

HANSOM'S RESTAURANT MENU

at *The Bulkeley Hotel*

CWRS CYNTAF - STARTERS

SMOKED CHICKEN AND FIG	£5.95
with Rhyd y Delyn Cheese, Roasted Walnuts finished with a Honey and Mustard Dressing	
ASSORTED BAKED BREADS	£5.95
with Balsamic Vinegar and Olive Oil	
HOME MADE SOUP OF THE DAY	£5.75
served with Rustic Bread	
PAN-SEARED SCALLOPS	£6.95
with Smoked Pancetta, finished with a Minted Pea Purée	
FRESH ASPARAGUS WRAPPED IN PARMA HAM	£5.75
with a Welsh Poached Egg and Rich Hollandaise Sauce	
CHICKEN LIVER AND PORCINI MUSHROOM PÂTÉ	£5.75
with a Welsh Chutney and a Rustic Sourdough Bread	
CHARGRILLED HALLOUMI	£4.95
with an Orange, Mint, Rocket and Pine Nut Salad	
CARPACCIO OF SWEET MELON AND SUGAR SCENTED FRUIT	£4.95
served with a Summer Fruit Smoothie	
MENAI MUSSELS	£5.75
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	£14.95
with Crushed New Potatoes and a Rich Red Currant Jus	
ROASTED PORK BELLY	£12.95
with Dauphinoise Potatoes, Sautéed Black Pudding and a Sweet Apple Puree	
PAN-SEARED CHICKEN BREAST	£12.55
with Root Vegetable Cassoulet and Gremolata	
WILD MUSHROOM RISOTTO	£11.95
finished with Parmesan and Truffle Oil	
TUNA NIÇOISE	£13.25
with a Salad of Fine Beans, Cherry Tomatoes, Olives, New Potatoes, Anchovies, Rocket and Egg	
LOCAL BEER-BATTERED COD	£11.55
with Mushy Peas, Chunky Chips and Homemade Tarte Sauce	
LAMBS LIVER	£11.25
served Pink on a Bed of Creamed Potatoes topped with Crispy Bacon	
RHUD Y DELYN GNOCCHI	£13.55
with Asparagus and Fresh Peas	
MENAI MUSSELS	£11.75
served in a Creamy White Wine Sauce with Rustic Bread	
CELTIC PRIDE 10oz RIB EYE STEAK	£19.95
with Roasted Cherry Vine Tomatoes, Portobello Mushroom and Beer Battered Onion Rings - Supplement £4.95 ADD: Peppercorn Sauce or Diane Sauce £1.95	
CELTIC PRIDE CHATEAUBRIAND FOR TWO	£49.95
with Roasted Cherry Vine Tomatoes, Portobello Mushroom and Beer Battered Onion Rings on a Red Wine Reduction - Supplement £15.95	

AR YR OCHOR - SIDES

RUSTIC CHIPS £2.95 - FRIES £2.95 - SEASONED VEGETABLES £3.95
MIXED LEAF SALAD £2.95 - SEASONED WEDGES £2.95
MARINATED OLIVES £2.95

RHESTR GWINOEDD - WINE LIST

GWIN COCH - RED WINE

- Shiraz-Cinsaut. Boar's Kloof, South Africa. (D)** £17.95
Food & wine pairing - (SP, B & L)
A juicy red with an array of Ripe Berries, a spicy style and a smooth finish
- Malbec-Merlot. Finca del Alta, Argentina. (C)** £17.95
Blueberry jam on the nose with delicious Raspberries and a pleasing finish.
- Merlot. El Campo, Central Valley, Chile. (C)** £17.95
Food & wine pairing - (L, B & C)
Plum and Cassis aromas with notes of Mocha, Black pepper and Spice.
- Cabernet Sauvignon. San Perito, Central Valley, Chile. (D)** £17.95
Attractive Blackcurrant fruit with ripe, round Tannins and a smooth, long palate.
- Shiraz. Water Stop Station, South Eastern Australia. (E)** £21.00
Soft and well rounded with plenty of ripe Plums and Blackberries.
- Rioja. Don Placero, Spain.** £17.95
Food & wine pairing - (B)
Lovely warm Cherry and Bramble fruit with a touch of Spice and Vanilla
- Pinotage. Hutton Ridge, Riebeek Valley, South Africa. (D)** £21.95
Food & wine pairing - (L)
Juicy Plum and Damson flavours with rounded Tannins and a pleasing finish.
- Barolo. Tenimenti Ca' Bianca, Italy. (C)** £34.00
Ripe, Red fruit, Vanilla pod, Liquorice, Blueberries and fine Tannins.
- Syrah. La Jeunesse, Domaine de la Baume. France. (E)** £24.95
A Bilberry and Black pepper bouquet with soft, silky Tannins.
- Chateau Pontet Nivelle. Bordeaux, France. (C)** £21.95
Food & wine pairing - (B)
Delicious claret with Blackberry aromas and ripe, Red fruit flavours.

GWIN GWYN - WHITE WINE

- Chenin Blanc. Boar's Kloof, South Africa. (3)** £17.95
Food & wine pairing - (S, C, & P)
Zesty white with tropical fruit and an abundance of Guava and Gooseberries.
- Chardonnay-Semillon. Richmond Ridge, Australia. (2)** £17.95
Zesty white with tropical fruit and an abundance of Guava and Gooseberries.
- Sauvignon Blanc. El Campo, Chile. (1)** £17.95
Food & wine pairing - (F & C)
Clean and refreshing with Citrus flavours, Tropical fruits and Exotic notes.
- Riviera Sauvignon Blanc. Vin de France. (1)** £19.95
Notes of Gooseberries and Citrus fruit with a crisp, refreshing finish.
- Chardonnay. San Perito, Central Valley, Chile. (2)** £17.95
Notes of Gooseberries and Citrus fruit with a crisp, refreshing finish.
- Pinot Grigio. San Antonio, Veneto. Italy. (2)** £17.95
Food & wine pairing - (C, SP & F)
An elegant wine, delicately perfumed with Fresh apple Fruit flavours.
- Chablis 1er Cru. "Le Joyeaux", France. (2)** £34.00
A steely, mineral character with floral and aromatic notes and a long finish.
- Viognier. Caoba, Mendoza. Argentina. (3)** £18.95
Food & wine pairing - (SP)
Peach and Apricot with floral and aromatic notes and a long finish.

GWIN RHOSLIW - ROSÉ WINE

- Pinot Grigio Rosé. San Antonio, Veneto. Italy. (2)** £17.95
Delightful rose petal and peach aromas with soft, red fruits on the palate.
- White Zinfandel. Cougar's Moon, California. (4)** £17.95
Food & wine pairing (ALL FOOD)
Strawberry scented with delicious watermelon fruit on the finish.
- Pinotage Rosé. Boar's Kloof, South Africa. (3)** £17.95
Fresh and elegant, bursting with fresh strawberries and ripe cherries.

BYRLYMUS - SPARKLING

- Beau Rocher. Demi-Sec, France. (4)** £20.95
A harmonious palate and intense aromas of brioche and fruit.
- Prosecco. Tappo Raso, Frizzante. Casa Defra, Italy. (2)** £21.95
Very fruity with an aromatic bouquet and hints of flowers.
- Prosecco Rose, Frizzante. Casa Defra, Italy. (2)** £21.95
Delicate and fragrant with strawberry aromas and a fresh palate.

POTELI CHWARTER - QUARTER BOTTLES

- Prosecco. Italy. (2)** £7.95
A lovely light style with a citrus fruit character and fresh aromas.

SIAMPEN - CHAMPAGNE

- House Champagne. Veuve Deloynes, Brut. (1)** £36.95
A harmonious palate and intense aromas of brioche and fruit.
- Louis Roederer. Brut Premier. (1)** £52.95
A smooth, complex palate with notes of toast and almonds.
- Louis Roederer. Brut Vintage. (1)** £89.95
Fresh and lively on the nose with fragrant ripe fruit and brioche hints.

GWIN MELYS - DESSERT WINE

- Muscat Reserve. Domaine Astruc, Pays d' Oc.** £17.95
Mango and acacia flowers on the palate with a nose of lime blossom.

POTELI HANNER - HALF BOTTLES

GWIN COCH - RED WINE

- Carabanet Sauvignon. Chile. (D)** £10.95
Cherries, blackcurrants and strawberries with a smooth and fruity finish.

GWIN GWYN - WHITE WINE

- Sauvignon Blanc. Chile. (1)** £10.95
Fresh and fruity, with distinctive citrus aromas and ripe tropical flavours.

BOTELI DWR - BOTTLED WATER

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| Ty Nant Water - Still | £3.95 |
| Ty Nant Water - Sparkling | £3.95 |

Food & Wine Pairing

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

Sweetness & Body Guide

White Wine Sweetness Guide (1) - Very Dry - (9) - Very Sweet
Red Wine Body Guide (A) - Light Bodied - (E) - Full Bodied

All wines contain sulphites.

