50
Pink Lady – Vodka, Cranberry Juice <i>Fodca, Sudd Llugaeron</i>	£7.50
Rum Daisy – Rum, Lemon Juice, Grenadine Syrup <i>Rym Llygaid y Dydd</i> – Rym, Sudd Lemwn, Surop Grenadine	£7.50
Seabreeze – Vodka, Cranberry Juice, Grapefruit Juice <i>Awel y Môr</i> – Fodca, Sudd Llugaeron, Sudd Grawnffrwyth	£7.50
Shady Lady – Tequila, Apple Brandy, Cranberry Juice, Lime Juice <i>Lodes Lân</i> – Brandi Afal, Sudd Llugaeron, Sudd Leim	£8.00
Tropical Punch – Vodka, Archers, Orange Juice, Cranberry Juice. <i>Pwnsh Trofannol</i> – Fodca, Archers, Sudd Oren, Sudd Llugaeron	£8.00

Spanish Wine List/Rhestr Gwin Sbaenaidd

Mae'r prisiau a ddangosir am wydryn 125ml a photel, oni nodir yn wahanol.
Prices shown are for 125ml glasses and by the bottle unless stated otherwise.

swigod • bubbles

Berdie Romagosa Cava Brut - £6.00 / £24.00
Doniene Apardune Cava - £54.00

gwyn • white

Barbadillo De San Diego (37.5cl) - £10.00
Gran Fabian - £21.00
Delgado Lola Blanco - £5.50/ £21.00
Enrique Mendoza Chardonay - £25.00

gwridog • rosé

Lola Rosado - £5.00/£20.00
Flor De Muga - £44.00

coch • red

Madame Bobalu - £5.00/£19.00
Quinta 67 Garnacha - £28.00
Casa Agricola Tinto - £29.00
La Rioja Alta 904 Gran Resrva - £27.00/£107.00

Brandi • Brandy

Carlos Primero (25ml) - £5.00

Sieri • Sherry

Barbadillo Medium Sherry (50ml) - £5.00

Mae'r prisiau a ddangosir am wydryn 125ml a photel, oni nodir yn wahanol.

Prices shown are for 125ml glasses and by the bottle unless stated otherwise.

swigod • bubbles

Nua, Prosecco N.V. Yr Eidal / Italy

Clasur o Brosecco! Arogl aromatig a blodeuog gyda blas sitrws hufennog. Disglair a bywiog.

Classic Prosecco! Lovely light aromatic and floral nose leading to a creamy citrus infused palate. Bright and lively.

125ml	£4.95
Bucks Fizz	£5.50
Elderflower Royale	£6.95
Kir Royale	£6.95
Pimms Royale	£6.95
Potel/Bottle	£24.50

Nua, Rosé Spumante Yr Eidal / Italy

Gwin pefriog pinc cain wedi'i wneud o'r grawinwin Raboso.

A delicate pink sparkling wine made from the Raboso grape.

£25.00

Sparkling Shiraz Awstralia / Australia

Gwin coch melys pefriog, ar ei orau'n oer.

A sweet red sparkler, served chilled.

£26.50

Jacques Bardelot, Brut N.V. Ffrainc / France

Siampên gyda blas afalau ffres, sitrwus a bisgedi.

A champagne with clean apple and citrus flavours and a lovely toastiness.

£47.00

Montgomery Vineyard, Seyval Blanc / Sparkling white (Fegan / Vegan) Cymru / Wales

Arogl 'pear drops' ynghŷd ag arogleuon trofannol, ecsotig. Gellir blasu grawnffrwyth yn gymysg â melyster tyner o'i yfed.

Soft summer berries and floral notes on the nose. On the palate, wild strawberry notes, flashes of soft red fruits, ripe cherries and redcurrants, with a crisp freshness and creamy rounded texture.

£58.00

gwyn • white

Lomas Carrera, Sauvignon Blanc Chile / Chile

Gwin sych gyda sitrws aeddfed a ffrwythau trofannol gydag aroglau hyfryd eirin Mair.

Dry with ripe citrus and tropical fruits and wonderful gooseberry aromas.

£4.50 / £19.00

Ca'Lunghetta, Pinot Grigio Yr Eidal / Italy

Gwin ffres a chrisp, llawn ffrwythau sitrws a ffrwythau trofannol, ychydig o sbeis a mêl.

Fresh and crisp, with tingling citrus and tropical fruits, slight spice and honey.

£4.50 / £19.00

Picpoul, Languedoc Ffrainc / France

Yn glir fel grisial, gydag arlliw o liw gwyrdd, er y gall fod yn fwy euraidd os o winwydd hŷn. Arogleuon meddal, cain, gydag awgrymiadau dymunol o acacia a blodau'r ddraenen wen.

Crystal clear with green highlights, though can be more golden from older vines. Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom.

£5.00 / £20.00

Frittman, Sauvignon Blanc Hwngari / Hungary

Gwin gwyn braf, gydag arogl cryf o flodau'r ysgawen gaiff ei atgyfnerthu gan nodau sitrws a nodau perlysiuol.

Refreshing white wine with an intense elderflower aroma complemented by citrus and herbal notes.

£5.50 / £23.00

Demazet, Viognier Ffrainc / France

Arogl bricyll ac erin gwlanog. Llawn ffrwyth gyda gorffeniad sbeislyd.

Aromas of apricot and peach. Fruity with a spicy finish.

£23.00

Sea Change, Chardonnay Salento Yr Eidal / Italy

Gwin sy'n ymwybodol o'r amgylchedd ac yn cefnogi cadwraeth y moroedd. Yn hawdd i'w yfed ac yn llawn blas gyda nodweddion pupur du a leim a gorffeniad meddal.

Environmentally conscious wine supporting ocean conservation. Easy-drinking and full of flavour with notes of black pepper and lime and a soft finish.

£6.00 / £25.00

Glyndwr, Madeleine Angerine (Dry) Cymru / Wales

Gwin gwyn sych sy'n amheuthun a chrisb gyda mymryn o flas ffrwythau.

Refreshing and crisp dry white with delicate fruit character.

£25.00

Domaine Alain Gautheronn, Chablis (Fegan / Vegan) Ffrainc / France

Lliw gwair gwan, blasau lemon, granadila, ac eirin mair gydag ychydig o flas menyn. Surni hyfryd.

Pale straw in colour, flavours of lemon, passionfruit, gooseberry with a little butter. Lovely acidity.

£8.00 / £35.00

Llaethliw, Solaris Cymru / Wales

Mae iddo arogl afal gwyrdd ffres ynghyd ag arogleuon eirin Mair, ffrwythau â cherrig ynddynt a glaswellt dolydd. Dilynir hyn ar y daflod gyda blasau adfywiol afal gwyrdd crensiog a nectarin aeddfed.

On the nose it has fresh green apple aromas coupled with scents of gooseberry, stone fruits and meadow grass. This is followed up on the palate with refreshing flavours of crisp green apple and ripe nectarine.

£8.50 / £36.00

Montgomery Vineyard, Solaris Gwyn/White (Fegan / Vegan) Cymru / Wales

Arogleuon aeron meddal yr haf ac arogleuon blodeuog. Ceir arogleuon mefus gwyllt, cyffyrddiadau o ffrwythau meddal coch, ceirios aeddfed ac aeron coch, o'i flas, gyda ffresni iach â gwead hufennaidd, llyfn iddo.

This wine offers aromas of pear dops with an exotic tropical nose. On tasting, refreshing grapefruit, overlaid with a delicate sweetness.

£37.50

Tokaj Nobilis, Barakonyi Furmint Hwngari / Hungary

Arogleuon blodeuog, gellyg a mint yn bennaf, gydag arlliw o arogl fanila. Blas cyfoethog, gyda gorffeniad mwynaid iddo.

The nose is dominated by pear, mint and floral notes with a hint of vanilla in the background. Rich palate with a long intensely mineral finish.

£10.00 / £41.00

Pant Du Vineyard, Caernarfon Gwin Gwyn Cymru / Wales

Gwin gwyn sych, ysgafn, aromatig, o liw golau iawn gydag awgrym o arogleuon blodau'r ysgawen iddo. Blas afal gwyrdd ar y daflod gyda chyffyrddiad o sitrws ac yn lân iawn ei orffeniad. Yn gytbwys yn ei asidedd.

Light fresh aromatic dry white wine, very light pale in colour with a hint of elderflower on the nose.

On the palate green apple with a touch of citrus and very clean on the finish. Well balanced in its acidity.

£10.50 / £44.00

White Castle Vineyard, Ilanvetherine, Siegerrebe Cymru / Wales

Gwin gwyn cain aromatig gyda lliwiau mêl melyn a lliwiau gwellt ysgafn. Aroglau haenog melys eirin gwlanog, blodeuyn oren a nectarin, gyda lychee aeddfed ar y daflod a gorffeniad sbeislyd meddal hir. Sych.

An aromatic elegant white wine with honey blonde and light straw hues. Layered sweet aromas of peach, orange blossom & nectarine, with ripe lychee on the palate and a long soft spicy finish. Dry.

£10.50 / £44.00

gwrïdog • rosé

Ca' Lunghetta Rosato, Pinot Grigio *Yr Eidal / Italy*

Sych a meddal gyda blas mefus a mafon.

Dry and soft with strawberry and raspberry flavours.

£4.50 / £19.00

Wildwood, Zinfandel Rosé *California America / America*

Blas mwyar duon aeddfed a losin.

Flavours of juicy ripe blackberries and candy.

£4.50 / £19.00

Vesztergombi, Shiraz Rosé *Hwngari / Hungary*

Lliw pinc gwan gydag arogleuon cryf o sbeisys melys, mefus a chyrens coch llawn sudd; a chyffyrddiad o berlyisiau.

Pale pink colour with an intense aroma of sweet spices, strawberries and juicy redcurrants; a touch of herbs.

£27.00

Montgomery Vineyard, Rhosliw/Rosé *(Fegan / Vegan) Cymru / Wales*

Arogleuon peraidd gellygen werdd ac afal wedi'i bobi gyda chyffyrddiadau sitrws. Mae ei flas yn ffres, ond yn gain.

Luscious notes of green pear and baked apple with flashes of citrus on the nose. The palate is crisp and lively with an elegant yet complex finish.

£37.50

coch • red

McPeterson, Shiraz Cabernet Sauvignon *Awstralia / Australia*

Gwin esmwyth gyda ffrwythau eirin aeddfed, a blas ceirios du a chyrens duon

Smooth with ripe plum fruits, black cherry and blackcurrant flavours.

£4.50 / £19.00

Lomas Carrera, Merlot *Chile / Chile*

Yn llawn ffrwythau blas jam ac eirin aeddfed wedi'i orffen yn feddal.

Full bodied packed with jammy fruits and a smooth finish.

£4.50 / £19.00

Roos Estate, Shiraz *De Affrica / South Africa*

Gwin llawn corff gyda ffrwythau mwyar duon, ceirios duon a phupur.

Full bodied, peppery black cherry and blackberry fruits.

£19.00

Côtes de Rhône, Shiraz / Grenache *Ffrainc / France*

Mae'r Côtes du Rhône Blanc gwyn nodweddiadol yn eithaf llawn o ran ei gorff, gyda chyffyrddiadau o ffrwythau sitrws candi, acacia, perlyisiau, gwellt, cwyr ac o bosib, cyffyrddiad o fêl.

The typical white Côtes du Rhône Blanc is relatively full-bodied, with notes of candied citrus fruits, acacia, herbs, straw, wax and possibly a hint of honey.

£5.00 / £20.00

De Alto Amo, Rioja Crianza *Sbaen / Spain*

Gwin meddal, myglyd, gydag arogleuon aeron coch. Arogleuon fanila a sinamon i'w orffeniad.

Soft and smoky wine with aromas of red berries, nutmeg and raspberry. Followed by vanilla and cinnamon flavours on the finish

£5.50 / £23.50

Van Zijl, Coffee Pinotage *De Affrica / South Africa*

Gwin cain gyda blas coffi rhost, siolced ac eirin.

An elegant wine with tastes of roast coffee, chocolate and plum.

£23.50

Kaleu, Malbec Yr Ariannin/ Argentina

Llyfn a llawn sudd gyda chyrens coch, eirin a sbeis.

Soft and juicy with red currants, plums and spice.

£24.50

Famiglia Pasqua, Passimento Yr Eidal / Italy

Gwin sy'n cael ei adnabod fel "Baby Amarone". Cyfoethog a llyfn gyda ffrwythau ceirios coch ac almonau.

Fondly referred to as 'Baby Amarone', this is a rich and smooth red with hints of cherry and almond.

£25.00

Villa Blanche, Syrah Ffrainc / France

Yn llawn ffrwythau aeddfed, prŵns, ffigys a mwyar duon, â blas fanila wedi'i dostio i'w orffeniad.

Full bodied with ripe fruits, think prune, fig and blackberry with a toasted vanilla finish.

£25.50

Bolyki, Bikavér Hwngari / Hungary

Lliw rhuddem, dwfn, deniadol. Mae'r arogleuon sbeislyd yn arddangos cnewyllyn o ffrwythau tywyll wedi'u stiwio, ac awgrym o siocled.

Attractive, deep ruby colour. Spicy nose shows a core of dark stewed fruit and a hint of chocolate.

£8.00 / £32.00

Neptune Point, Pinot Noir Marlborough Seland Newydd / New Zealand

Gwin gweddol ysgafn ac esmwyth gyda blas eirin a cheirios duon.

A medium bodied smooth red with notes of plum and black cherry.

£35.00

Montgomery, Rondo Cymru / Wales

Arogleuon mwg, persawrus. Cydbwysedd o ffrwythau mwyar duon a cheirios â gorffeniad sydd bron yn sbeislyd. Wedi'i baru'n berffaith gyda chaws, cigoedd coch a seigiau helgig.

Smoky and fragrant nose. Blackberry fruits and cherry balanced with an almost spicy finish. Perfectly paired with cheese, red meats and game dishes.

£37.00

Le Cru Grand Rossignol, Bordeaux Superieur Ffrainc / France

Yn gain, er yn hynod gyfoethog, mae ei dannin llawn, sidanaidd yn eich lapio mewn meddalwch. Dyna fynegiant pur o'i darddiad prin. Ceir iddo flas sy'n llawn a chyflawn gyda thannin sidanaidd, cyffyrddiadau o ffrwythau a mwynau, sy'n gynnes a braf.

Extremely rich though elegant, its full, silky and coated tannins wrap you in softness. A pure expression of its rare origin. It demonstrates a full, rounded taste with silky tannins, fruit and mineral accents and mineral-toasty nuances on the long finish.

£48.00

Lebanon, Chateau Musar, Bekaa Valley (Fegan / Vegan) Lebanon/Lebanon

Arogleuon ffrwythau cochion a ffrwythau duon gydag arlliw o arogleuon tē Assam a siocled tywyll. Mae cydbwysedd da o tannin, a sbeis sinamon, sych i'w flas.

Rich red and black fruits on the nose with hints of Assam tea and dark chocolate. The palate has well-integrated tannins, cinnamon spice and a long, dry finish.

£13.50 / £57.00

Zorah Rind Armenia / Armenia

Yn gain a ffres, mae'r Areni wedi addasu'n berffaith i uchderau uchel ac amrywiadau tymereddau eithafol ei gynefin naturiol, Vayots Dzor.

Elegant and fresh, thick skinned and extremely resistant to disease, through the ages Areni has adapted perfectly to the high altitudes and extreme temperatures variations of Vayots Dzor, its natural habitat.

£20.00 / £84.00

gwin pwddin • dessert wine

Gweinir ein gwin melys mewn gwydryn 100ml neu wrth y botel.

all our sweet wines are served by 100ml or by the bottle.

Shire Meadery, Light Mead Aberystwyth Cymru / Wales

Medd lleol. Gwin mêl melys gyda blasau ysgafn o flodau a ffrwythau.

Locally made sweet honey wine with delicate floral and fruit flavours.

£5.00 / £20.00

Balassa Tokaji Late Harvest, Sweet Love (375ml) Hwngari / Hungary

Gwin melys, cyfoethog, o aeron a gynaeafwyd â llaw. Arogleuon cryf o groen lemwn, afalau cwins, gellyg a bricyll sych, wedi'u huno gydag arlliw o blodeuog gwyddfïd a ffrwythau trofannol.

Rich and medium bodied late harvest sweet wine from hand harvested berries. An explosive nose of lemon rind, quince, pear and dried apricots, all tied together with a honeysuckle florality and notes of tropical fruits.

£5.50 / £25.00

Kaapzicht, Hanepoot Jerepigo De Affrica / South Africa

Gwin melys cryf gydag aroglau gwyddfïd a ffrisïa a blas grawnwin melys.

Sweet fortified wine with a bouquet of honeysuckle and freesia and a sweet grape flavour.

£6.00 / £32.00

Bila-Haut (500ml) Ffrainc / France

Arogleuon cryf o gyrens duon, rhesins, sbeis a siocled, â blas cyfoethog siocled, pupur ac aeron melys.

A powerful nose of blackcurrants, raisins, spice and chocolate followed by a palate of rich chocolate pepper and sweet berries.

£8.50 / £45.00

Balassa Tokaji Szamorodni, Bomboly sweet Hwngari / Hungary

Gwin gwyn melys, gydag arogleuon cryf o fanila, ffrwythau melyn, digonedd o sbeisys, ffrwythau sitrws, bricyll, gellyg ac afalau aeddfed.

Complex sweet white wine with an intense, very rich aroma of vanilla, yellow-fleshed" fruits, plenty of spices, citrus fruits, apricot, pear and ripe apples.

£14.00 / £72.00

cwrw & gwirodydd • beers & spirits

San Miguel (Draft)	Peint / Pint £5.00
San Miguel	330ml Potel / Bottle £3.25
Enterprise, Pale Ale	500ml Potel / Bottle £4.75
Birra Moretti	660ml Potel / Bottle £4.75
Tomos Watkin (500ml Potel / Bottle)	
Cwrw Haf / Welsh Summer Beer	£4.75
Cwrw Cymreig OSB / Welsh Bitter	£4.75
Magic Lagyr / Welsh Lager	£4.75
Seidr Taffy Apple / Cider	£4.75
Seidr Very Berry / Cider	£4.75

Gwirodydd • Spirits	25ml	50ml
Aber Falls Orange Marmalade Gin	£5.00	
Aber Falls Rhubarb & Ginger Gin	£5.00	
Aerona, Welsh Berry Liqueur	£4.00	
Bombay Sapphire Gin	£4.00	
Cointrau	£4.00	
Courvoisier	£4.00	
De Kuyper Blue Curacco	£4.00	
De Kuyper Crème de Cassis	£4.00	
De Kuyper Crème de Menthe	£4.00	
Famous Grouse Whisky	£4.00	
Gabriel Boulder Dijon, Elderflower Liqueur	£4.50	
Jack Daniels	£4.00	
Jamesons Irish Whiskey	£4.00	
Malibu	£4.00	
Smirnoff Vodka	£4.00	
Tequilla	£4.00	
Tia Maria	£4.00	
Baileys		£3.35
Martini Extra Dry		£3.50
Pimms		£3.50
Classic Pimms - 50ml Pimms & Lemonade		£5.95
Pimms Royal - 25ml Pimms & Prosecco		£6.95

Wisgi Brag • Malt Whisky

Cardhu	£5.50
Cragganmore	£5.50
Penderyn	£5.50

coffi â gwirod • liqueur coffees

Coffi Baileys	Baileys Coffee	£6.85
Coffi'r Caribî	Calypso Coffee (Tia Maria)	£6.85
Coffi Gwyddelig	Irish Coffee (Jameson)	£6.85
Coffi Rwsaidd	Russian Coffee (Vodka)	£6.85

diodydd ysgafn • soft drinks

Dŵr Mwynol Llanllyr Organic Mineral Water

Llonydd Sparkling	330ml / 750ml	£1.50 / £3.00
Llonydd Still	330ml / 750ml	£1.50 / £3.00

Heartsease Farm Pressé, Radnor Hills, Powys

Blodau'r Ysgaw	Elderflower	330ml	£2.65
Lemonêd Mafon	Raspberry Lemonade	330ml	£2.65

Fentimans

Lemoned Fictorianaidd	Victorian Lemonade	275ml	£2.65
Blodau'r Ysgaw	Elderflower	275ml	£2.65

Coke (*Potel/Bottle*) 330ml £2.25

Diet Coke (*Potel/Bottle*) 330ml £2.25

Diodydd Cymysgu • Mixers

Dŵr Tonig	Tonic Water	£1.65
Lemonêd	Lemonade	£1.85
Sudd Oren	Orange Juice	£1.85
Sudd Afal	Apple Juice	£1.85

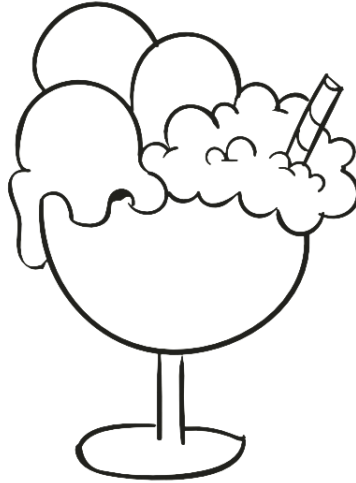
Diodydd Poeth • Hot Drinks

Pot o De	Pot of Tea	£3.00
Te Arbennig	Speciality Tea	£3.10
	Flat White	£3.10
	Café Latte	£3.00
	Cappuccino	£3.00
	Americano	£2.80
	Espresso	£2.10
	Macchiato	£2.10
	Cafetiere	£3.50
Shot ychwanegol	Extra Shot	£1.00
Siocled Poeth	Hot Chocolate	£3.10
Siocled Poeth Baileys	Baileys Hot Chocolate	£6.85
Siocled Poeth Toffoc	Toffoc Hot Chocolate	£6.85
Coffi iâ Groegaidd	Greek style Iced Coffee	£3.00

Creision • Crisps

Creision Pipers, Halen Môr	Pipers, Sea salt	£1.50
Creision Pipers, Caws a Nionyn	Pipers, Cheddar & Onion	£1.50

Desserts



Croissant with Jam and Butter

£2.50

Cake of the day

£3

Cake of the day with Strawberries & Ice Cream or Double Cream

£3.80

Ice Cream Bowl

2 Scoops £3

4 Scoops £5

