



# THE BULKELEY HOTEL

BEAUMARIS, ISLE OF ANGLESEY



## HANSOM'S RESTAURANT MENU

### *Cwrs Cyntaf - Starters*

**SMOKED DUCK - £6.25**

with an Orange Marmalade Dressing and Toasted Walnuts

**ASSORTED BAKED BREADS - £5.95**

with Balsamic Vinegar and Olive Oil

**HOME MADE SOUP OF THE DAY - £5.95**

Served with Rustic Bread

**PAN-SEARED SCALLOPS - £7.25**

on an Apple and Celeriac Purée

**FRESH ASPARAGUS WRAPPED IN PARMA HAM - £5.95**

with a Welsh Poached Egg and Rich Hollandaise Sauce

**SMOKED MACKEREL PÂTÉ - £5.75**

With Toasted Sourdough

**BAKED CAMEMBERT - £5.25**

With Roasted Figs, Walnuts and Toasted Breads

**CARPACCIO OF SWEET MELON AND SUGAR SCENTED FRUIT - £5.15**

Served with a Blackcurrant Sorbet

**MENAI MUSSELS - £5.95**

Served in a Creamy White Wine Sauce with Rustic Bread

**DISH OF MARINATED MIXED OLIVES AND STUFFED BELL PEPPERS - £4.75**

### *Prif Gwrs - Mains*

**ROAST RACK OF WELSH LAMB - £15.75**

with Dauphinoise Potatoes, Crushed Mint Leaf and Red Wine Reduction

**VENISON FILLET - £15.75**

on a Creamy Parsnip Purée and Root Vegetable Crisps

**PAN-SEARED CHICKEN BREAST - £13.75**

Wrapped in Parma Ham, on a bed of Wild Mushroom Risotto

**RICOTTA AND SPINACH GRANTORELLONE - £13.55**

with Traditional Ragù

**WILD MUSHROOM RISOTTO - £12.25**

Finished with Parmesan on a Bed of Wild Mushroom Risotto

**SALMON NIÇOISE - £13.25**

with a Salad of Fine Beans, Cherry Tomatoes, Olives, New Potatoes, Anchovies, Rocket and Boiled Egg

**LOCAL BEER-BATTERED COD - £12.75**

Triple-Fried Chips, Crushed Garden Peas and a Lemon Mayonnaise

**LAMB'S LIVER - £11.55**

Served Pink on a bed of Creamed Potatoes topped with Crispy Bacon

**CAWS "RHYD Y DELYN" AND RED ONION TARTLET - £13.55**

With a House Salad and Balsamic Reduction

**CELTIC PRIDE 8OZ FILLET STEAK - £20.75**

With Roasted Cherry Vine Tomatoes, Portobello Mushrooms and Beer-Battered Onion Rings

*-Supplements*

ADD: Peppercorn Sauce or Diane Sauce £2.00

**CELTIC PRIDE BONE IN RIB EYE STEAK FOR TWO - £45.50**

With Roasted Cherry Vine Tomatoes, Portobello Mushrooms and Beer Battered Onion Rings and a Peppercorn Sauce

### *Ar yr Ochor - Sides*

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

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

## Gwin Coch - Red Wine bottle

- 1. SHIRAZ-CINSAUT. Boar's Kloof, Riebeek Valley. South Africa. (D) £18.20**  
A juicy red with an array of ripe berries, a slightly spicy style and a smooth finish.
- 2. MALBEC-MERLOT. Finca del Alta, Mendoza. Argentina. (C) £18.20**  
Blueberry jam on the nose with delicious raspberry fruit and a well balanced, pleasing finish.
- 3. MERLOT. El Campo, Central Valley, Chile. (C) £18.20**  
Plum and cassis aromas with notes of mocha, black pepper and spice.
- 4. CABERNET SAUVIGNON. San Perito, Central Valley. Chile. (D) £18.20**  
Attractive blackcurrant fruit with ripe, round tannins and a smooth, long palate.
- 5. SHIRAZ. Water Stop Station, South Eastern Australia. (E) £21.25**  
Soft and well rounded with plenty of ripe plums and blackberries on the palate.
- 6. RIOJA. Don Placero, Spain. (C) £18.20**  
Lovely warm cherry and bramble fruit with a touch of spice and vanilla.
- 7. PINOTAGE. Hutton Ridge, Riebeek Valley. South Africa. (D) £22.20**  
Juicy plum and damson flavours with rounded tannins and a pleasing finish.
- 8. BAROLO. Tenimenti Ca' Bianca, Italy. (C) £34.25**  
Ripe red fruit, vanilla pod, liquorice and blueberries with fine tannins.
- 9. SYRAH. La Jeunesse, Domaine de la Baume. France. (E) £25.20**  
A bilberry and black pepper bouquet with soft, silky tannins.
- 10. CHATEAU PONTET NIVELLE. Bordeaux. France. (C) £22.20**  
Delicious claret, well balanced and fruity with blackberry aromas and ripe red fruit flavours.

## Gwin Gwyn - White Wine bottle

- 11. CHENIN BLANC. Boar's Kloof, Riebeek Valley. South Africa. (3) £18.20**  
A zesty and refreshing white with tropical fruits and an abundance of guava and gooseberries.
- 12. CHARDONNAY-SEMILLON. Richmond Ridge, Australia. (3) £18.20**  
Citrus-edged with apple and lemon notes and a pleasant, easy-drinking style.
- 13. SAUVIGNON BLANC. El Campo, Central Valley, Chile. (1) £18.20**  
Clean and refreshing with citrus flavours, tropical fruits and exotic notes.
- 14. RIVIERA SAUVIGNON BLANC. Vin de France. (1) £20.20**  
Notes of gooseberries and citrus fruit with a crisp, refreshing finish.
- 15. CHARDONNAY. San Perito, Central Valley. Chile. (2) £18.20**  
A fresh, lemony style with attractive ripe, tropical fruit aromas.
- 16. PINOT GRIGIO. San Antonio, Veneto. Italy. (2) £18.20**  
An elegant wine, delicately perfumed with a crisp style and fresh apple fruit flavours.
- 17. CHABLIS 1er CRU. "Les Joyeux", France. (2) £34.25**  
Elegant with a steely, mineral character, floral and nutty aromas and a buttery finish.
- 18. VIOGNIER. Caoba, Mendoza. Argentina. (3) £19.20**  
Peach and apricot fruit with floral and aromatic notes and a long finish.

## Gwin Rhosliw - Rosé Wine

- 19. PINOT GRIGIO ROSÉ. San Antonio, Veneto. Italy. (2) £18.20**  
Delightful rose petal and peach aromas with soft, red fruits on the palate.
- 20. WHITE ZINFANDEL. Cougar's Moon, California. (4) £18.20**  
Strawberry scented with delicious watermelon fruit on the finish.
- 21. PINOTAGE ROSE. Boar's Kloof, Riebeek Valley. South Africa. (3) £18.20**  
Fresh and elegant, bursting with fresh strawberries and ripe cherries.

## Gwin Byrlymus - Sparkling Wine bottle

- 22. BEAU ROCHER. Demi-Sec, France. (4) £21.20**  
Fine and elegant with a harmonious palate and intense aromas of brioche and fruit.
- 23. PROSECCO. Tappo Raso, Frizzante. Casa Defra, Italy. (2) £22.20**  
Very fruity with an aromatic bouquet and hints of flowers and crisp, green apples.
- 24. PROSECCO ROSE. Frizzante, Casa Defra. Italy. (2) £22.20**  
Delicate and fragrant with strawberry aromas and a fresh palate.

## POTELI CHWARTER - QUARTER BOTTLES

- 25. PROSECCO. Italy. (2) £8.20**  
A lovely light style with a citrus fruit character and fresh aromas.
- 26. HOUSE CHAMPANGE. Veuve Deloynes, Brut. (1) £37.20**  
Classic Champagne with a lovely fresh style and a light, floral, slightly creamy palate.
- 27. LOUIS ROEDERER. Brut Premier. (1) £53.20**  
A stylish champagne with a smooth, complex palate and notes of toast and almonds.
- 28. LOUIS ROEDERER. Brut Vintage. (1) £90.20**  
Fresh and lively on the nose with fragrant ripe fruit and brioche hints.

## Siampen - Champagne

- 29. MUSCAT RESERVE. Domaine Astruc, Pays d' Oc. France. (8) 37.5cl btl £18.20**  
Mango and acacia flowers on the palate with a nose of lime blossom, peach and dried apricot.

## Poteli Hanner - Half Bottles

### GWIN COCH - RED WINE

- 30. CABERNET SAUVIGNON. Chile. (D) £11.20**  
Cherries, blackcurrants and strawberries with a smooth and fruity finish.

### GWIN GWYN - WHITE WINE

- 31. SAUVIGNON BLANC. Chile. (1) £11.20**  
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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