



# Rhestr Gwín

# Wine List

## Gwín y Ty - House Wine

175ml glass - 6.75 250ml glass - 8.75 Bottle - 24

## Gwín Gwyn - White Wine

**CATARRATO-PINOT GRIGIO. LA RIVA, VENETO, ITALY. (2) (Vg) (F, S & C)**

Easy-drinking, aromatic style with zesty pears, apples and blossom aromas.

**RIVIERA SAUVIGNON BLANC. VIN DE FRANCE. (1) (F & C)**

Refreshing with gooseberry notes and the zest of grapefruits on the palate.

**PATTERSON'S SELECT RESERVE CHARDONNAY.**

**SOUTH EASTERN AUSTRALIA. (2) (Vg) (F)**

Unoaked, modern style with peaches and aromas of freshly cut oranges.

## Gwín Rhosŵ - Rosé Wine

**PINOT GRIGIO ROSÉ. SAN ANTONIO, VENETO, ITALY. (2) (Vg) (SF & S)**

Fresh and crisp with ripe summer berries on the palate and a fruity finish.

**ZINFANDEL ROSÉ. HAWKES PEAK, CALIFORNIA. (4) (Vg) (S & C)**

Sweet strawberries and cream on the palate with delicious honeyed peach fruit and a watermelon finish.

**BOTTLE - £26.00 (available by the bottle only)**

**MINI MI ROSÉ, MEDITERRANEE, FRANCE. (2) (S & F)**

Delicate strawberries and raspberries with fresh lemongrass tones.

## Gwín Coch - Red Wine

**MALBEC. LA VACA GORDA, MENDOZA. ARGENTINA. (C) (Vg) (L & C)**

Lush and layered on the palate with damsons, hints of chocolate, well integrated oak and fine tannins.

**RIVIERA MERLOT. PAYS D' OC, FRANCE. (C) (L & P)**

Rich yet elegant with expressive aromas of red fruits, violet hints and gentle tannins.

## Gwín Gwyn - White Wine

**SAUVIGNON BLANC-VERMENTINO.**

**COTE MAS, LANGUEDOC. FRANCE. (3) (Vg) (S & C) 27**

A generous fruit palate with tropical punch flavours and floral aromas.

**PICPOUL DE PINET. DOMAINE DE LA MADONE, FRANCE. (2) (SF & F) 32**

Fresh melon fruit on the palate with lime and pepper on the finish.

**SAUVIGNON BLANC. ESK VALLEY, MARLBOROUGH, NEW ZEALAND. (1) (Vg) (SF & F) 35**

Intensely aromatic with gooseberries, guava and herbaceous notes.

**VIIGNIER. CAOBA, MENDOZA. ARGENTINA. (3) (Vg) (SP & S) 32**

A rich style of Viognier, full of ripe peaches and apricot fruits.

**ALBARINO. PIRUETA, BODEGAS GALLEGAS, RIAS BAIXAS. SPAIN. (2) (S & F) 35**

Zingy and vibrant with peaches, nectarines and subtle almond hints.

**PE BRANCO. HERDADE DO ESPORAO, PORTUGAL. (2) (Vg) (C & S) 26**

Light-bodied with zesty grapefruits, white blossom aromas and pears.

## Gwín Coch - Red Wine

**PE TINTO. HERDADE DO ESPORAO, PORTUGAL. (C) (Vg) (L) 26**

Big, spicy red with flavours of sloes and plums and liquorice hints.

**PINOT NOIR. ESK VALLEY, MARLBOROUGH, NEW ZEALAND. (C) (P & C) 36**

Elegant and complex with cranberries, cherries, light oakiness and spice.

**SHIRAZ. BUSHRANGER, AUSTRALIA. (E) (Vg) (SP & B) 26**

Bold, jammy, ripe fruit with lovely blackcurrant aromas and spice hints.

**RIOJA TEMPRANILLO. NAVAJAS, SPAIN. (C) (L & P) 29**

Black cherries and raspberries with a touch of vanilla and warming finish.

**ZINFANDEL. BUFFALO RIDGE, CALIFORNIA. (D) (B) 25**

A lovely jammy red, smooth and fruity with blueberry and spice hints.

**APPASIMENTO ROSSO. VINO PASSITO, PUGLIA, ITALY. (C) (Vg) (B & L) 29**

Full and rich with ripe plum fruit, soft tannins and vanilla hints.

**CABERNET SAUVIGNON. BEESKAMP, STELLENBOSCH, SOUTH AFRICA. (D) (Vg) (B) 33**

Dark berry fruits with notes of chocolate and herbs and fine tannins.

**CROZES HERMITAGE. M. CHAPOUTIER, RHONE, FRANCE. (E) (B) 43**

Blackcurrants and raspberries with floral notes and a rounded finish.

## Pefriog - Sparkling

**PROSECCO SPUMANTE. BAROCCO, ITALY. (2) (Vg) (APERITIF & F) 29**

Lemon blossom aromas, ripe orchard fruit and a zesty pear finish.

**PROSECCO SPUMANTE ROSÉ. BAROCCO, ITALY. (2) (Vg) (APERITIF, SF & F) 29**

Soft red fruit, floral notes, crisp strawberry flavours and a lively mousse.

**PROSECCO SPUMANTE. ITALY. (2) (APERITIF, SF & F) 200ml BOTTLE 9**

An aromatic bouquet, a light citrus palate and notes of peach.

**PROSECCO SPUMANTE ROSÉ. ITALY. (2) (APERITIF, SF & F) 200ml BOTTLE 9**

Refreshing with forest fruit aromas and a dry, strawberry finish.

## Siampen - Champagne

**VEUVE DELOYNES, BRUT. (1) (F & C) 49**

Fresh style with a light, slightly creamy palate and hints of brioche.

## Wine with Food

To help in your choice of pairing wine and food we have marked a selection of wines with the following letters -

**S** = salads, **F** = fish, **B** = beef, **L** = lamb, **C** = chicken, **P** = pasta, **SP** = spicy **SF** = seafood

## Cyflwyniad Blas - Taste Guide

White Wine 1 - 9 (1 dry - 9 sweet)

Gwín Gwyn 1 - 9 (1 sych - 9 melys)

Red Wine A - E (A light - E full bodied)

Gwín Coch A - E (A ysgafn - E cyfoethog)

**Vg - Vegan**

**Prices are in pounds sterling**

**Alcohol volume ranges between 10 - 14.5%**

**All wines contain sulphites**

# Bwydlen y Gwanwyn



# Spring Menu

## Blasynnau - Appetisers

### RUSTIC BREADS

With balsamic vinegar, olive oil and pesto

### BOWL OF MIXED OLIVES

### GARLIC BREAD

### GARLIC BREAD WITH CHEESE

### WARM FLAT BREAD WITH HUMMUS (Vg)

## I Ddechrau - Starters

### CRISPY FRIED CALAMARI

Wakame seaweed salad, wasabi mayonnaise, lemon

### SALT & VINEGAR WHITEBAIT

With tartare sauce and lemon

### MONKFISH TACOS (Gf)

Spiced monkfish tails, mojo picon mayo, pico de gallo, shredded lettuce, crispy corn tacos shells

### WELSH RAREBIT

Toasted Sourdough, bacon jam, crispy onions, salad

### NDUJA MUSSELS (Gf available)

White wine, nduja, sliced fennel, garlic, lemon, oregano

### CAULIFLOWER BUFFALO WING (Vg) (Gf)

Lightly battered cauliflower, buffalo sauce, spring onions, chillies, vegan ranch style dip

### MEDITERRANEAN LAMB FLATBREAD

Lamb mince ragu, sliced cherry tomato, feta crumb, pomegranate seeds, rocket, citrus yoghurt

### SMOKED DUCK BAO BUNS (Vg available)

Sliced duck breast, julienne vegetables, hoisin sauce, chillies, spring onion, sesame seeds

## Salads

### GREEK SALAD (Gf)

Feta cheese, marinated mixed olives and red onion

### CHICKEN CAESAR SALAD

Chicken, parmesan, gem lettuce, classic Caesar dressing

### VEGAN FAJITA SALAD (Vg)

Large crispy tortilla, walnut and lentils, cherry tomatoes, olives, sliced peppers, baby gem lettuce, avocado mayonnaise, coriander

## Ychwanegion - Sides

### MIXED SALAD

add Parmesan

### CHUNKY CHIPS

### ONION RINGS

### CREAMY COLESLAW

### SEASONAL VEG

### GRAVY

## Prif Gyrsiau - Main Courses

|     |   |                      |
|-----|---|----------------------|
| 7   | <b>PAN FRIED WELSH LAMB RUMP (Gf)</b>   | 24                   |
|     | Herb crushed potatoes, pea and broad bean purée, tenderstem broccoli, rich pan stock gravy                  |                      |
| 5   | <b>HAND BATTERED FISH &amp; CHIPS</b>   | small 13<br>large 18 |
| 4.5 | Beer battered haddock with chunky chips and mushy peas  |                      |
| 5   | <b>HOME-MADE WELSH STEAK &amp; ALE PIE</b>  | 17                   |
|     | Shortcrust pastry, served with chunky chips, peas and gravy   |                      |
| 5.5 | <b>BOATHOUSE FISH CHOWDER (Gf available)</b>  | 15                   |
|     | Mussels, King prawns, smoked haddock and chorizo with rustic bread  |                      |
| 10  | <b>PAN FRIED SEABASS (Gf)</b>   | 21                   |
|     | Lyonnais potatoes, sautéed greens, garlic, basil oil, dill and lemon butter                                 |                      |
| 8.5 | <b>KING PRAWN, CRAB &amp; CHILLI LINGUINI</b>   | 19                   |
|     | With a chilli and shallot reduction topped with rocket and parmesan   |                      |
| 12  | <b>HOME-MADE MASSAMAN CURRY (Vg) (Gf)</b>   | 16                   |
|     | Sweet potato, butternut squash, new potatoes, spinach, coconut milk, spices, with basmati rice and pak choi | add prawns 5         |
| 8.5 | <b>BOATHOUSE FISH PIE (Gf)</b>  | 17                   |
|     | Hake, smoked haddock, king prawns, salmon, topped with mashed potato and mozzarella                         |                      |
| 12  | <b>8oz WELSH SIRLOIN STEAK (Gf)</b>   | 27                   |
|     | Mushroom purée, Hasselback potatoes, confit tomatoes, Café de Paris butter                                  |                      |

## Boathouse Burgers

|   |   |    |
|---|---|----|
| 8 | <b>HAND-PRESSED WELSH BEEF BURGER</b>   | 16 |
|   | With Emmental cheese, spiced Cheddar cheese, baby gem lettuce, beef tomato, tangy mayonnaise and bacon jam served on a sourdough bun with coleslaw and chunky chips |    |
| 9 | <b>VEGAN BURGER (Vg)</b>  | 15 |
|   | With vegan cheese, baby gem lettuce, beef tomato and tangy mayo served on a pretzel bun with vegan coleslaw and chunky chips  |    |

## Plant - Kids

|    |   |   |
|----|---|---|
| 13 | <b>BREADED CHICKEN FILLETS</b>  | 8 |
|    | Served with chunky chips and beans or peas                            |   |
| 13 | <b>PORK SAUSAGES</b>  | 8 |
|    | Served with chunky chips and beans or peas                            |   |
| 15 | <b>FISH GOUJONS</b>   | 8 |
|    | Served with chunky chips and beans or peas                            |   |
| 13 | <b>KIDS WELSH BEEF BURGER</b>   | 8 |
|    | 4oz beef burger served with cheese and chunky chips and beans or peas |   |
| 13 | <b>LINGUINI PASTA</b>   | 8 |
|    | In a tomato sauce topped with cheddar cheese                          |   |

## Pwŵn - Desserts

Please see our dessert board and cake cabinet for today's specials

## Please see our Daily Specials Board

(Vg) - Vegan (Gf) - Gluten Free

Prices are in pounds sterling All meat weights denoted are uncooked  
Our rustic bread is not gluten free. Some of our dishes contain nuts  
and other allergens Please ask a member of staff for more information