

TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

RHESTR GWIN
WINE LIST

GWIN MEWN GWYDRYN

WINE BY THE GLASS

<i>Taste</i>		<i>187ml</i>
I	INVENIO PINOT GRIGIO <i>Italy</i> A clean fresh white wine with pear and apple flavours	£6.50
I	INVENIO SAUVIGNON BLANC, VIN DE FRANCE <i>France</i> Crisp and fresh with grassy, floral notes	£6.50
2	INVENIO COLOMBARD CHARDONNAY <i>Australia</i> Medium-bodied with citrus and ripe pineapple notes	£6.50
6	INVENIO ZINFANDEL ROSÉ <i>California</i> Light fruity rosé bursting with strawberry fruits. Medium-sweet but well balanced	£6.50
C	INVENIO MERLOT, VIN DE PAYS D'OC <i>France</i> Deep ruby colour, with perfumed red fruit character	£6.50
B	INVENIO SHIRAZ <i>Australia</i> Perfumed raspberry fruit and a hint of white pepper	£6.50
C	BEEFSTEAK CLUB MINI MALBEC <i>Argentina</i> A Malbec with pruney fruit and a palate that is off dry, low in acidity and chewily tannic	£6.50

WHITE

Sweet →



Dry

ROSÉ

Sweet →



Dry

RED

Full-bodied →



Easy drinking

GWINOEDD GWYN WRTH Y BOTEL

WHITE WINES BY THE BOTTLE

<i>Taste</i>		<i>Bottle</i>
2	<p>VIGNANA PINOT GRIGIO, DOC VENEZIE</p> <p><i>Italy</i></p> <p>Clean, crisp and fresh with plenty of zingy citrus</p> <p>Pair with our classic Greek salad</p>	£24.00
1	<p>THE OCARINA SAUVIGNON BLANC</p> <p><i>Chile</i></p> <p>A ripe and fruity white wine but with enough acidity to give a crisp dry finish</p> <p>Recommended with our baked Perl Wen cheese with rosemary and garlic served with a freshly baked ciabatta</p>	£25.00
2	<p>MARQUÉS DE ALFAMÉN CHARDONNAY MACABEO</p> <p><i>Spain</i></p> <p>Fresh, light white wine with lots of juicy melon and pineapple fruit</p> <p>Our choice to have with our Thai-infused salmon and prawn fishcake with chilli, lime, and coriander dressing</p>	£25.00
3	<p>FRANSCHHOEK CELLAR 'LA COTTE MILL' CHENIN BLANC</p> <p><i>South Africa</i></p> <p>Fresh pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom on the palate and finish with a zesty freshness</p> <p>Perfectly paired with our roasted Mediterranean vegetable penne pasta in a rich tomato sauce topped with Goats' cheese</p>	£26.00
2	<p>BOX OF BUDGIES SAUVIGNON BLANC, MARLBOROUGH</p> <p><i>New Zealand</i></p> <p>A youthful aroma of fruit and herbs is followed by a palate that is light and lively</p> <p>Perfect with our warm, baked Goats' cheese tart drizzled with rosemary caramel</p>	£30.00
1	<p>ALBARINO VALDOCEA</p> <p><i>Spain</i></p> <p>Lovely floral and exotic fruit aromas are followed by a zingily fresh and dry taste</p> <p>Pair with our baked cod loin wrapped in prosciutto ham, served with dauphinoise potatoes and sundried tomato and basil sauce</p>	£35.00

WHITE

Sweet →



← Dry

ROSÉ

Sweet →



← Dry

RED

Full-bodied →



← Easy drinking

GWINOEDD RHOSYN WRTH Y BOTEL

ROSÉ WINES BY THE BOTTLE

Taste

Bottle

- | | | |
|---|--|--------|
| 6 | CANYON ROAD WHITE ZINFANDEL ROSÉ
<i>USA</i>
This rosé is light-bodied with hints of strawberry, cherry flavours, watermelon and a crisp, smooth finish | £24.00 |
| 3 | ZIMOR PINOT GRIGIO ROSÉ
<i>Italy</i>
Light, delicate rosé which is off dry and with plenty of refreshing acidity | £25.00 |

WHITE

Sweet



←

Dry

ROSÉ

Sweet



←

Dry

RED

Full-bodied



←

Easy drinking

GWIN COCH WRTH Y BOTEL

RED WINES BY THE BOTTLE

Taste

Bottle

- | | | |
|----------|--|--------|
| B | <i>OCARINA CHILEAN MERLOT</i>
<i>Chile</i>
Soft and fruity with plum, red fruit and spice notes
Pair with our steak and ale puff pastry pie served with peas and chips or mash | £24.00 |
| D | <i>GULARA SHIRAZ</i>
<i>Australia</i>
A juicy, youthful red wine with plenty of bramble fruit and a hint of pepper
Recommended with our Siabod grilled beef burger topped with bacon jam and brie, served on a brioche bun with coleslaw and skin-on fries | £25.00 |
| C | <i>FINCA DE ORO RIOJA</i>
<i>Spain</i>
A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas
Recommended with A O Jones of Llanrwst pork sausages, mashed potato, mixed seasonal vegetables and caramelised onion gravy | £25.00 |
| C | <i>DEAD MAN'S DICE MALBEC, MENDOZA</i>
<i>Argentina</i>
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas
Pair with our 14oz local ribeye steak cooked on the chargrill, served with chips, vine cherry tomatoes and flat mushroom | £26.00 |
| D | <i>TRULLI SALENTO IGP PRIMITIVO</i>
<i>Italy</i>
An impressively intense and complex (liquorice, tar and dark fruit) full-bodied red
Recommended with our chargrilled local sirloin steak served with grilled vine cherry tomatoes, flat mushroom, and skin-on chips | £29.00 |
| B | <i>INVINITI NEW ZEALAND PINOT NOIR</i>
<i>New Zealand</i>
Bright and youthfully attractive, with raspberry, plum, subtle spice and floral aromas on the nose, offering charm and easy drinking
A match made in heaven with our roasted local rack of lamb with fondant potato and redcurrant and rosemary jus | £32.00 |

WHITE

Sweet



← *Dry*

ROSÉ

Sweet



← *Dry*

RED

Full-bodied

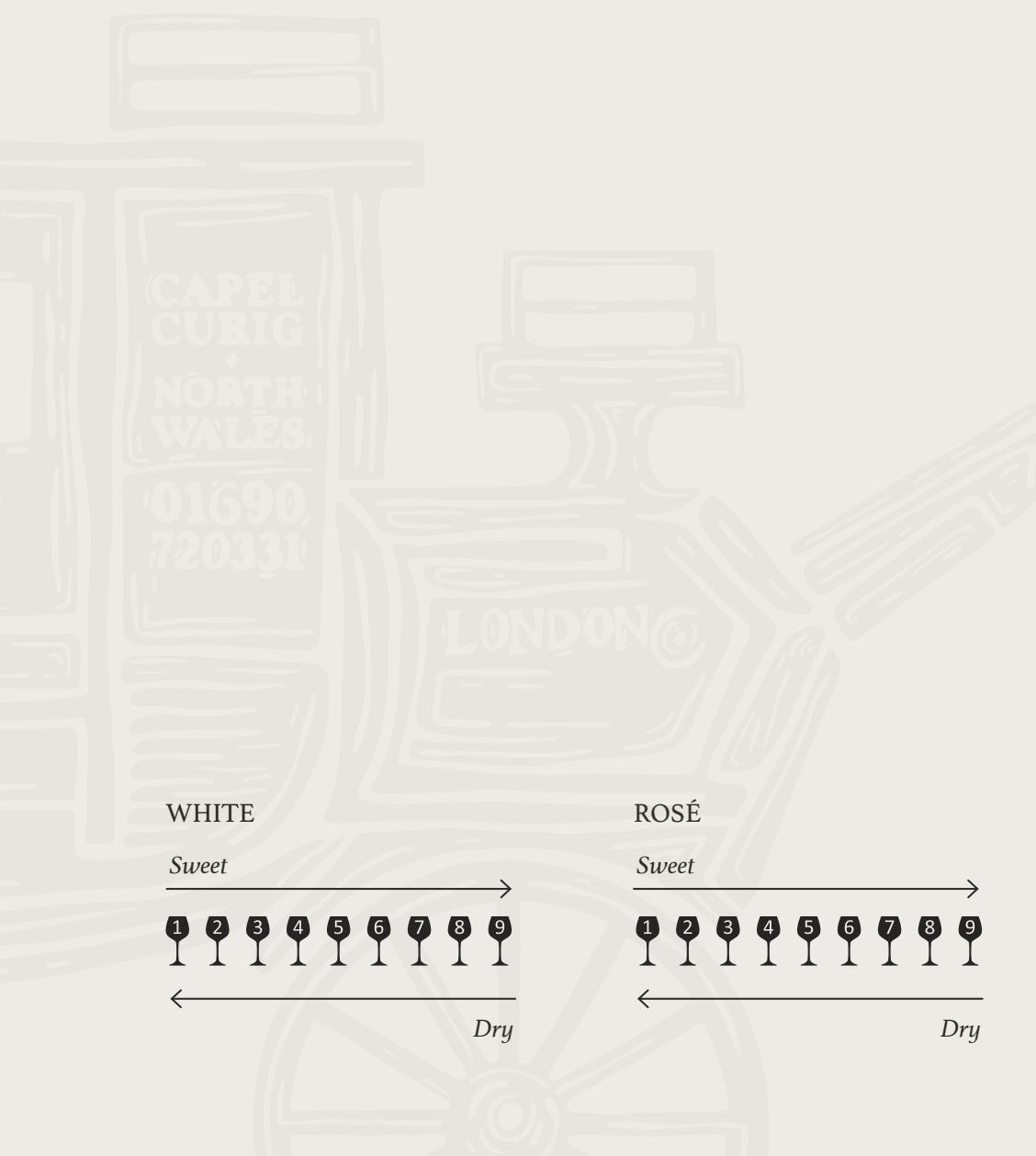


← *Easy drinking*

GWIN PEFRIOG SPARKLING WINES

Taste

- | | | |
|---|--|--------|
| 2 | VIGNANA PROSECCO 20CL SINGLE SERVE | £8.00 |
| | <i>Veneto</i> | |
| | Light-bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear | |
| 2 | VIGNANA PROSECCO 75CL | £24.00 |
| | <i>Italy</i> | |
| | Prosecco is a deliciously dry sparkling wine with crisp acidity, low sugar, with plenty of fruit and character | |



WHITE

Sweet



←
Dry

ROSÉ

Sweet



←
Dry

RED

Full-bodied



←
Easy drinking



TYN-Y-COED

Our locally-sourced menu and daily specials are served throughout the ground floor. You can opt for a relaxed atmosphere in our bar or go for the more contemporary approach in our restaurant area. The bar is a popular choice during the winter months, with our log burners to warm you up! We offer a traditional breakfast made to order, alongside your classic breakfast buffet, as well as lunch and dinner which can be served throughout our ground floor.

We use good-quality, local produce to create our traditional menu with a Welsh twist.

Please drink responsibly
drinkaware.co.uk

