

# MENU & WINES

Chateau du Seuil, Bordeaux, France- Nicola Alison from Cowbridge  
Villa Cosmiana, Tuscany , Italy – Sean Craig from Abergavenny  
Escorihuela Gascon, Mendoza, Argentina – Richard James from Abergavenny

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## Fizz on arrival:



Chateau Du Seuil, Perles du Seuil Cremant de Bordeaux, France

## Welsh Cawl

Traditional Lamb and root vegetables, crusty bread & Caerphilly cheese



Escorihuela Gascon Pinot Noir 2023, Mendoza, Argentina

## Mussel Linguini



Fattoressa Maddalena 2021, Villa Cosmiana, Tuscany, Italy

## Welsh Venison:

Grilled Loin, Haunch Bon Bon, Fondant Potato, Braised Leeks,



Fattore Crelio 2020, Villa Cosmiana, Tuscany, Italy

## Welsh Cheese Selection:

Perl Las, Perl Wen, Caerphilly, Quince, Crackers, Celery & Grapes



Escorihuela Gascon Gran Reserva Malbec 2021, Mendoza, Argentina

## Baked Welsh Amber Tart

Egg custard, and orange marmelade filling, rich short crust pastry



Chateau Seuil Cerons 2021, France

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Wine Dinner & Wines £85 pp



Stay tthe night including  
wines and dinner from £135 pp