

# ST DAVID'S DAY MENU

£69 PER PERSON

Saturday 1<sup>st</sup> March | Arrival 6pm

Wine to start: Ancre Hill Estates, Pefriog

## STARTERS

Glamorgan croquette, smoked onion puree, crispy leeks 


Wine pairing: Montgomery Vineyard, Seyval Blanc

## MAINS

Lamb rump (served pink), mini Shepperd's pie topped with ponsh maip, sticky red cabbage and red wine jus

Wine pairing: Gwinllan Llwynhudol, Rondo

— or —

'Leek and potato' leek and spinach soup, potato fondant, butter braised baby leeks, crispy leeks, whipped Pant-Ys-Gawn goats cheese 

Wine pairing: Pant Du, Gwin Rhosliw / Rose



## INTERMEDIATE

Mon las, bara brith 

Wine pairing: Gwinllan Conwy, Gwin Pwdin

## DESSERT

Teisen lap served with Marian breakfast tea ice cream 

Wine pairing: New Quay Honey Co, Afon Mel Heather Mead

## WINES

### Ancre Hill Estates, Pefriog

Fresh and youthful, complex and inviting. Vibrant citrus, Granny Smith apple, cantaloupe melon, rhubarb. A very fine and delicate mousse. Layered and bone-dry palate finishes long with hints of brioche.

### Montgomery Vineyard, Seyval Blanc

Aromas of delicate tropical fruits. On tasting, crisp citrus fruits with a note of pear drops and a hint of vanilla. A well balanced wine with a refreshing medium dry finish. Perfectly paired with seafood.

### Gwinllan Llwynhudol, Rondo

A smooth, fruity and aromatic wine made from Rondo grapes grown on south facing slopes of Gwinllan Llwynhudol near Pwllheli on the Llyn Peninsula.

### Pant Du, Gwin Rhosliw / Rose

A full flavoured Rose with a vibrant summer fruit and strong wild strawberries on the nose. Nice and light. Good balanced in its acidity with a touch of sweetness to finish.

### Gwinllan Conwy, Gwin Pwdin

This dessert wine is made from late harvest Solaris grapes, which produce a sweet wine of great intensity! The white peach aromas carry through to rich, opulent peach and honey flavours with a pear finish.

### New Quay Honey Co, Afon Mel Heather Mead

Boldly floral on the nose with notes of caramel and a long finish. A perfect accompaniment to a cheese board. Awarded a 3-star Great Taste award this Heather mead is the only mead to have ever won the Golden Fork Award.

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 Vegetarian

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# MENU

## CHILDRENS

STARTERS	MAINS
<b>SOUP OF THE DAY</b> £4.00 A flavorful and comforting bowl, crafted with seasonal ingredients.	<b>FLATIRON STEAK</b> £8.50 A flatiron steak served pink or well done with chips and peas.
<b>GARLIC BREAD</b>  £4.00 Thin, crispy bread infused with a savoury garlic flavour.	<b>CHEESE BURGER</b> £8.50 A delicious cheeseburger served with fires and cole slaw.
<b>CRUDITIES</b>  £4.00 A collection of carrots, cucumbers and chickpea hummus.	<b>TOMATO PAPPARDELLE</b>  £8.50 Wide ribbons of pasta bathed in a rich, savory tomato sauce.
DESSERTS	<b>CHICKEN GOUJONS</b> £8.50 Crispy chicken goujons served with chips and either peas or beans.
<b>CHOCOLATE BROWNIE</b>  £3.50 Indulgent brownie of rich, fudgy and chocolate goodness.	<b>BATTERED HADDOCK</b> £8.50 Crispy battered haddock served with tatar sauce, chips and peas.
<b>TOFFEE PUDDING</b>  £3.50 A light and moist sponge cake with luscious toffee sauce.	<b>MEAT - FREE SAUSAGE</b>  £8.50 Meat - free sausage served with chips and either peas or beans.
<b>ICE CREAM</b>  £3.50 A selection of ice cream 2 SCOOPS	 =Vegetarian  =Vegan

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## DRINKS MENU



# SPIRITS

## VODKA

	25ml	50ml
Absolute Blue	£4.10	£8.00
Absolute Citron	£4.10	£8.00
Absolute Vanilla	£4.10	£8.00
Grey Goose	£5.95	£11.70
Belvedere	£5.95	£11.70

## RUM

	25ml	50ml
Bacardi Carta Blanca	£4.10	£8.00
Kraken Dark Spiced	£4.75	£9.30
Wood Navy	£4.35	£8.50
Captain Morgan Dark	£4.10	£8.00
Captain Morgan Spiced	£4.50	£8.80
Mount Gay	£4.75	£9.30

## GIN

	25ml	50ml
Beefeater	£4.10	£8.00
Beefeater Pink	£4.10	£8.00
Tanqueray Flor De Seville	£4.75	£9.30
Aber Falls Rhubarb & Ginger	£4.75	£9.30
Aber Falls Orange & Marmalade	£4.75	£9.30
Bombay Sapphire	£5.10	£10.00
Gin Mare	£5.75	£10.80
Malfy Con Limone	£5.50	£10.80
Malfy Arancia	£5.50	£10.80
Hendricks	£6.00	£11.50
Tanqueray 10	£6.00	£11.50
Monkey 47	£6.75	£13.30
Brockmans	£5.50	£10.80

## WHISKEYS & BOURBONS

	25ml	50ml
Jack Daniels Original	£4.10	£8.00
Jack Daniels Honey	£4.20	£8.10
Famous Grouse Scotch	£4.10	£8.00
Jamesons	£4.10	£8.00
Monkey Shoulder	£4.75	£9.30
Makers Mark	£4.95	£9.70
Laphroaig	£5.50	£10.00
Glenmorange 10 Year	£6.00	£11.50
Dalwhinnie	£7.20	£14.00

# LIQUEURS

	25ml	50ml
Apperol		£4.75
Baileys		£4.50
Tia Maria	£4.00	£7.80
Kahlua	£4.00	£7.80
Southern Comfort	£4.00	£7.80
Archers	£4.00	£7.80
Malibu	£4.00	£7.80
Disarono	£4.00	£7.80
Drambuie	£4.30	£8.40
Grand Marmier	£4.30	£8.40
Cointreau	£4.00	£7.80
Midori	£4.00	£7.80
Chambord	£4.00	£7.80
Pimmps		£6.50
Pernod	£4.00	£7.80
Campari		£4.30
Martini Bianco, dry, rosse		£4.30

# BEER & CIDER

## DRAUGHT

	Half	Pint
Carlsberg	£2.60	£4.95
Tetley's	£2.80	£5.50
Estrella	£3.00	£5.95
San Miguel	£3.00	£5.95
Poretti	£3.00	£5.95
Guinness	£3.00	£5.95
Shipyard	£2.80	£5.50
Somersby	£2.40	£4.75
SomersbyBlackberry	£2.40	£4.75

## BOTTLED LAGER & CIDER

	330ml
Rekordelig Wild Berries, Mango & Raspberry, Strawberry & Lime, Apple, Pear.	£6.00
Corona	£4.75
Budweiser	£4.75
San Miguel GF	£4.75
Carlsberg NON ALCOHOLIC	£3.75
SanMiguelNONALCOHOLIC	£3.75

# PORT & SHERRY

	50ml		50ml
Croft	£4.75	Tio Pepe	£5.00
Harvey'sBristol Cream	£4.50	Cockburns	£5.00

# BRANDY & COGNAC

	25ml	50ml
Hennessey Vs	£4.10	£8.00
Hennesy Paradis	£50.00	£90.00
Courvosier XO	£15.00	£30.00
Courvosier VSOP	£6.50	£12.80
Remy Martin VSOP	£6.75	£13.30

# SOFT DRINKS

## BOTTLED

FeverTree 200ml Mediterranean Tonic Elderflower Tonic Aromatic Tonic Tonic Light Tonic Lemonade Ginger Beer Ginger Ale	£3.00
Still&SparklingWater 330ml	£2.00
Still&SparklingWater 750ml	£4.00
J20	£3.00
Apple & Mango Orange & Passionfruit Apple & Raspberry	
Appletiser	£3.00
Coke/Diet Coke 330ml	£3.00
Redbull	£3.50
Robinsons Fruitshoot	£3.00
Apple & Blackcurrent Orange	

## DRAFT DRINKS

	Half	Pint
Pepsi	£2.60	£4.10
Pepsi Max	£2.60	£4.10
Energy	£2.30	£4.50
Lemonade	£2.60	£4.10
Tonic	£2.00	£3.90
Elderflower & Soda	£1.60	£3.00

## Juices

	Half	Pint
Selection of Juices:	£2.00	£3.50
Orange Apple Pineapple Cranberry Tomato		

# WINE

## WHITE WINE

	125ml	175ml	250ml
Castillo De Piedra Viura <small>75cl for £22.00</small>	£4.00	£5.80	£8.00
The Ocarina Chilean Sauvignon <small>75cl for £23.00</small>	£4.20	£6.20	£8.40
Ponte Pinot Grigio Veneto <small>75cl for £24.00</small>	£4.50	£6.45	£9.00
Franschhoek Cellar “La Cotte Mill” Chenin Blanc <small>75cl for £25.00</small>	£4.60	£6.60	£9.20
Aimery Chardonnay <small>75cl for £27.00</small>	£4.85	£6.90	£9.70

## RED WINE

	125ml	175ml	250ml
Castillo De Piedra Tempranillo <small>75cl for £22.00</small>	£4.00	£5.80	£8.00
The Ocarina Chilean Merlot <small>75cl for £23.00</small>	£4.20	£6.20	£8.40
Aimery Cabernet Sauvignon <small>75cl for £25.00</small>	£4.60	£6.60	£9.20
Franschhoek Cellar ‘Baker’s Station’ Shiraz <small>75cl for £27.00</small>	£4.85	£6.90	£9.70
Victor Berard Cotes Du Rhone <small>75cl for £28.00</small>	£5.10	£7.35	£10.20

## ROSE WINE

	125ml	175ml	250ml
Castillo De Piedra Tempranillo Rose <small>75cl for £22.00</small>	£4.00	£5.80	£8.00
Ponte Pinot Grigio Blush Veneto <small>75cl for £24.00</small>	£4.50	£6.45	£9.00
Medieval Rioja Rosado <small>75cl for £25.00</small>	£4.85	£6.60	£9.20

## CHAMPAGNE & SPARKLING WINE

	125ml
Zimor Prosecco Extra Dry <small>75cl for £29.00</small>	£5.95
Zimor Prosecco Rose <small>75cl for £30.00</small>	£6.95
Champagne Lavin & Fils Brut <small>75cl for £45.00</small>	£10.95
Champagne Lavin & Fils Brut Rose <small>75cl for £50.00</small>	£12.95

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# VALENTINE'S MENU

£39.<sup>95</sup>  
per head



## STARTERS


Smoked haddock fishcake, sautéed leeks and samphire, poached egg, hollandaise

Leek soup, cheddar croquette, garlic chives, crispy leeks 



## MAINS


"Marry me" chicken breast, feta and garlic dauphinoise,  
fricassee of peas, cabbage and baby onions

Togarashi roasted aubergine, miso glaze, tahini tzatziki,  
giant cous cous, pomegranate and almond 



## DESSERTS

Champagne and cherry trifle, amaretti crumb, madeleines 

Dark chocolate tart, rum syrup, orange sorbet, candied orange 



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