

# The Caffi



Dinner served from 6pm – 8pm Thursday, Friday & Saturday

## Starters

Soup of the Day (v) £5.95

Caprice Salad (v)

tomatoes, black olive tapenade, mozzarella, basil pesto £6.95

Mediterranean Platter

with a selection of cured meat, cheeses, olives and sun-dried tomatoes served with rosemary focaccia £8.95  
(a vegetarian version is available)

Smoked Salmon

lemon crème fraiche, capers, cucumber and granary bread £7.95

## Mains

Chicken Breast

marinated with garlic, rosemary and lemon served with its roasting juices - £16.95

Welsh Pork Tenderloin

with sautéed apple, mushrooms and onion in a white wine velouté cream sauce - £17.95

Roasted Fillet of Welsh Beef

with silver skin onions, bacon lardons, mushrooms and a port wine sauce - £25.95

The above are served with your choice of creamed potatoes or chips and seasonal vegetables

Grilled Tofu (vg)

with roasted Mediterranean vegetables and basil - £15.95

Beetroot & Ricotta Tortellini (v)

with sauteed wild mushroom and spinach velouté cream sauce - £14.95

Grilled Sea Bass Fillet

with oriental salsa, ginger, coriander, chilli, soy and braised rice - £21.95

## Desserts

Platter of Welsh cheeses with grapes, winter fruit chutney and assorted biscuits £8.95

Dark Chocolate Truffle cake with vanilla ice-cream and chocolate sauce £7.95

Vanilla Panna Cotta Aromatic with pears poached in mulled red wine £7.95

Baileys Liqueur Cheesecake with coffee bean sauce 6.95

### Kids menu – under 12's 1 course £5 | 2 courses £7.50

**Penne pasta with tomato sauce and fresh pesto**

**Pizza with tomato sauce and mozzarella**

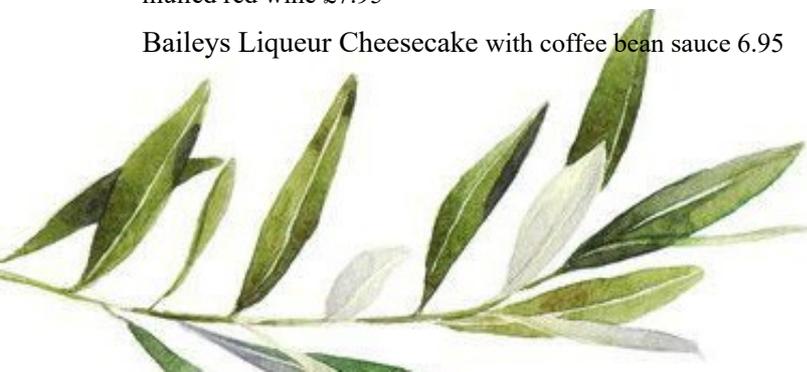
**Ham & cheese omelette with fries and salad**

**Chicken nuggets with fries and baked beans**

**Chocolate Fudge Cake with vanilla ice-cream**

**A small bowl of fresh fruit with frozen yoghurt**

**Trio of vanilla, strawberry and chocolate Ice-cream**



Please inform your server of any dietary or allergen requirements.

## 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	