

# ST DAVID'S DAY MENU

£69 PER PERSON

Saturday 1<sup>st</sup> March | Arrival 6pm

Wine to start: Ancre Hill Estates, Pefriog

## STARTERS

Glamorgan croquette, smoked onion puree, crispy leeks **v**

Wine pairing: Montgomery Vineyard, Seyval Blanc

## MAINS

Lamb rump (served pink), mini Shepperd's pie topped with ponsh maip, sticky red cabbage and red wine jus

Wine pairing: Gwinllan Llwynhudol, Rondo

— or —

'Leek and potato' leek and spinach soup, potato fondant, butter braised baby leeks, crispy leeks, whipped Pant-Ys-Gawn goats cheese **v**

Wine pairing: Pant Du, Gwin Rhosliw / Rose



## INTERMEDIATE

Mon las, bara brith **v**

Wine pairing: Gwinllan Conwy, Gwin Pwdin

## DESSERT

Teisen lap served with Marian breakfast tea ice cream **v**

Wine pairing: New Quay Honey Co, Afon Mel Heather Mead

## WINES

### Ancre Hill Estates, Pefriog

Fresh and youthful, complex and inviting. Vibrant citrus, Granny Smith apple, cantaloupe melon, rhubarb. A very fine and delicate mousse. Layered and bone-dry palate finishes long with hints of brioche.

### Montgomery Vineyard, Seyval Blanc

Aromas of delicate tropical fruits. On tasting, crisp citrus fruits with a note of pear drops and a hint of vanilla. A well balanced wine with a refreshing medium dry finish. Perfectly paired with seafood.

### Gwinllan Llwynhudol, Rondo

A smooth, fruity and aromatic wine made from Rondo grapes grown on south facing slopes of Gwinllan Llwynhudol near Pwllheli on the Llyn Peninsula.

### Pant Du, Gwin Rhosliw / Rose

A full flavoured Rose with a vibrant summer fruit and strong wild strawberries on the nose. Nice and light. Good balanced in its acidity with a touch of sweetness to finish.

### Gwinllan Conwy, Gwin Pwdin

This dessert wine is made from late harvest Solaris grapes, which produce a sweet wine of great intensity! The white peach aromas carry through to rich, opulent peach and honey flavours with a pear finish.

### New Quay Honey Co, Afon Mel Heather Mead

Boldly floral on the nose with notes of caramel and a long finish. A perfect accompaniment to a cheese board. Awarded a 3-star Great Taste award this Heather mead is the only mead to have ever won the Golden Fork Award.

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is

**v** Vegetarian

VIEW  
RESTAURANT