

# BEACH HOUSE

RESTAURANT

## B A R M E N U

Our bar menu has been curated to showcase the finest Welsh produce available.

Hywel, Megan and team taken their time, brainstorming, creating (and of course tasting) an array of delicious, seasonal and unique aperitifs.

As a team, we have scoured the country looking for a range of spirits and beers to suit every palate. We hope you enjoy quaffing them as much as we enjoyed finding them and making them.

# COCKTAILS

## MANW TEW / FAT PEAT

Peated Whiskey, Drambuie, vermouth, sherry vinegar

£18

## FFIS LOKI / LOKI'S FIZZ

Rum, orange, sage syrup, pepper, prosecco

£18

## AFAL Y DIWRNOD / APPLE A DAY

Calvados, lemon, five spice, topped with cider

£18

## MARTINI SEREN GELLYG / PEAR STAR MARTINI

Vodka, star anise, vermouth, pear, ginger

£18

## MINTYS MAE HYNNY'N DDA / THAT'S WELL MINT

Beach House gin, mint syrup, vermouth, pickled bramble foam

£17

## DEWRDER / COURAGE

Tequila, Frangelico, butter, fennel

£17

## COCTEL CLASUROL / CLASSIC COCKTAILS

Should you prefer one of the classics, please feel free to ask. If we have the ingredients, we will whip up your favourite tipple exactly as you like it.

Rhowch wybod i ni os oes gennych unrhyw ofynion dietegol, byddwn yn hapus i'ch arwain. Yn anffodus, ni allwn warantu absenoldeb olion unrhyw alergenau yn eich pryd bwyd. Gall cig hela gynnwys shot, gall bwyd gynnwys cregyn/asgwrn.

Please let us know if you have any dietary requirements, we will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, food's potentially may contain shell/bone.

# WELSH SPIRITS & BEERS

## JIN / GIN

Beach House Gin £12  
*Light Tonic & Lemon Zest*

Gower £12  
*Indian Tonic & Orange*

Gower Bara Brith £12  
*Ginger Ale & Ginger*

Ivy's £12  
*Indian Tonic & Orange*

Da Mhile Organic Seaweed £12  
*Mediterranean Tonic & Lime*

Ivy's Pink £12  
*Indian Tonic & Grapefruit*

Dyfi Original £13  
*Indian Tonic & Lime*

Dyfi Hibernation £13  
*Indian Tonic & Apple*

Cygnnet Dry Gin £12  
*Indian Tonic & Lemon*

Cygnnet 22 £12  
*Indian Tonic & Grapefruit*

## FODCA / VODKA

Seren Vodka £7

## RUM / RWM

Mor Ladron Honey Spiced £7

## VERMOUTH

Still Wild Rosso £9

Still Wild Dry £9

## WISGI / WHISKEY

Penderyn Madeira Single Malt £7

Penderyn Rich Oak Single Malt £9

Penderyn peated £9

## GWIROD / LIQUER

Merlyn's Cream Liqueur £6

## BEER & CIDER

Gower Lighthouse Lager (50cl) £8

Gower Power (50cl) £9

Gower Gold (50cl) £9

Gower Black Diamond (50cl) £9

Drop Bear Tropical IPA (33cl) £6  
0.5% ABV

Drop Bear New World Lager (33cl) £6  
0.5% ABV

Orchard Gold Cider (50cl) £7

Perry Vale Pear Cider (50cl) £7

Hafod West Coast IPA £8

# INTERNATIONAL SPIRITS

## GIN

Brockmans  
*Ginger Ale & Grapefruit*

£10

Tanqueray 10  
*Indian Tonic & Grapefruit*

£12

## RUM

Kraken Black Spiced

£8

Doorlys XO

£9

Ron Zacapa 23 YR

£10

Doorly's White

£8

## VODKA

Zubrowka

£8

Grey Goose

£9

Mermaid Salt

£9

## WHISKY

Jamesons

£6

Johnnie Walker Black label 12 Yrs

£7

Martini Extra dry

£6

Glenmorangie 10 Yrs

£8

Gonzalez Byass La Copa  
Rojo

£8

The Macallan 12 Yrs

£16

Isle of Jura 10 Yrs

£10

Makers Mark Bourbon

£8

## GRAPPA & EAU DE VIE

Woodford Reserve

£10

Cividina,

£9

# MOCKTAILS

DWI ADREF CARIAD / HONEY I'M OUT

Fennel Honey, Pineapple, Lemon

£9

COLLINS PRYNEDIGAETH / REDEMPTION COLLINS

Apple, Blackberry, Lime, Ginger, Chocolate

£10

TAN Y DDRAIG / FIRE OF THE DRAGON

Spiced Cane, Lime, Falernum, Chilli

£9

PERLLAN IVY / IVY'S ORCHARD

Apple, Elderflower, Cucumber, Lime

£9

GARDD BEACH HOUSE / BEACH HOUSE GARDEN

Silk Roots Gin 0%, Apple, Ginger, Rosemary

£10

## SOFT DRINKS (200ML)

|                     |    |                       |    |
|---------------------|----|-----------------------|----|
| Coca cola           | £4 | Fever Tree Ginger Ale | £4 |
| Diet Coke           | £4 | Ginger Beer (275ml)   | £5 |
| Fever Tree Lemonade | £4 | Fever Tree Soda       | £4 |

# DIGESTIFS

## BRANDY AND CALVADOS

|                         |     |
|-------------------------|-----|
| Martell VC Cognac       | £7  |
| Remy Martin VSOP Cognac | £8  |
| Berneroy Calvados       | £9  |
| Hermitage Cognac 20yr   | £14 |
| Baron De Sigognac 20yr  | £19 |

## LIQUEURS

|                      |    |
|----------------------|----|
| Merlyn Welsh Liqueur | £6 |
| Cointreau            | £6 |
| Limoncello           | £6 |
| Frangelico           | £6 |
| Saliza Amaretto      | £7 |

## FORTIFIED WINE (50ML)

## AFTER DINNER

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| GWENDID DEWIN<br>WIZARD'S VICE<br>Merlyns, Frangelico, Chocolate<br>Syrup, Espresso        | £15 |
| RWSIAIDD GWYRDD<br>GREEN RUSSIAN<br>Early Grey Vodka, Plum Sake,<br>Lavendar, Matcha Cream | £15 |
| SYR GRIFFITH<br>SIR GRIFFITH<br>Still Wild Vermouth, Penderyn<br>Madeira, Lime, Angostura  | £15 |

|                                      |     |
|--------------------------------------|-----|
| Fernando de Castilla<br>Cream Sherry | £6  |
| Tio Pepe Fino Sherry                 | £6  |
| Valdespino Sherry<br>Manzanilla      | £8  |
| Fernando de Castilla PX              | £10 |
| Fernando de Castilla Olorosso        | £15 |
| Barros White                         | £6  |
| Barros Special Reserve Ruby          | £7  |
| Barros LBV 2019                      | £8  |
| Barros Tawny 10 Year                 | £9  |
| Madeira Justinos Sercial<br>10YRS    | £10 |