



THE BULKELEY HOTEL

BEAUMARIS, ISLE OF ANGLESEY



HANSOM'S RESTAURANT MENU

Fyrbryd - Nibbles

ASSORTED BAKED BREADS - £6.25
with Balsamic Vinegar and Olive Oil

DISH OF MARINATED MIXED OLIVES AND STUFFED BELL PEPPERS - £4.95
with Balsamic Vinegar and Olive Oil

Cwrs Cyntaf - Starters

MENAI MUSSELS - £6.25
Served in Creamy Cider, Bacon and Leek Sauce with Rustic Breads

CREAMY GARLIC MUSHROOMS - £6.25
served on a toasted Ciabatta

BAKED CAMEMBERT - £6.25
with Caramelised Plum, Walnuts and Toasted Ciabatta

TRIO OF SWEET MELON - £5.95
with Campari, Summer Berries and a Lemon Sorbet

CHICKEN LIVER & CRANBERRY PATE - £6.25
with a Welsh Farmhouse Chutney and Toasted Sourdough

COD, PRAWN & CHORIZO CROQUETTE - £5.95
with a Mixed Pepper Confit

Prif Gwrs - Mains

WELSH LAMB RUMP - £15.95
with Crushed Garlic New Potatoes, Pea Purée and a Red Wine Jus

PAN-SEARED CHICKEN BREAST - £15.75
on a Bed of Pancetta and Wild Mushroom Risotto

HERB CRUSTED SALMON - £14.95
set on a bed of Asparagus drizzled with a Chilli, Lime and Lemongrass Oil

ROASTED PEMBROKESHIRE TURKEY - £13.75
with Handmade Pigs in Blankets, Stuffing and Pan Juices and a selection of Seasonal Vegetables

ROASTED BUTTERNUT SQUASH GNOCCHI - £12.25
Baby Spinach and Pant-ys-Gawn Goats' Cheese finished with Olive Oil

WILD MUSHROOM, CASHEW, ALMOND & CHESTNUT NUT ROAST - £13.95
with a Sweet Cranberry Glaze and a selection of Seasonal Vegetables

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

10oz RIB-EYE SURF AND TURF - £22.75
and Garlic King Prawns, Roasted Cherry Tomatoes, Portobello Mushroom
and Beer Battered Onion Ring

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) £19.25
Blueberry jam on the nose with delicious raspberry fruit and a well balanced, pleasing finish.
- MERLOT.** El Campo, Central Valley, Chile. (C) £19.25
Plum and cassis aromas with notes of mocha, black pepper and spice.
- CABERNET SAUVIGNON.** San Perito, Central Valley, Chile. (D) £19.25
Attractive blackcurrant fruit with ripe, round tannins and a smooth, long palate.
- MR GOOSE ESQ. SHIRAZ.** South Eastern Australia. (E) £22.30
Attractive blackcurrant fruit with ripe, round tannins and a smooth, long palate.
- RIOJA.** Don Placero, Spain. (C) £19.25
Lovely warm cherry and bramble fruit with a touch of spice and vanilla.
- PINOTAGE.** Rocheburg Selection, Western Cape, South Africa. (C) £23.00
Ripe plum and rich fruitcake aromas with a subtle oak finish.
- CHATEAU PONTET NIVELLE.** Bordeaux, France. (C) £23.30
Delicious claret, well balanced and fruity with blackberry aromas and ripe red fruit flavours.
- PINOT NOIR.** Bodega del Rio Elorza. (C) £26.30
Alluring cranberry and raspberry aromas with savoury spice and a velvety texture.
- MALBEC.** Bodega del Rio Elorza. (C) £26.30
Soft and fruity with violet scents, cherries, blackberries and a warming finish.

Gwin Gwyn - White Wine bottle

- CHARDONNAY.** Verum, Bodega del Rio Elorza. (2) £26.30
Abundant tropical fruit with crisp apples and excellent mineral notes.
- SAUVIGNON BLANC.** Verum, Bodega del Rio Elorza. (1) £26.30
A full flavoured, dry style with juicy lemon aromas and hints of gooseberries.
- CHARDONNAY-SEMILLON.** Richmond Ridge, Australia. (3) £19.25
Citrus-edged with apple and lemon notes and a pleasant, easy-drinking style.
- SAUVIGNON BLANC.** El Campo, Central Valley, Chile. (1) £19.25
Clean and refreshing with citrus flavours, tropical fruits and exotic notes.
- CHARDONNAY.** San Perito, Central Valley, Chile. (2) £19.25
A fresh, lemony style with attractive ripe, tropical fruit aromas.
- PINOT GRIGIO.** San Antonio, Veneto, Italy. (2) £19.25
An elegant wine, delicately perfumed with a crisp style and fresh apple fruit flavours.
- CHABLIS 1er CRU.** "Les Joyeux", France. £36.00
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) £19.25
Strawberry scented with delicious watermelon fruit on the finish.
- PINOTAGE ROSÉ.** Boar's Kloof, Riebeeck Valley, South Africa. (3) £19.25
Fresh and elegant, bursting with fresh strawberries and ripe cherries.

Gwin Byrlymus - Sparkling Wine bottle

- PROSECCO.** Frizzante, Spago, Italy. (2) £23.00
Crisp and light with lemon blossom aromas, stone fruit hints and a lime bouquet.
- POTELI CHWARTER - QUARTER BOTTLES**
- PROSECCO.** Italy. (2) £8.40
A lovely light style with a citrus fruit character and fresh aromas.

Siampen - Champagne

- HOUSE CHAMPANGE.** Veuve Deloynes, Brut. (1) £38.30
Classic Champagne with a lovely fresh style and a light, floral, slightly creamy palate.
- LOUIS ROEDERER.** Brut Premier. (1) £55.00
A stylish champagne with a smooth, complex palate and notes of toast and almonds.
- LOUIS ROEDERER.** Brut Vintage. (1) £95.00
Fresh and lively on the nose with fragrant ripe fruit and brioche hints.

Gwin Melys - Dessert Wine

- MONTBAZILLAC.** Chateau Rousseau, France. (8) 75cl btl £25.30
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) £11.50
Cherries, blackcurrants and strawberries with a smooth and fruity finish.

GWYN GWYN - WHITE WINE

- SAUVIGNON BLANC.** Chile. (1) £11.50
Fresh and fruity with distinctive citrus aromas and ripe tropical flavours.

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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