

Farm Country House Our Wines

We love wine. It's really that simple.

We are not wine experts ourselves but we have worked with the experts at Vinomondo and James Fearon to create, we hope, a wine list that will have something for everyone, whatever your preference and budget.

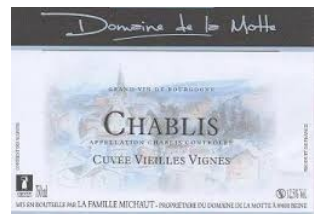
We've included a few styles and grapes with which you'll probably be familiar but also some fantastic wines that illustrate what it is possible to do with a little passion and imagination.

Remember drink responsibly – but, above all, enjoy what you do drink.
Cheers,

Susan & Stewart

James W. Fearon
WINEs
EST. 1980

vinomondo



WHITE WINES BY THE GLASS

175 ml Glass 250 ml Glass

(1) Principato Pinot Grigio, IGT delle Venezie (Italy) 12% ABV

A crisp and refreshing Pinot Grigio with plenty of apple and pear fruit and a citrusy finish. This is a light and easy drinking style of Pinot Grigio - perfect as an aperitif or with salads or white fish.

£5.00 £6.50

(2) Peregrino Chardonnay (Chile) 12.5% ABV

A smooth and refined dry white wine from the Central Valley of Chile, it displays pleasant fruity aromas complemented by a clean soft finish. Produced exclusively for the Society of Vintners.

£5.00 £6.50

(3) Pierre Lacasse Sauvignon Blanc (France) 13.5% ABV

Characterful, refreshing and vibrant with citrus, honey and elderflower - this is a well-balanced and zesty wine. Maybe not quite as elegant or sophisticated as a top notch Marlborough Sauvignon but still an incredibly good taste and incredibly good value.

£5.00 £6.50

(4) Percheron Chenin Blanc / Viognier (South Africa) 13.5% ABV

Sourced from superb vineyards around the Western Cape, this is an aromatic, fruity white with peaches and apricots on the palate and lots of character. Delicious with chicken or just by itself, this wine is one of our personal favourites.

£5.50 £7.00

ROSÉ WINES BY THE GLASS

(17) Pierre Lacasse Rosé (France) 12.5% ABV

A ripe, vibrant rosé with abundant red fruit on the nose. Soft redcurrant fruit on the palate gives a slight off-dry finish that lingers well. Produced exclusively for the Society of Vintners.

£5.00 £6.50

(20) Euca Hill Shiraz Rosé (Australia)

A vibrant deep, dark pink rosé from South Eastern Australia, offering good ripe fruit concentration with a playful cranberry acidity and a pleasant crisp finish. Full of flavour and excellent with either pork or chicken (or just because you can't quite decide between red or white). ABV 12.5%

£6.00 £7.50

RED WINES BY THE GLASS

(21) Peregrino Merlot (Chile) 13% ABV < C >

An exceptionally elegant full bodied red which reveals rich, ripe plummy fruit flavours without any oak influence. Pairs well with beef casseroles or lamb but an excellent companion throughout any meal.

£5.00 £6.50

(22) Pierre Lacasse Cabernet Sauvignon (France) 12.5% ABV < C >

Produced exclusively for the Society of Vintners this lovely Cab Sav has a nose dominated by black fruits and spicy notes. Abundant flavours on the palate of elderberry, bramble, cinnamon and orange zest. Soft round tannins provide a rich, silky smooth finish. Pairs well with pork and chicken dishes.

£5.00 £6.50

(23) Percheron Shiraz / Mourvèdre, (South Africa) 14.5% ABV < C >

This light bodied, juicy, bright red has a lovely savoury character that complements the blackcurrant and raspberry flavours. The Percheron wines are all named after the horses that work in the vineyards. It goes with pretty much any food but really complements roast lamb.

£5.50 £7.00

(25) Borsao Garnacha, Campo de Borja (Spain) 13.5% ABV < D >

Juicy brambly and black cherry fruit abounds in this easy drinking robust red. Soft tannins and a touch of sweet spice make it a winner on its own or with any red meat.

£6.00 £7.50

Please note that 125ml measures are available but the price for a 125ml glass is the same as for a 175ml glass

All our wines are supplied by Vinomondo of Conwy & James Fearon Wines of Anglesey

OUR RECOMMENDED WHITE WINES

750ml Bottle

(1) Principato Pinot Grigio, IGT delle Venezie (Italy)

£18.00

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(3) Pierre Lacasse Sauvignon Blanc (France)

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(4) Percheron Chenin Blanc / Viognier (South Africa)

£19.50

Sourced from superb vineyards around the Western Cape, this is an aromatic, fruity white with peaches and apricots on the palate and lots of character. Delicious with chicken or just by itself, this wine is one of our personal favourites. 13.5% ABV

(5) Kleindal Bouquet Blanc (South Africa)

£21.00

A gentle muscat-scented, aromatic medium wine with a smooth, subtle spicy palate. A blend of Muscat de Frontignan and Colombard grapes give a complex and succulent wine nicely freshened by gentle acid with a fresh clean finish. Complements spicy or strong flavoured foods. To be savoured slowly and not simply quaffed. 11.5% ABV

(6) Vent del Mar Garnatxa Blanca (Spain)

£23.00

Grown in the Terra Alta region of Catalonia, the Garnatxa is the Spanish version of the Grenache grape (synonymous with the Rhone valley wines) and in this case produces a dense, full bodied and creamy wine, fruity but dry and with low acidity and an unusually high alcohol level. Best with food rather than without and to my mind a perfect match to risotto or mussels - but it also goes very well with chicken and pork. 14% ABV

(7) Domaine de la Combe, Muscadet (France)

£24.00

This is a superlative traditionally made Muscadet from the Loire Valley that benefits from long ageing on the lees to provide complexity and freshness. The flinty, limey notes are coupled with the yeasty flavours from the lees to give an exceedingly smooth texture - it's really quite special. ABV 12%

(8) Bon Courage Gewurztraminer (South Africa)

£25.00

The famous Bon Courage vineyards of the Robertson Valley have produced fine wines for a long time and now they have come up trumps with this magnificent Gewurztraminer. At first impression, the wonderfully fruity aromatics of this wine suggest it is going to be sweet on the palate but it's absolutely bone dry with a soft subtle acidity. A very foody wine. 13.5% ABV

(9) Vina Palaciega Rioja Blanco (Spain)

£27.50

A discreetly dry yet fruity white Rioja made from Viura grapes, it possesses a distinct lime flavour, giving it mouth watering appeal. An interesting aperitif but it really comes into its own with food - especially with a risotto or with cheese. 13% ABV

(10) La Fleur Solitaire Cotes du Rhone Blanc (France)

£27.50

A blend of Viognier, Roussanne, Marsanne and Grenache grapes produces a wine with delicate flavours that are nuanced and refined rather than overt. A subtle use of oak adds texture and depth to this very drinkable white. 13% ABV

(11) Neptune Point Sauvignon Blanc, Marlborough (New Zealand)

£27.50

Classic Marlborough Sauvignon! Full of the tropical fruit and gooseberry flavours that made this area, and its wines, so famous - a perfect foil for any seafood. 12.5% ABV *(Please note supply from NZ is problematic at present & equivalent substitutions may be necessary from time to time).*

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OUR RECOMMENDED WHITE WINES

750ml Bottle

(12) Robalino Albariño, Rias Baixas D.O. (Spain)

£29.50

The Rias Baixas region of Galicia in North West Spain is a relatively new Denominacion de Origen area but is now producing some excellent wines like this one from its signature grape variety - Albariño. A contrast in flavours when compared to our white Rioja, the Atlantic aspect of the region gives this wine a complexity of character with a citrus tone with floral and almond notes making a dry yet elegant wine - another real foody wine. 13% ABV

(13) Sepp Moser Gruner Veltliner (Austria) - Organic & Vegan

£29.50

Dismiss Austrian wines at your peril - you will miss out on some stunning wines like this one from the Moser family - one of Austria's grand, traditional viticultural dynasties, having made fine wines there since 1848. The Gruner Veltliner grape has in the past been mostly favoured in Austria as it is tolerant of the very steep vineyards in the north but is now gaining wider attention from the wine makers in Australia and New Zealand. This is a fantastic wine with a light fruity dry style that lingers on the tastebuds - one to savour with food and it complements our Welsh Cheese board perfectly. 12% ABV

(14) Domaine de la Perriere Sancerre (France)

£33.00

Produced on a small plot in Verdigny-en-Sancerre this is a fantastic dry Sauvignon Blanc with all the refreshing acidity and flinty minerality of a good Sancerre along with a generous dose of fruity gooseberry flavours to linger on the tongue. 13.5% ABV

(15) Les Chablisienne Petit Chablis (France)

£35.00

The Petit Chablis vineyards tend to be on the higher plateaus of the Chablis region and this lends a subtle distinction to the flavours of the Chardonnay grape when compared to the rest of the Chablis wines. Chablisienne is one of the top co-operatives in the northern Burgundy region of Chablis. There's classic crisp green apple and a stylish citrus note here, with a touch of floral honeysuckle and typical fresh balanced acidity - a fine, fresh, dry Chablis. 12% ABV

(16) Domaine de la Motte Chablis Vieilles Vignes (France)

£38.00

Produced by the Michaut family from 100% Chardonnay grapes grown just outside the village of Beines in the Burgundy region. The low-yielding old vines reveal themselves in a concentrated, deep complex style with wonderful aromas of flint and creamy apple. The palate has light floral hints and a dash of honey to counter the steely backbone. A wonderfully richly flavoured wine with a silky smooth, long and dry mineral finish. 13% ABV

OUR RECOMMENDED ROSÉ WINES

(17) Pierre Lacasse Rosé (France)

£18.00

A ripe, vibrant rosé with abundant red fruit on the nose. Soft redcurrant fruit on the palate gives a slight off-dry finish that lingers well. Produced exclusively for the Society of Vintners. 12.5% ABV

(18) Ancora Monferrato DOC Rosé (Italy)

£19.50

Originating from the Piemonte region of Italy this delightful rosé uses the Barbera grape and produces lovely fruit flavours but balanced with fine acidity and lively mineral flavours all leading to a fresh and satisfyingly good length. ABV 12.5%

(19) False Bay Rosé, WO Coastal Region (South Africa)

£19.50

Dry, crisp rosé made from Cinsault Mourvedre with a beautiful pale pink colour. Pink grapefruit and strawberry flavours combine to give a really refreshing wine that pairs well with salmon or trout. 12.5% ABV

(20) Euca Hill Shiraz Rosé (Australia)

£21.00

A vibrant deep, dark pink rosé from South Eastern Australia, offering good ripe fruit concentration with a playful cranberry acidity and a pleasant crisp finish. Full of flavour and excellent with either pork or chicken (or just because you can't quite decide between red or white). ABV 12.5%

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OUR RECOMMENDED REDS

750ml Bottle

(21) La Peregrino Merlot (Chile)

£18.00

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(22) Pierre Lacasse Cabernet Sauvignon (France)

£18.00

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(23) Percheron Shiraz / Mourvèdre, Western Cape (South Africa)

£19.50

This light bodied, juicy, bright red has a lovely savoury character that complements the blackcurrant and raspberry flavours. The Percheron wines are all named after the horses that work in the vineyards. It goes with pretty much any food but really complements roast lamb. 14% ABV < C >

(24) Tinamou Pinot Noir (Chile)

£21.00

The Tinamou is an endangered indigenous bird of Chile often heard but rarely seen. This wine is produced in the Curico Valley of Chile and by drinking it you are contributing to the Durrel Foundation and helping to protect the world's wildlife. This is a light to medium bodied Pinot Noir with soft strawberry fruit flavours and a subtle herbal note. The tannins are mellow and the wine is approachable and juicy. The gentle and subtle flavours means that it goes very well with salmon. ABV 13% < B >

(25) Borsao Garnacha, Campo de Borja (Spain)

£21.00

Juicy brambly and black cherry fruit abounds in this easy drinking robust red. Soft tannins and a touch of sweet spice make it a winner on its own or with any red meat. 13.5% ABV < D >

(26) Bellefontaine Malbec, Pays de l'Haute Vallée de l'Aude (France)

£22.50

Malbec has a long history in France but has traditionally been used in blends. Here it has been allowed to shine, fermented on its own for maximum red and black fruit flavours with a hint of chocolate and truffles. A new world wine from the old country. Perfect with steak and our Welsh cheeseboard. 13% ABV < D >

(27) Claude Val Rouge, Merlot / Syrah, Languedoc (France)

£23.50

Created in the hills of Hérault near Pézenas this is a blend of old and new world styles with the addition of Grenache and Carignan grapes to the blend. This red wine will not overpower the flavours of the food but will seduce you with its soft, smooth approach and ripe fruit flavour. 13.5% ABV < C >

(28) Molinillo Malbec (Argentina)

£23.50

From Mendoza's Agrelo region and originating from low yielding vineyards at more than 3000 feet altitude this is a fantastic example of what a Malbec can be. The altitude means the grapes ripen very slowly and the flavours are therefore more subtle. This is an interesting wine with a lighter, more fruity character than your standard heavy Malbec. 14% ABV < C >

(29) Peacock Wild Ferment Merlot, Stellenbosch (South Africa)

£25.00

A rich full bodied Merlot from the Waterkloof Estate on the slopes of the Schaapenberg mountain range in the Southern Cape. Intense black cherry, plum and mocha flavours abound then a delicious, smoky savouriness kicks in. Aged in French Oak this wine pairs well with both roast lamb and rich beef casseroles. 14.5% ABV < D >

(30) Les Coteaux Cotes du Rhone Villages (France)

£25.00

Dense, rich, fruity blend of Grenache and Syrah with a superbly silky character and long length. Just the ticket with beef or lamb. 14% ABV < C >

(31) Doppio Passo Puglia Primitivo (Italy)

£25.00

Of our three Italian wines reds this is probably our favourite. Produced in the heel of Italy they take two harvests of the Primitivo grapes to combine the intensity of the late harvest with the vibrancy of the early grapes. This is a dark, smooth, full-bodied red wine with a seductive hint of sweet berries. ABV 13% < D >

Key to Tasting Notes : <A> to <E> denotes from light bodied red to full bodied red

OUR RECOMMENDED REDS

750ml Bottle

(32) Barbera d' Asti Ceppi Storici (Italy)

£25.00

Ceppi Storici comes from vineyards in the Monferrato hills in the south of the province of Asti, Piemonte and is made exclusively from Barbera grapes harvested only from vines over 40 years old. The Barbera grape gives this wine the taste of rich brambly fruit balanced by a peppery and spicy flavour. Following fermentation the wine is matured for 12 months in a combination of French oak barrels and large traditional Piemonte oak vats. This results in a deep velvety wine with a vibrant damson character with soft oak tannins adding that extra dimension to the taste. ABV 14% < C >

(33) Alpataco Patagonian Malbec (Argentina)

£26.00

Produced by Familia Schroder vineyard this gorgeous red hails from the Welsh speaking area of Patagonia and is one of the most southerly vineyards in the Americas. The combination of low yields of the vineyard and minimal intervention during the winemaking process results in a fresh, pure and expressive wine. The palate is smooth with a velvety feel, this is a fresh and fruity wine with plenty of blackcurrant, black cherry, plum and violet notes and a little vanilla from the oak. ABV 13.5% < C >

(34) Botter Chianti Classico DCG (Italy)

£26.00

Another great wine from Italy is of course Chianti and this example is a Classico which is aged in oak for longer than it's standard stablemate. A medium bodied wine of deep ruby red colour, intense fruity notes of cherry, followed by delicate spicy notes of black pepper. A great Tuscan wine. ABV 13% < C >

(35) The Black Craft Shiraz (Australia)

£27.50

A full bodied dark and intense red from Barossa Valley. Aged in American and French oak with a small addition of Petit Syrah to refine the flavour this is Aussie wine making at its best. Pairs well with beef casseroles or steaks. 14.5% ABV < D >

(36) Huerta de Albala Barbazul (Spain)

£27.50

Produced in the hills near Arcos de la Frontera, northeast of Cadiz this fabulous, vibrant, oak aged red is regarded as one of the best things to come out of Andalucia since the invention of sherry. Aromas of red berries, citrus fruit, fig leaves and aromatic herbs fill your glass on their way to a rich and impressive finish. Perfect with roast red meats and steak but is also a good companion to our Welsh cheeseboard. ABV 14.5% < D >

(37) Altano (Portugal) Organic

£27.50

Produced in a small family vineyard in the Douro valley over 5 generations this wine is of great character containing a blend of Tinta Roriz (Tempranillo) and Touriga Franca grapes which results in a rich and intense flavour complementing red meat dishes and cheese. ABV 13.5% < D >

(38) Casa del Bosque Reserve Carmenere (Chile)

£29.50

The Carménère grape was originally one of the 6 classic Bordeaux grapes but has now become virtually extinct in Europe. The name means crimson in French and is one of darkest and most intensely flavoured grape variety and now flourishes in the Rapel Valley of Chile. Aged in oak, this wine has the intensity of flavour of a Port without its sweetness and pairs well with beef and cheese. 13.5% ABV < D >

(39) De Bortoli Heathcote Regional Reserve Shiraz (Australia)

£32.00

The Heathcote region is fast becoming the next Barossa Valley and this premium Shiraz from the world renowned De Bortoli family illustrates just what can be done with the Shiraz grape - deep, rich and brooding dark fruits with black olive, espresso, spice and chocolate, along with a juicy and fully rounded texture. Try with braised beef or blue cheese 14.5% ABV < E >

(40) Ontanon Rioja Reserve (Spain)

£32.00

Aged for at least two more years than a normal Rioja this Reserve has great depth of flavour and is a beautifully structured wine. Deep, dark fruit flavours combine with ample acidity and natural grape tannins to give good length and weight. Excellent with lamb. 14% ABV < D >

(41) Jules du Souzy Fleurie (France)

£32.00

Lord Jules du Souzy, lived in Château de la Terrière during the 19th century and the vineyard he founded developed its reputation for the fine wines it produced. Fleurie is one of the best-known of the ten Beaujolais crus and this is an excellent example, made from the region's Gamay grape variety. This is a light, silky and supple wine with characteristic floral and berry aromas and with a gentle caress to the tastebuds. 13.5% ABV < B >

Key to Tasting Notes : <A> to <E> denotes from light bodied red to full bodied red

(42) Irene Morales Grand Reserve 2018 (Chile)

£32.00

From a small producer in Valle Curico in Chile this is a blend of 76% Syrah and 24% Cabernet Sauvignon that has been aged in oak for at least 4 years to develop a complex flavour of both dark fruits and spices with the oak aging enhancing the flavours rather than covering them up. Irene Morales was a famous figure in Chile's fight for independence (1879-1883) being the first woman to attain the formal rank of Sergeant in the Chilean Army. Suitable for vegans & vegetarians but goes very well with red meat. 13.5% ABV < D >

(43) Louis Guntrum Pinot Noir 2012 (Germany)

£33.00

The Guntrum family roots go back to 1648, to the small village of Wörrstadt in Rheinhessen and they've been making excellent wines there ever since. Today, the estate is owned and managed by the 11th generation, Louis Konstantin Guntrum. This Pinot Noir has a lovely ruby colour with cherry and raspberry like flavours and aromas with a hint of oak from the barrique barrel ageing. The result is a well balanced, smooth and silky wine with a ripe finish. Lovely served as an aperitif or pairs well with pork and chicken. 13.5% ABV < C >

(44) Chateau Noaillac Cru Bourgeois 2012 (France)

£36.00

This Médoc Cru Bourgeois with its slight preponderance of Merlot over Cabernet Sauvignon possesses lovely complexity made more so by the 5% of Petit Verdot added to the blend. This is a medium-bodied oak aged spicy Claret with hints of vanilla, elegant tannins and the taste of blackberries and cherries. Smooth. 13% ABV < D >

(45) "Barnstormer" Syrah 2013 & "Pilot" Merlot Cabernet 2013 (New Zealand)

£40.00

The Alpha Domus winery was established by the Ham family at Hawkes Bay on North Island in 1991. They are passionate about their wine and are unencumbered by the constraints of tradition so they simply focus on producing great wine. Due to supply problems we only have a few of these two fantastic wines left. Both these wines are rich and complex full bodied reds that pack in all the flavours. They are both excellent food wines but the choice is yours. 13.5 / 14% ABV < D >

(46) Chateau Clos de la Cure Grand Cru St Emilion (France) Vegan

£45.00

Clos de la Cure is a beautiful walled 6 hectare vineyard situated near the old church of St. Christophe-des-Bardes, on the St. Émilion plateau. Seven generations have perfected a very classy Saint-Emilion Grand Cru with a ripe and jammy nose and a nicely balanced texture that caresses the tastebuds and provides a delicious herbal finish. Pair with red meats and strong cheeses. 13.5% ABV < D >

(47) Domaine Chante Cigale Chateauneuf-du-Pape 2012 (France)

£48.00

This wine originates from vines over 60 years old and grown on the Plateau de Carbières where ripening is enhanced by the warmth radiated from the traditional galets on the ground (large pebbles). The blend here is 65% Grenache, 20% Syrah, 10% Mourvèdre and 5% Cinsault giving this classic Chateauneuf-du-Pape a deep ruby colour with an intense flavour of ripe dark fruit and spice with a rich, lingering sense of liquorice. ABV 15% < D >

(48) Château Musar 2015 (Lebanon)

£55.00

Our absolute favourite wine - this is a real stunner. The Hochar family have been producing fine wines in Lebanon's Bekaa Valley since 1930 and the area has been a wine making centre for 6000 years being sufficiently high up (approx 3000ft) to moderate the Mediterranean climate. Despite the region's troubles the estate has only failed to produce a Musar once (in 1976 at the start of the Lebanese civil war). For Château Musar, three red grapes are used, in proportions that vary year to year: the prodigiously perfumed Cinsault, the rich, spicy Carignan and the dense yet succulent Cabernet Sauvignon. "The Cabernet is the skeleton, the backbone," says Serge Hochar. "I hide them with the muscles, from the Carignan, and the skin, which is the Cinsault." Chateau Musar don't release their wines in year order but only when they've matured to a set standard - 2015 was an exceptional year and the wine from that harvest has achieved that standard ahead of some of its older siblings which are still maturing. 14% ABV < E >

(49) Château Musar 2000 (Lebanon)

£72.00

We also have a few bottles of the 2000 vintage and it's a stunner. It has aged very well with deep and complex flavours and it truly justifies Château Musar's international reputation as the "Lafite of Lebanon". Once tasted, never forgotten. 13.5% ABV < E >

OUR RECOMMENDED SPARKLING WINES

200ml Bottle

(50) Raffaello Prosecco (Italy)

£8.00

It may be in a small bottle but it still packs a sparkly prosecco punch. Dry but with flavour and bubbles - what could be better. 11% ABV

750ml Bottle

(51) Dolce Coline Prosecco (Italy)

£25.00

This fresh and sparkling fizz from the Veneto region in north east Italy has ripe, lightly grapey fruit, zesty acidity and a clean refreshing finish. This is a fine example of why Prosecco still dominates the sparklers. 11.5% ABV

(52) Cote Mas Frissante Picpoul (France)

£29.50

Jean-Claude at Paul Mas decided to try his hand at a sparkling expression of the Picpoul grape but with a little Chardonnay added to give an extra depth of flavour. Made exactly like good quality Prosecco, using the Charmat method where the second fermentation takes place in a sealed tank with sufficient yeast and sugar to produce 2 bar of pressure in the wine. It is then bottled under a champagne cork but in this case it is slightly less gassy than traditional sparklers. This is a fantastic, light, citrus led, sparkling wine that shows the typical grassy notes and salinity that has made Picpoul still wines so popular. The palate is lively and fresh with ripe apple and citrus peel and a clean and refreshing finish and with less bubble distraction to detract from the flavour. A great aperitif that also works well with fish and mussels. 11.5% ABV

(53) Champagne Gremillet Brut (France)

£48.00

Champagne Gremillet is a small family-owned Champagne house, situated in the far south of the Champagne district in Balnot Sur Laignes, near the town of Les Riceys and its Champagne has developed a grand reputation that belies its petite origins. Due to its southern latitude, the grapes (80% Pinot Noir & 20% Chardonnay) achieve greater ripeness which leads to a richer fruit and classic baked-biscuit flavours mixed with characteristic toasty yeast overtones. A perfect way to celebrate. 12.5% ABV

OUR BAR LIST

Beers, Ciders & Lagers

We only stock Welsh Ales. We usually have a variety of beers from the Conwy Brewery in Llysfaen only 3 miles from the Ffarm and all are genuine bottle conditioned real ales so there may be a little sediment in the bottom of the bottle (all 500ml bottles). Other Welsh Ales may appear from time to time.

- Welsh Pride - a traditional style bitter (4%)
- Honey Fayre - a pale ale with a smooth slightly sweet taste (4.5%)
- Clogwyn Gold - a light crisp hoppy beer and very refreshing (3.6%)
- Rampart - a deep, rich and malty beer (4.5%)

All £4.00

Black Dragon Welsh Medium Dry Cider (500ml 6.5%)

All £4.00

Kopparberg Fruit Ciders - various flavours (500ml 4%)

Stella Artois Lager (284ml bottles : 4.8% ABV)

All £2.50

Birra Moretti Premium Lager (330ml cans : 4.6% ABV)

We also try to stock alcohol free beers & lagers (they will be in the top fridge) and the charge is the same i.e £4 for a 500ml bottle or £2.50 for a 330ml one.

Regular Spirits (35ml)

We have a selection of spirits including Gordons gin, Smirnoff vodka, Martini, Famous Grouse whisky, Jack Daniels bourbon and Bacardi rum

All £3.00

Port & Sherry (70ml)

We usually have a LBV port and a medium dry sherry available

£5.00

Premium Spirits (35ml)

Liqueurs - we have a variety of liqueurs ranging from Grand Marnier, Cointreau, Baileys through to Tia Maria - subject to availability of course
Gordons Pink or Sicilian Lemon, Bombay Sapphire & Brecon Welsh Gin
Single Malt Whisky
Brandy

All £4.00

Soft Drinks & Mixers

J20

£2.00

Mixers - Lemonade, Tonic, Soda, Ginger Ale, Coke & Diet Coke

£1.00

Large Coke or Large Diet Coke (330ml can)

£1.50

Orange & Apple Juice are available from the Kitchen - please ask

£1.50

Coffees & Teas

Pot of Tea or a Cafetiere of filter Coffee (regular or decaf)

£2.50

Espresso Coffee (double shot)

£3.50

Cappuccino Coffee (double shot)

£3.50

We also have a variety of peppermint, fruit and green teas

£2.50

Irish Coffee

£6.00