

WINE
WEDNESDAY
241 ON HOUSE WINES
241 ON COCKTAILS



THE WINE HOUSE

THURSDAY
DATE NIGHT
ANY BOARD + BOTTLE
OF HOUSE WINE £35

NIBBLE - £6

Mini tin loaf breads, Shirgar Welsh salted butter (v)
Add a selection of Pembrokeshire oils 2 (ve)

Marinated olives with garlic, baby gherkins, sweet peppers (ve)

MEAT – £25

Suitable for 2

Cured meat served with mini tin loaf breads, Celtic preserved piccalilli and tomato & chili chutney

Classic

The best Villiani cold meats, Coppa Stagionata, Salame Milano Riserva, Prosciutto

Spicy

Spicy Salami from Naples, cured ham with Chilli, Spianatta Calabrese, Coppa

Smoked

Meat of the Alps, smoked Speck, smoked Unganrese Salami, Seasoned cured Beef Bresaola

MEAT + CHEESE - £25

Suitable for 2



The best Villiani cold meats - Coppa Stagionata, Salame Milano Riserva, Prosciutto
Snowdonia cheeses - Amber Mist, Red Devil, Green Thunder, Black Bomber



CHEESE - £25

Suitable for 2

A great choice of artisan cheeses from Wales all served with Welsh crackers, mini tin loaf breads, Celtic preserves fig chutney, Shirgar Welsh salted butter and grapes.

Classic

Perl Las, Perl Wen, Golden Cenarth, Caws Cryf (v)

Mature

Caws Cryf, Cheddar with leeks, Chilli and Tomato, Cheddar and Cheddar with balsamic onion (v)

Snowdonia

Amber Mist, Red Devil, Green Thunder, Black Bomber (v)



EXPERIENCE - £6

Add Carmarthen air dried, salt-cured Ham (PGI) to any board
Ask your server for the perfect wine pairing

V = Vegetarian VE = Vegan GF = Gluten Free please speak to a team member

Our food is stored, prepared and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances please let a team member know before ordering. We aim to provide the best possible experience and rely on our excellent team to deliver this.