



GWESTY CYMRU

## DIODYDD YSGAFN • SOFT DRINKS

### Dŵr Mwynol Llanllyr Organic Mineral Water

Llonydd Sparkling	750ml	£3.60
Llonydd Still	750ml	£3.60

### Heartsease Farm Pressé, Radnor Hills, Powys

Blodau'r Ysgaw	Elderflower	330ml	£3.00
Lemonêd Mafon	Raspberry Lemonade	330ml	£3.00

### Fentimans

Lemoned Fictorianaidd	Victorian Lemonade	275ml	£3.00
Blodau'r Ysgaw	Elderflower	275ml	£3.00

<b>Coke</b> (Potel/Bottle)	330ml	£2.50
<b>Diet Coke</b> (Potel/Bottle)	330ml	£2.50
<b>Sanpellegrino Orange</b> (Can)	330ml	£2.25

### Diodydd Cymysgu • Mixers

Dŵr Tonig	Tonic Water	£1.85
Lemonêd	Lemonade	£2.00
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	£1.50
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
	Dyfi Roastery Drip Fed Coffee	£7.00
	(Subject to change on availability)	

### Creision • Crisps

Two Farmers, Woodland Mushroom & wild garlic	£1.50
Two Farmers, Lightly Salted	£1.50
Two Farmers, Salt & Cider Vinegar	£1.50
Two Farmers, Hereford Hop cheese & Onion	£1.50
Wasabi peas	£2.50

## HOUSE COCKTAILS / COCTÉLS

<b>Black/White Russian</b> – Vodka, Tia Maria, Coffee Beans, Milk <i>Rwsiad Du/Gwyn</i> – Fodca, Tia Maria, Ffa Coffi, Llaeth	<b>£8.00</b>
<b>Cosmopolitan</b> – Vodka, Triple Sec, Lime Juice, Cranberry Juice <i>Fodca, Triple Sec, Sudd Ieim, Sudd Llugaeron</i>	<b>£8.00</b>
<b>Derby Daquiri</b> – White Rum, Orange Juice, Triple Sec, Lime Juice <i>Daquiri Derby</i> – Rym gwyn, Sudd oren, Triple Sec, Sudd Ieim	<b>£8.00</b>
<b>Mississippi Mule</b> – Gin, Crème de Cassis, Lemon Juice <i>Mul Mississippi</i> – Jin, Crème de Cassis, sudd Iemwn	<b>£8.00</b>
<b>Rum Daisy</b> – Rum, Lemon Juice, Grenadine Syrup <b>Rym Llygaid y Dydd</b> – Rym, Sudd Lemwn, Suroþ Grenadine	<b>£8.00</b>
<b>Tropical Punch</b> – Vodka, Archers, Orange Juice, Cranberry Juice. <i>Pwnsh Trofannol</i> – Fodca, Archers, Sudd Oren, Sudd Llugaeron	<b>£8.00</b>
<b>Espresso Martini</b> – Coffee, Kahlua, Gin <i>Espresso Martini</i> – Coffi, Kahlua, Gin	<b>£8.00</b>

## STAFF SPECIALS

All cocktails are **£8** or two for **£15**

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<b>Mia Colada</b> – Malibu, Cream of Coconut, Pineapple Juice
<b>Blue HawaYan</b> – Blue Curacao, White Rum, Pineapple Juice
<b>R&amp;Pina</b> – Dark Rum, Tequila, Peach Schnapps, Peach Juice
<b>Watermelon Krush</b> – Watermelon Gin, Passoa, Guava Juice, Lime Soda
<b>Green Ash</b> – Blue Curacao, Orange Juice
<b>Maria Spritz</b> – Aperol, Prosecco, Soda Water
<b>Sweetman Oli</b> – Whiskey, Rosso Vermouth, Angostura Bitters, Sugar Syrup
<b>Strawnaby Barnabito</b> – White Rum, Strawberry Slices, Sparkling Water
<b>Nick's Flaming Shoulder</b> – Monkey Shoulder Whiskey, Orange Syrup, Apple & Ginger Juice, Tabasco
<b>Gwesty Garden</b> – Gin, Elderflower Liquor, Apple Juice, Elderflower Presse
<b>Silky Smooth</b> – Gin, Pink Grapefruit Juice, Pink Soda

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	<b>£5.50</b>
Bucks Fizz	<b>£6.00</b>
Elderflower Royale	<b>£7.50</b>
Kir Royale	<b>£7.50</b>
Pimms Royale	<b>£7.50</b>
Potel/Bottle	<b>£27.50</b>

**Berdie Romagosa Cava Brut** *Sbaen / Spain*

*Arogleuon aromatig, ffres a chymhleth o ffrwythau gwyn gyda rhai cyffyrddiadau sitrws a llysieuol.*

Aromatic, fresh and complex, aromas of white fruit with some citrus and herbaceous touches.

**£6.50 / £26.00**

**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.

**£28.00**

**Sparkling Shiraz** *Awstralia / Australia*

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

A sweet red sparkler, served chilled.

**£29.00**

**Jacques Bardelot, Brut N.V.** *Ffrainc / France*

*Siampên gyda blas afalau ffres, sitrws a bisgedi.*

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

**£47.00**

**Doniene Apardune Cava** *Sbaen / Spain*

*Natur brut yw'r gwin pefriog hwn ac mae'n felyn gwellt gyda lliwiau gwyrdd. Mae'r swigod yn gytbwys ac yn gain ac mae nodiadau o almonau yn yr arogl.*

This sparkling wine is a brut nature and is straw yellow in colour with green hues. The bubbles are well balanced & elegant and there are notes of almonds in the aroma.

**£54.00**

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

*Arogl 'pear drops' ynghyd 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

### **Barbadillo De San Diego (37.5cl)** *Sbaen / Spain*

*Blodau, ffrwythus, cytûn ac ysgafn*

Floral, fruity, harmonious and light

**£12.00**

### **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.

**£5.50 / £23.00**

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

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

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

**£5.50 / £23.00**

### **Picpoul, Languedoc** *Ffrainc / France*

*Yn glir fel grisial, gydag arlliw o liw gwyrdd, er y gall fod yn fwy euraidd os o winwydd hÿn. 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.

**£6.00 / £24.00**

### **Delgado Lola Blanco** *Sbaen / Spain*

*Gwin lled-melys amlbwrpas, hawdd ei yfed.*

A versatile semi-sweet wine, easy to drink.

**£6.00 / £25.00**

### **Gran Fabian** *Sbaen / Spain*

*Cyfoethog a bywiog gydag aroglau o ffrwythau sitrws a melon. Mae'n win cytbwys gyda gorffeniad hir, glân.*

Rich and vibrant with aromas of citrus fruit and melon. It is a well-balanced wine with a long, clean finish.

**£25.00**

### **Frittman, Sauvignon Blanc** *Hwngari / Hungary*

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

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

**£6.00 / £26.00**

### **Demazet, Viognier** *Ffrainc / France*

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

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

**£26.00**

### **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.

**£6.50 / £28.00**

**Enrique Mendoza Chardonay** *Sbaen / Spain*

*Ffres gydag asidedd da a gorffeniad ffrwythlon hir.*

Fresh with good acidity and a long fruity finish.

**£28.00**

**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, llanvetherine, 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**

## GWRIDOG • 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.

**£5.50 / £23.00**

**Wildwood, Zinfandel Rosé** California America / America

*Blas mwyar duon aeddfed a losin.*

Flavours of juicy ripe blackberries and candy.

**£5.50 / £23.00**

**Lola Rosado** Sbaen / Spain

*Cain, cytûn, ffres a dymunol.*

Elegant, harmonious, fresh and pleasant.

**£6.00 / £25.00**

**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**

**Flor De Muga** Sbaen / Spain

*Gorffeniad ffres, hir, awgrymiadau o flodau gwyn*

Fresh, long finish, hints of white flowers.

**£44.00**

## 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.

**£5.50 / £23.00**

**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.

**£5.50 / £23.00**

**Madame Bobalu** Sbaen / Spain

*Ar y tafod mae'n ffrwythus iawn ei flas.*

On the tongue it's powerfully fruity in taste.

**£5.50 / £23.00**

**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.

**£5.50 / £23.00**

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

Arogl dwys o ffrwythau aeddfed coch. Mae'r geg yn ddigon, crwn, cytbwys, wedi'i strwythuro'n gain gyda thanin meddal yn y diwedd a gorffeniad hir a ffrwythlon.

Intense aromas of red ripe fruits. The mouth is ample, round, well balanced, elegantly structured with soft tannins in the end and a fruity and long finish.

**£6.00 / £24.00**

**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

**£6.50 / £26.50**

**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.

**£6.50 / £26.50**

**Kaleu, Malbec** Yr Ariannin/ Argentina

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

Soft and juicy with red currants, plums and spice.

**£6.50 / £27.00**

**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.

**£6.50 / £27.00**

**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.

**£6.50 / £27.50**

**Quinta 67 Garnacha** Sbaen / Spain

*Mae gan y gwin ffrwythus hwn flasau beiddgar o siocled a licris, gyda gorffeniad hir parhaus.*

This fruity wine boasts bold flavours of chocolate and liquorice, with a long persistent finish.

**£30.00**

**Casa Agricola Tinto** Sbaen / Spain

*Nodiadau o ffrwythau tywyll ar y trwyn. Ffres gyda gorffeniad hir braf.*

Notes of dark fruits on the nose. Fresh with a nice long finish.

**£31.00**

**Bolyki, Bikavér** Hwngari / Hungary

*Lliw rhuddem, dwfn, deniadol. Mae'r arogleuon sbeislyd yn arddangos cnewyllyn o ffrwythau tywyll wedi'u stiwiw, 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**

**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 t  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 team 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**

**La Rioja Alta 904 Gran Resrva Sbaen / Spain**

*Ceirios coch dwfn dwys gydag argraff gyntaf ddwys ar y trwyn. Mae'n gymhleth, wedi'i ddominyddu   ffrwythau coch sydd wedyn yn datgelu sbeislyd gwaelodol gyda nodau balsamig. Yn ffres ac yn fywiog yn y geg, ac mae wedi'i sgleinio'n dda, gyda thanin ysgafn a gorffeniad ysgafn, tyner. Delfrydol fel diod ar  l cinio.*

An intense deep cherry red with an intense first impression on the nose. It is complex, dominated with red fruit that then reveals an underlying spiciness with balsamic notes. Fresh and lively in the mouth, and is nicely polished, with gentle tannins and a gentle, delicate finish. Ideal as an after-dinner drink.

** 27.00/ 107.00**

## GWIN PWDIN • 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.

**Barbadillo Medium Sherry (50ml) Sbaen / Spain**

*Beiddgar, melys ac asidig gyda sychder cynnil. Gyda nodiadau o ffigys sych, cnau almon a charamel, mae'r sieri hwn yn mynd yn dda gyda phwdinau melys, caws aeddfed a chaled, cigoedd wedi'u halltu a blasau.*

Bold, sweet and acidic with a subtle dryness. With notes of dried fig, almonds and caramel, this sherry goes well with sweet desserts, mature and hard cheese, cured meats and appetizers.

** 5.00**

**Taylor's Vargellas vintage port 2002 (50ml)**

*Nodiadau ffrwythau aeddfed gyda sbeis. Ansawdd aromatig da. Awgrym o fioledau. Eirin cynnes a jam ceirios ar y geg. Yn dal yn braf. Gwead llyfn, satiny. Gwin cynnil, cain. Yn dangos yn braf nawr.*

Mature fruit notes with spice. Good aromatic quality. Hint of violets. Warm plum and cherry jam on the mouth. Holds nicely. Smooth, satiny texture. A subtle, elegant wine. Showing nicely now.

** 6.00**

**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.  
**£6.50 / £27.50**

**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.  
**£8.00 / £35.00**

**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****Non alcoholic Beer**330ml Potel / Bottle **£3.25****Vegan Lager**500ml Potel / Bottle **£4.75****Tomos Watkin (500ml Potel / Bottle)**Cwrw Haf / Welsh Summer Beer **£5.00**Cwrw Cymreig OSB / Welsh Bitter **£5.00**Magic Lagyr / Welsh Lager **£5.00**Seidr Taffy Apple / Cider **£5.00**Seidr Very Berry / Cider **£5.00****Gwirodydd • Spirits****25ml****50ml****GIN**Watermelon Gin **£4.00**Bombay Sapphire Gin **£4.50**Brecon Gin **£4.50**Aber Falls Orange Marmalade Gin **£5.00**Aber Falls Rhubarb & Ginger Gin **£5.00**Dyfi Gin **£7.00**

**RUM**

Bacardi White Rum	£4.50
Captain Morgan Spiced Rum	£4.50
Captain Morgan Dark Rum	£4.50
Lamb's Navy Rum	£4.50
Malibu	£4.50
Morladron Spiced Rum	£5.00

**VODKA**

Smirnoff Vodka	£4.50
French Grain Vodka	£5.00

**WHISKEY**

Famous Grouse Whisky	£4.50
Jack Daniels	£4.50
Jamesons Irish Whiskey	£4.50
Monkey Shoulder	£4.50

**LIQUEUR**

Tia Maria	£4.00	
Baileys		£3.35
Disaronno	£4.00	

**BRANDY**

Courvoisier	£4.00
Da Mhile Apple Brandy	£4.00
Carlos Primero	£5.00

**TEQUILLA**

Golden Tequilla	£4.00
White Tequilla	£4.00

**Wisgi Brag • Malt Whisky**

Ardbeg	£5.50
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