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## CHAMPAGNE & SPARKLING

### Veuve Cliquot Yellow Label NV CHAMPAGNE

Elegant and rich, with biscuity notes and hints of citrus

Btl **£59.00**

### Vitelli Prosecco NV ITALY

Crisp and delicate bubbles, with light citrus and floral hints

125ml glass **£5.20** Btl **£23.50**

TREAT YOURSELF TO A BOTTLE

### Mumm Cordon Rouge NV CHAMPAGNE

A honeyed, fruity champagne with fresh grapefruit notes

Btl **£45.00**

### Moët & Chandon Rosé Impérial FRANCE

A spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, seductive palate and elegant maturity

Btl **£55.00**

### Moët & Chandon Impérial Brut FRANCE

An iconic champagne that embodies Moët's unique style of an elegant colour and sparkling bouquet

Btl **£49.00**



## WHITE WINE

RIPE & FRUITY

### Argento Chardonnay ARGENTINA

Crisp and fruity with pineapple and peach flavours

175ml glass **£4.65**

250ml glass **£6.60** Btl **£18.00**

### Ponte Miliano Trebiano ITALY

Fresh and aromatic with a soft, fruity palate

175ml glass **£4.25**

250ml glass **£5.95** Btl **£15.00**

### Villa dei Fiori Fiano Puglia ITALY

Intensely fruity with passion fruit, apricot and hints of almonds on the finish

175ml glass **£4.40**

250ml glass **£6.25** Btl **£17.00**

GREAT WITH CHICKEN

### Alisios Pinot Grigio Riesling

BRAZIL

Refreshing and light, with vibrant citrus and peach fruit

175ml glass **£5.65**

250ml glass **£7.45**

Btl **£22.00**

TASTES GREAT WITH



Fish



Seafood



Vegetarian



Chicken

125ml measures are available upon request. Please ask your server for details.



## WHITE WINE

CRISP, DRY WHITE

### Circa Pinot Grigio AUSTRALIA

Bright and refreshing with citrus and tropical fruit flavours

175ml glass £4.95

250ml glass £7.10 Btl £19.25

### Alto Bajo Sauvignon Blanc CHILE

Classic Sauvignon character with vibrant tropical notes and a fresh finish

175ml glass £4.90

250ml glass £6.95 Btl £19.00

### Cap Cette Picpoul de Pinet FRANCE

Crisp and elegant with lots of character. Great alternative to Pinot Grigio

175ml glass £5.75

250ml glass £8.20 Btl £22.25

FRESH & AROMATIC

### Chablis, Domaine des Marroniers FRANCE



Lively peachy flavours with a classic Chablis minerality

Btl £26.50

### Tokomaru Bay Sauvignon Blanc NEW ZEALAND

Ripe passion fruit and tropical fruit aromas with fresh citrus

175ml glass £6.40

250ml glass £8.40 Btl £24.75

WE RECOMMEND...

### Sancerre Blanc Domaine de la Chezatte FRANCE

Lovely crisp gooseberry flavours with a mouth-watering finish

Btl £27.00

## ROSÉ WINE

OUR FAVOURITE

### Domaine d'Astros Rosé FRANCE



Crisp and pale with notes of grapefruit and red berries

175ml glass £5.55

250ml glass £7.90 Btl £21.50

### Finca Valero Garnacha Rosado SPAIN

A dry rose bursting with berry flavours, balanced by a crisp finish

175ml glass £4.15

250ml glass £5.90 Btl £16.00

### The Bulletin Zinfandel Rosé USA

Lower in alcohol with a hint of sweetness, this is juicy, fresh and all too drinkable!

175ml glass £4.90

250ml glass £7.00 Btl £19.00

## DESSERT WINE

### Chateau Loupiac Gaudiet FRANCE

Lively and lusciously sweet with honeyed fruit and a fresh, juicy finish. A great match with blue cheeses or rich desserts

75ml glass £3.05 Half Btl £16.00

WE RECOMMEND WITH

### Cheese sharing slate £9.50

Mon Las blue cheese, Cenarth Brie, Y-Fenni Cheddar and Snowdonia Black Bomber mature Cheddar cheese, with Bara Brith, grapes, spiced apricot chutney, watercress and Welsh Cradoc mixed crackers

125ml measures are available upon request. Please ask your server for details.



125ml measures are available upon request. Please ask your server for details.



## RED WINE

SOFT & SMOOTH

### Chianti Castellani

ITALY

Fresh and floral with cherries and spice

Btl £21.50

### Castillo Clavijo Rioja Crianza

SPAIN

Sweet red berry flavours and spicy vanilla

175ml glass £5.55

250ml glass £7.60 Btl £21.50

### Ponte Miliano Sangiovese

ITALY

Juicy, fresh and very easy to drink

175ml glass £4.20

250ml glass £5.95 Btl £15.00

### Villa dei Fiori Montepulciano d'Abruzzo

ITALY

Crisp and savoury with hints of morello cherry. A great food wine

Btl £17.00

OUR FAVOURITE

### Satellite Pinot Noir

NEW ZEALAND

Medium bodied with dark berry fruits for a smooth, juicy finish

Btl £27.25

### Old Press Shiraz

AUSTRALIA

Rich plum and red berry fruit, uncomplicated and easy to drink

175ml glass £4.65

250ml glass £6.60

Btl £17.95

TASTES GREAT WITH



Pork



Beef



Spicy



125ml measures are available upon request. Please ask your server for details.

## RED WINE

RICH & CLASSIC

### Châteauneuf du Pape Vieux Chevalier

FRANCE

Supple and ripe with dark berry fruit and a hint of peppery spice

Btl £35.50

### Valdivieso Single Vineyard Carmenere

CHILE

Aromatic and complex with rich dark fruit and spice

Btl £26.50

WE RECOMMEND

### Angelo Veglio Barolo

ITALY

Soft and smooth, with red cherry fruit and floral notes

Btl £30.00

RIPE & FRUITY

### Wandering Bear Merlot

USA

Fruity and lush, packed with plum and vanilla. Delicious!

175ml glass £5.05

250ml glass £7.15 Btl £19.50

### La Serre Cabernet Sauvignon

FRANCE

Blackberry and cassis with a rich, spicy palate

175ml glass £4.75

250ml glass £6.80 Btl £18.50

### The Colonial Estate Explorateur Shiraz

AUSTRALIA

Ripe and juicy with notes of plum and exotic spice

Btl £27.25

### Tilia Malbec

ARGENTINA

Big and rich, filled with plums, dark chocolate and pepper

175ml glass £5.95

250ml glass £7.90 Btl £23.00

125ml measures are available upon request. Please ask your server for details.

## PREMIUM GIN SERVES

A COLLECTION OF OUR FAVOURITE GINS, PERFECTLY SERVED

### Bombay Sapphire ENGLAND

Served with Fever-Tree tonic and a squeeze of fresh lime

### Hendrick's SCOTLAND

Served with Fever-Tree tonic and a slice of cucumber

### Tanqueray 10 ENGLAND

Served with Fever-Tree tonic and a squeeze of fresh lime

### Sipsmith London Dry ENGLAND

Served with Fever-Tree tonic and a squeeze of fresh lime

### Brockmans ENGLAND

Served with Fever-Tree tonic, pink grapefruit and blueberries

### Monkey 47 GERMANY

Served with Fever-Tree tonic, frozen cranberries and an orange twist

OUR FAVOURITE

### Gin Mare SPAIN

Served with Mediterranean Fever-Tree tonic and fresh rosemary

## PREMIUM FLAVOURED GIN SERVES

### Pinkster ENGLAND

Made from fresh raspberries. A deliciously dry Gin, with a hint of fruit and an exceptionally smooth finish. Served with Mediterranean Fever-Tree tonic and a fresh raspberry

### Sipsmith Lemon Drizzle ENGLAND

Gin reminiscent of a slice of lemon drizzle cake. Served with Fever-Tree Mediterranean Tonic and garnished with a lemon twist

## TONICS

£1.95 each · 200ml bottle

Fever-Tree tonic

Fever-Tree Light tonic

Fever-Tree Mediterranean tonic

Fever-Tree Elderflower Light tonic

All serves contain 50ml of gin. Prices vary. Please ask your server for more details.



## PREMIUM SPIRITS

A COLLECTION OF OUR FAVOURITE SPIRITS, PERFECTLY SERVED

### WHISKY

Dalwhinnie	Jameson	Woodford Reserve
Glenmorangie	Lagavulin	Jack Daniel's
Gentleman Jack	Laphroaig	Maker's Mark
Glenfiddich	Penderyn	

### GIN

Hendrick's	Gin Mare	Plymouth
Bombay Sapphire	Sipsmith London Dry	Chase Elegant
Tanqueray 10	Brockmans	Opihr
	Monkey 47	

### RUM

Havana 3yr  
Havana 7yr  
Havana Especial  
Kraken  
Sailor Jerry

### VODKA

Grey Goose  
Finlandia  
Chase Marmalade

### COGNAC & LIQUEURS

Martell VS	Cointreau	Harveys Bristol Cream
Martell VSOP	Disaronno	Cockburns Port
Remy Martin XO	Southern Comfort	
	Baileys	



## WORLD & CRAFT BEERS

### Peroni

5.1%

A beer with a uniquely crisp and refreshing taste

330ml Btl **£3.85**

### Staropramen

5%

A soft malty flavour, finishing off with gentle bitterness

330ml Btl **£3.30**

### Mahou

5.1%

Spanish Pilsner style lager, with a zesty, hoppy flavour

330ml Btl **£3.70**

### Estrella Damm Daura

5.4%

Gluten-free (less than 6ppm), but made using barley malt!

330ml Btl **£3.70**

### Brooklyn Lager

5.2%

American beer with refreshing bitterness and floral aroma

330ml Btl **£4.35**

### Meantime Pale Ale

4.3%

Heady mix of citrus, spearmint and hop sack aromas

330ml Btl **£4.35**

## BRAINS CRAFT BEERS

**£2.95** each · 330ml can

### Black Mountain

5%

Coffee, liquorice and burnt toffee notes with an explosion of hops and a moreish smokey finish of chocolate malts

### Barry Island IPA

5%

Smooth malt taste, a 'tidy' bitterness with citrus hop flavours

### Gin Lane

5%

Lemon and lime aromas give way to herbal, spicy hop flavours and finally dry, pleasantly bitter aftertaste. Crisp and sharp, with distinctive gin flavour

### Point Break

4.5%

Sweet and fruity with distinctive passion fruit and melon flavours leading to a crisp finish with hints of pineapple and white grape

### San Miguel 0%

0%

Spanish Pilsner style lager, with a zesty, hoppy flavour

330ml Btl **£3.70**

## REFRESHING CIDERS

### Orchard Gold Welsh Cider

4.9%

500ml Btl **£4.40**

### Black Dragon Welsh Cider

6.5%

500ml Btl **£4.40**

## REKORDERLIG

**£4.60** each

### Rekorderlig Apple

4.5%

500ml Btl

### Rekorderlig Wild Berry

4.0%

500ml Btl

### Rekorderlig Strawberry & Lime

4.0%

500ml Btl

### Rekorderlig Passionfruit

4.0%

500ml Btl



## CLASSIC COCKTAILS £6.50 EACH

### Mai Tai

Havana Club 7 Años, Cointreau orange liqueur with fresh orange juice and almond syrup

### Bombay Sapphire Collins

Perfectly classic! Bombay Sapphire Gin with sweetened lemon juice and lengthened with soda water

### Pimm's Royale

The crown jewel of the summer. Pimm's No.1 topped with Prosecco and a fresh strawberry

### Classic Pimm's

Enjoy a glass of classic Pimm's and lemonade, loaded with fresh fruit, cucumber, mint and ice

### Espresso Martini

Fresh espresso sweetened with Cazcabel coffee liqueur

### Mojito

An authentic Mojito with Havana Club 3 Años, fresh mint and zesty lime

### Cosmopolitan

Finlandia Vodka and Cointreau orange liqueur with lime and cranberry juice

### Strawberry Daiquiri

A generous serving of Havana Club 3 Años with fresh lime and strawberries

#### OUR FAVOURITE

### Bramble

Raspberry liqueur, Bombay Sapphire gin, lemon juice and raspberries

## SPARKLING COCKTAILS £6.50 EACH

### Chambord Blush

Chambord raspberry liqueur and Prosecco, served with a fresh raspberry

### Sunken Ship

Vitelli Prosecco depth charged with Kraken dark rum

### Grey Goose Le Fizz

Grey Goose Vodka, fresh lime juice and elderflower cordial served in a flute topped with chilled soda

### Aperol Spritz

A bitter sweet orange and rhubarb aperitif with Prosecco and soda

All classic cocktails contain 50ml of spirits



## SOFTAILS £3.25 EACH

### Fruit Crush

Orange, apple and cranberry juices with an abundance of fresh fruit and mint

### Pink Fizz

The sweet and floral flavours of Fentiman's Rose Lemonade mixed with cranberry juice

#### WE RECOMMEND

### Victorian St. Clement's

A refreshing combination of orange juice, Fentiman's Victorian Lemonade and a fresh lime wedge topped with chilled soda

## SOFT DRINKS

### Fentimans

275ml Btl

Victorian Lemonade

Rose Lemonade

Mandarin & Seville orange

### Frobishers

275ml Btl

Mango

Raspberry

Passionfruit

### Bottlegreen Elderflower Presse

275ml Btl

### Coca Cola

330ml Btl

### Diet Coke

330ml Btl

14 or 20oz glass

### Coca Cola Zero Sugar

14 or 20oz glass

### Schweppes lemonade

14 or 20oz glass

### Decantae water

330ml or 750ml Btl

Still

Sparkling




\*T&Cs apply. Subject to availability. Prices may vary. Prices correct at time of print. Visit [sabrain.com](http://sabrain.com) for more details.




## SHARERS & NIBBLES


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Pork scratchings £2.50  
Homemade shoestring pork scratchings

Bread and oil £3.95   
A selection of breads including spelt quinoa and buckwheat sourdough,  
with artisan Grissini bread sticks, mixed pitted olives and a  
balsamic & olive oil dressing

Veggie sharing board £11.95   
Chickpea falafels, feta, roasted walnuts, pitted mixed olives, red roquito peppers  
and peppery rocket with Tzatziki, Ratatouille chutney, artisan Grissini breadsticks  
and toasted pitta bread

Meat board £13.95  
A selection of breads including spelt quinoa and buckwheat sourdough,  
with artisan Grissini bread sticks, mixed pitted olives and a  
balsamic & olive oil dressing

Cheese sharing slate £9.50   
Mon Las blue cheese, Cenarth Brie, Y-Fenni Cheddar and Snowdonia Black  
Bomber mature Cheddar cheese, with Bara Brith, grapes, spiced apricot chutney,  
watercress and Welsh Cradoc mixed crackers


PERFECT MATCH WITH OUR DESSERT WINE

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Prepared by our expert chefs, we offer a range of tempting starters, succulent main  
courses and delicious puddings. We're proud of our Welsh heritage and confident our  
food menus will be sure to delight, for any occasion.

Please ask your server for today's specials.

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Some products may contain nuts or nut oils. Fish and poultry dishes may contain bones. Dishes marked with a  are suitable for vegetarians.

All items are subject to availability. If you require more information on allergens please ask a member of staff.

Customers that have an intolerance should notify a member of staff on ordering. For full terms and conditions visit [www.sabrain.com](http://www.sabrain.com)





