

White Wine

La Tierra Rocosa Sauvignon Blanc Chile Crisp and refreshing, this wine offers an abundance of passion fruit, grapefruit and lemon fruit flavours, delivered in a softer, more tropical fruit texture.

175ml 4.50 250ml 6.30 Bottle 17.95

Five Foot Track Chardonnay Australia Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.

175ml 4.60 250ml 6.45 Bottle 18.25

Crescendo Pinot Grigio Italy The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant acidity results in a light, easy drinking wine.

175ml 4.85 250ml 6.85 Bottle 19.25

Bantry Bay Chenin Blanc South Africa An aromatic wine with hints of tropical and citrus fruit on the nose and palate.

175ml 5.10 250ml 7.25 Bottle 20.25

Marlboro Fernlands Sauvignon Blanc New Zealand Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.

175ml 6.45 250ml 8.95 Bottle 24.95

Red Wine

Five Foot Track Shiraz Australia A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.

175ml 4.50 250ml 6.30 Bottle 17.95

Aires Andinos Malbec Argentina Deep ruby coloured with smoky black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.

175ml 5.35 250ml 7.45 Bottle 21.25

Pavillon Trois Arches Merlot France Deep ruby red in colour with aromas of berries and sweet spice. The pallet is smooth and rich with a depth of flavour that continues in the mouth.

175ml 5.95 250ml 8.25 Bottle 22.85

San Millan Rioja, Crianza Spain Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure. A very pleasant entry on the palate and a good finish.

175ml 6.25 250ml 8.65 Bottle 24.25

Rose Wine

Blushmore Zinfandel Rose Italy Bright coral in colour, with a delicious sweetness, offset by a tangy acidity. The intense cherry and raspberry fruit burst enthusiastically onto the palate, with a fine natural spritz.

175ml 4.75 250ml 6.60 Bottle 18.65

Bois Des Violettes Dry Rosé France Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.

175ml 4.85 250ml 6.85 Bottle 19.25

Sparkling Wine & Champagne

Vino Spumante Prosecco Italy A delicious alternative to Champagne, this Prosecco from the North East of Italy is a classic sparkling wine perfect for any celebration, special occasion or simply as a treat. It has delicate white stone fruit and lemon flavours accompanied by fine bubbles.

125ml 5.25 Bottle 24.95

Marques de la Sardana Brut Spain This wonderful cava offers inviting aromas of green pears and apple blossom which lead to crisp, zesty fruit and a generous sparkling finish. A perfect choice for any occasion that demands a touch of indulgence.

Bottle 21.95

Paul Langier Champagne France An outstanding cuvee blended from Pinot Noire Meunier and Chardonnay grapes. This is a stylish champagne, round and fruity with a lovely complexity and fine bubbles.

Bottle 39.95

Draught

	Half	Pint
Fosters	2.10	4.20
Kronenburg 1664	2.30	4.60
Guinness draught	2.40	4.80
Stowford Press	2.00	4.00
Wye Valley Bitter	2.00	3.90

Bottled Beers

Peroni	3.90
Corona	3.80
Desparado	4.00
Wye Valley HPA	4.80
Wye Valley Golden Ale	4.80
Wye Valley Butty Bach	4.80
Bulmers - Red Berry	4.80
Crabbies Ginger Beer	4.80

Spirits – 25ml

House Whiskey / Gin / Vodka / Rum / Archers	3.20
Other Whiskeys - please ask for costs	3.20 – 5.20
Bombay Sapphire Gin	4.00
Other Gins - please ask for costs	3.20 - 4.80
Kraken Rum	3.60
Ameretto/ Disarano/ Southern Comfort	3.40
Tia Maria/ Cointreau	3.40
Courvoisier Brandy	3.80
Jack Daniels	4.00
Baileys	4.00
Tequila Shots	3.20
Sambuca Shots	3.00

Sherry/ Port/ Ginger Wine 70ml 3.20
Spirit & Mixer – add £1.40 to spirit cost Double – add 80p

Soft Drinks

	Half	Pint
Coke/ Diet Coke/ Lemonade/ Tonic Water	2.00	3.80
J20 – Apple & Mango/ Orange & Passionfruit/ Apple & Raspberry	2.50	
Ginger Ale/ Ginger Beer	2.00	
Tea or Filter Coffee	2.00	

The Caffi



ALL MAINS - £12.95

Mediterranean Platter

with a selection of cured meat, cheeses, dressed salad, olives, sun-dried tomatoes, with hummus served with flat bread

Thai Spiced Fishcakes

prawn and crab-meat fishcake with chilli, ginger and stir-fried vegetables

Caer Llan Club Sandwich

layers of bacon and chicken with juicy tomatoes, crisp lettuce and cheddar cheese create the perfect bite! Served with salad and french fries

Chicken Caesar salad

grilled chicken, romaine lettuce, crunchy sourdough croutons, anchovies, creamy mustard and garlic dressing served with parmesan cheese and black pepper

Tagliatelle al pesto

served with roasted peppers, parmesan shavings and toasted sunflower seeds

SIDES - £3.75

Garlic Bread with mozzarella

French Fries

Sweet Potato Fries

House Coleslaw

Vegan Slaw

DESSERTS - £5.95

Chocolate Brownie with vanilla ice-cream

Gin & Tonic Cheesecake

Summer Berry Pavlova

Lemon Polenta Cake with citrus whipped cream and raspberry coulis



Burgers

choose from beef or falafel, served with French fries and a dressed salad

Mexican

topped with spicy salsa, guacamole, jalapeños and cheddar or vegan cheese

Hickory

topped with Monterey Jack or vegan cheese and smoky barbecue sauce with or without smoked bacon

Mushroom Swiss

topped with tomato, sautéed mushrooms and melted Emmental or vegan cheese

Californian

topped with cheddar or vegan cheese, onion jam, avocado slices with or without smoked bacon

KIDS MENU - UNDER 12'S

1 COURSE £5

2 COURSES £7.50

PASTA

penne with tomato sauce and fresh pesto

PIZZA

with tomato sauce and mozzarella

CHICKEN

nuggets with fries and baked beans

HAM & CHEESE OMELETTE

with fries and salad

DESSERTS

Chocolate Brownie with vanilla ice-cream

A small bowl of fresh fruit topped with frozen yogurt

Trio of vanilla, strawberry and chocolate ice-cream

ALL GUESTS MUST ORDER A MAIN COURSE.

ALL PRICES INCLUDE VAT

WE CAN OFFER GLUTEN FREE, DAIRY FREE AND VEGAN OPTIONS - PLEASE HELP US OUT BY PRE-ORDERING AT THE TIME OF BOOKING!

PLEASE INFORM YOUR SERVER OF ANY DIETARY ISSUES OR FOOD ALLERGIES