



## THE BULKELEY HOTEL

BEAUMARIS, ISLE OF ANGLESEY



### HANSOM'S RESTAURANT MENU

#### *Rhanu - Sharers*

**BAKED CAMEMBERT - £8.95**

Sundried Tomatoes, Cornichons, stuffed Pepper, Olives and Crostini

**BULKELEY PLATTER - £8.95**

Prosciutto, Salami, Coppa Ctagiunata, Sundried Tomatoes, Cornichons, stuffed Pepper Olives and Crostini

#### *Cwrs Cyntaf - Starters*

**MENAI MUSSELS - £6.25**

Served in Creamy Cider, Bacon and Leek Sauce with Rustic Breads.

**KING PRAWNS- £7.50**

with a Chilli, Lime and Lemongrass Egg Noodles finished with fresh Chilli and Corriander.

**MOZZARELLA AND THYME ARANCINI - £5.95**

with a Sweet Pepper Confit.

**ROASTED FIG, GOATS CHEESE AND WALNUT BRUSCHETTA- £6.25**

with a Beetroot and Thyme dressing.

**BAKED BRITISH ASPARAGUS, BLACK PUDDING AND PANCETTA SALAD - £6.95**

finished with a Poached Duck Egg.

**SMOKED DUCK AND PLUM SALAD - £7.25**

finished with Truffle shavings and a Welsh Plum Chutney.

#### *Prif Gwrs - Mains*

**HERB CRUSTED RACK OF WELSH LAMB - £17.75**

with sautéed Potatoes, Honey glazed carrots and parsnips with Red Wine reduction.

**BAKED WHOLE SEA BASS - £18.25**

with Capers, Prawn, Chorizo and Dill Butter.

**THREE BIRD ROAST WRAPPED IN STREAKY BACON - £15.95**

with Creamy Dauphinoise Potato and a Port, Shallot and Thyme Reduction

**PAN SEARED CHICKEN SUPREME - £13.95 (GF/V)**

on a Red Wine and Wild Mushroom Reduction with Dauphinoise Potatoes

**ROASTED BEETROOT RISOTTO - £13.95 (GF/V)**

finished with Pant-ys-gawn Goats Cheese and Rocket

**ROOT VEG AND CHICKPEA STEW - £15.95 (GF/V/VG)**

with Gremolata and Bread.

**MENAI MUSSELS - £15.95**

served in a Creamy Welsh Cider, Bacon & Leek Sauce with Rustic Bread

**8oz FILLET STEAK - £23.75**

with Peppercorn Sauce, Roasted Cherry Tomatoes, Portobello Mushroom and Beer Battered Onion Rings

**10oz SIRLION STEAK - £22.75**

and a Diane Sauce, Roasted Cherry Tomatoes, Portobello Mushroom and Beer Battered Onion Rings

#### *Ar yr Ochor - Sides*

**RUSTIC CHIPS £2.95 - FRIES £2.95 - SEASONAL VEGETABLES £3.25**

**MIXED LEAF SALAD £3.25 - MARINATED OLIVES £2.95 - CREAMED MASH £2.95**

# Rhestr Gwin - Wine List

## Gwin Coch - Red Wine bottle

- MALBEC-MERLOT.**  
Finca del Alta, Mendoza.  
Argentina. (C) £19.95  
Blueberry jam on the nose with delicious raspberry fruit and a well balanced, pleasing finish.
- MERLOT.**  
El Campo, Central Valley,  
Chile. (C) £19.95  
  
Plum and cassis aromas with notes of mocha, black pepper and spice.
- CABERNET SAUVIGNON.**  
San Perito, Central Valley.  
Chile. (D) £19.95  
Attractive blackcurrant fruit with ripe, round tannins and a smooth, long palate.
- SHIRAZ.**  
Bushranger, South Eastern  
Australia. (E) £22.55  
Full-bodied with creamy black fruits, a blackberry bouquet and hints of spice.
- RIOJA.**  
Don Placero, Spain. (C) £19.95  
Lovely warm cherry and bramble fruit with a touch of spice and vanilla.
- PINOTAGE.**  
Rocheburg Selection,  
Western Cape. South Africa. (C) £23.45  
Ripe plum and rich fruitcake aromas with a subtle oak finish.
- CHATEAU PONTET NIVELLE.**  
Bordeaux. France. (C) £23.85  
Delicious claret, well balanced and fruity with blackberry aromas and ripe red fruit flavours.
- PINOT NOIR.**  
Riviera, Vin de France. (C) £21.40  
Exceptionally smooth and fruity with soft, silky tannins and cherry aromas.
- ORGANIC MONASTRELL.** Goru, Ego  
Bodegas, Spain. (C) £23.50  
Exceptionally smooth and fruity with soft, silky tannins and cherry aromas.

## Gwin Gwyn - White Wine bottle

- PICPOUL DE PINET.**  
Hen Pecked, France. (1) £22.45  
Exceptionally smooth and fruity with soft, silky tannins and cherry aromas.
- SAUVIGNON BLANC.** Honu, Marlborough.  
New Zealand. (1) £26.55  
Distinctive gooseberry bouquet with guava fruit and a herbaceous style.
- CHARDONNAY-SEMILLON.**  
Richmond Ridge, Australia. (3) £19.95  
Citrus-edged with apple and lemon notes and a pleasant, easy-drinking style.
- SAUVIGNON BLANC.**  
El Campo, Central Valley, Chile. (1) £19.95  
Clean and refreshing with citrus flavours, tropical fruits and exotic notes.
- CHARDONNAY.**  
San Perito, Central Valley.  
Chile. (2) £19.95  
A fresh, lemony style with attractive ripe, tropical fruit aromas.
- PINOT GRIGIO.** San Antonio, Veneto.  
Italy. (2) £19.95  
An elegant wine, delicately perfumed with a crisp style and fresh apple fruit flavours.
- CHABLIS 1er CRU.**  
"Les Joyeux", France. £37.25  
Elegant with a steely, mineral character, floral and nutty aromas and a buttery finish.

## Gwin Rhosliw - Rosé Wine

- WHITE ZINFANDEL.** Cougar's Moon,  
California. (4) £19.95  
Strawberry scented with delicious watermelon fruit on the finish.
- PINOTAGE ROSÉ.** Boar's Kloof, Riebeek  
Valley. South Africa. (3) £19.95  
Fresh and elegant, bursting with fresh strawberries and ripe cherries.

## Gwin Byrlymus - Sparkling Wine bottle

- PROSECCO.** Frizzante, Spago.  
Italy. (2) £23.85  
Crisp and light with lemon blossom aromas, stone fruit hints and a lime bouquet.
- PROSECCO.** Italy. (2) £8.75  
A lovely light style with a citrus fruit character and fresh aromas.

## POTELI CHWARTER - QUARTER BOTTLES

## Siampen - Champagne

- HOUSE CHAMPANGE.**  
Veuve Deloynes, Brut. (1) £40.50  
Classic Champagne with a lovely fresh style and a light, floral, slightly creamy palate.
- LOUIS ROEDERER.** Brut Premier. (1) £57.25  
  
A stylish champagne with a smooth, complex palate and notes of toast and almonds.
- LOUIS ROEDERER.**  
Brut Vintage. (1) £97.50  
  
Fresh and lively on the nose with fragrant ripe fruit and brioche hints.

## Gwin Melys - Dessert Wine

- MONTBAZILLAC.** Chateau Rousseau,  
France. (8) 75cl btl £25.55  
Sweet and honeyed with acacia flowers and citrus aromas and a clean finish.

## Poteli Hanner - Half Bottles

### GWIN COCH - RED WINE

- CABERNET SAUVIGNON.** Chile. (D) £11.95  
Cherries, blackcurrants and strawberries with a smooth and fruity finish.

### GWIN GWYN - WHITE WINE

- SAUVIGNON BLANC.** Chile. (1) £11.95  
Fresh and fruity with distinctive citrus aromas and ripe tropical flavours.

## Wines by the Glass.

250ml Glass - £6.45  
175ml Glass - £4.95

All wines contain sulphites.

## Sweetness & Body Guide

### White Wine Sweetness Guide

(1) - very dry -  
(9) - very sweet

### Red Wine Body Guide

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

## Food & Wine Pairing

### APERITIFS

Champagne, sparkling, light dry whites

### STARTERS

Artichoke - fruity rosé or Loire Sauvignon

Asparagus - light, easy drinking whites, Champagne or Cava

Avocado - Sancerre, Chablis, Chardonnay

Caviar - Champagne

Fois Gras - dessert wine, Champagne, sparkling

Game Soups - Rhone wines, Shiraz, Rioja

Pâtés - light, easy drinking wine with light pâté, richer, fuller wine for rich pâté

Salads - Sauvignon Blanc, Chardonnay

Creamy Vegetable Soups - Pinot Grigio, Soave, Alsace Pinot Blanc

Creamy Mushroom Soup - lightly oaked Chardonnay

Chicken Soup - lightly oaked Chardonnay

Tomato Soup - crisp white, Sauvignon Blanc or Albarino

### MEAT DISHES

Poultry - Pinot Noir or other light bodied reds

Stews - Rioja Crianza, Cotes du Rhone Villages, Malbec

Beef - Claret or Chilean Cabernet Sauvignon

Game - Australian Shiraz, Rhone wines

Goose - Alsace Riesling, Gewurztraminer, Pinot Noir

Ham - light bodied Pinot Noir, Beaujolais, lightly oaked Chardonnay

Lamb - Claret, Cabernet Sauvignon, Rioja

Steak - Syrah, Cabernet Sauvignon

### CHINESE & ORIENTAL

New World Chardonnay, Gewurztraminer, medium bodied German wines

### PASTA

With Cream Sauce - Chardonnay, Sauvignon Blanc, Sangiovese

With Pesto Sauce - Sauvignon Blanc, Zinfandel, Merlot

With Tomato Sauce - Sangiovese, Merlot

### CHEESES

Camembert - Chenin Blanc

Mild Cheddar - Chardonnay

Gouda - Riesling

Stilton - Port

Boursin - Gewurztraminer

### DESSERT

Gateaux - Muscat sweet wines

Meringue - Madeira

Chocolate Pudding - Asti Spumante

Fruit - Champagne, Sparkling

Cheesecake - Sauternes

Fresh Fruit - late harvest Viognier



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