

PUDDING WINES

401. NV Il Santo, F.Lli Nistri, Prato, Italy

Made from Cataratto, Inzolia and Grillo grapes. With its honey-like colour, presenting aromas of caramel, chocolate and ripe fruit. Crisp and soft, this unforgettable wine experience is a delight when served post dinner.

75ml glass £7.95

402. El Aziz, Vandemmia Tardiva Fina, Sicily

Cantine Fina winery is located in Western Sicily between Marsala and Erice overlooking the sea from the Bausa hill with stunning sunsets. Here, where multi-cultural dominations have met and merged over the centuries, in an Arabic-Sicilian baglio building, Fina family produces wines that taste of passion. 100% Grillo grapes-lighter and less sweet than most. It has lovely honey, apricot and peach notes, and a citrus finish.

75ml glass £8.95

403. Château Filhot, Sauternes, France

Made with of a delicious blend between Sémillon, Sauvignon, Muscadelle grapes. It has a beautiful golden colour with wonderful candied fruit and rich honey flavours - proper Sauternes. Its creators recommend it with virtually every food imaginable...we suggest you pair it with a chicken liver pâté, our Per Las brûlée or simply the Welsh and English farm cheeses!

75ml glass £12.95

405. Essensia Orange Muscat Andrew Quady, USA

A full-bodied sweet wine made with Orange Muscat grapes, Essensia cuts to the heart of the grape's character, showing the pure essence of its flavour. It combines the traditionally intense and sweet aromatics of Orange Muscat with soft spiciness. The perfect accompaniment to fruity desserts or chocolate.

75ml glass £9.95

406. Maury Grenat Fagayra Rouge, France

From the heart of the Roussillon, this delicious, full bodied, almost port- like sweet red is fantastic with cheese, chocolate or sticky and rich puddings. It is served chilled and has a unique dark and cloudy structure. A real rarity!

75ml glass £12.95

PORT AND MADEIRA

269. 2010 Graham`s Late Bottled Vintage

Deep colour with intense dark rim. Rich red fruit flavours, balanced by taut peppery tannins.

50ml glass £6.95

270. Velho Madaira 10 years old

A perfect match to cheese as an alternative to port

50ml glass £7.95

271. Warre`s Optima 10, 10 year old Tawny port

It has an intense, very elegant and attractive aroma. Fresh and velvety at first. Quite fruity, with a fine background of smooth, silky tannins.

50ml glass £8.95

272. 2010 Taylors Late Bottled Vintage

Dark fruits and beetroot notes with spicy undertones and hints of violets on the nose, firm acidity and rich, concentrated red and black fruits.

50ml glass £6.95

SHERRIES

(from the sweetest to the driest)

Pedro Ximénez, Gonzalez Byass Nectar, Spain

Very much a dessert sherry (though it's tasty on its own), it can also be used as an ice-cream sauce! Rich, tremendously sweet and velvety smooth on the palate, Nectar shows complex flavours of caramel, dried fruits, figs, mocha, nuts and spices.

50ml glass £5.50

Harveys The Bristol Cream Solera Sherry, Andalucia, Spain

Classic, heart-warming and wonderfully consistent sherry since 1882! It is crafted from a delicate blend of Jerez's finest wines; delicate finos, aged amontillados, fragrant olorosos and the special Pedro Ximenez grape providing a silky, mellow smoothness. On the palate Bristol Cream delivers a full bodied experience with rich yet mellow notes leaving a long lasting and velvety finish. Enjoy at room temperature or over ice.

50ml glass £4.95

Croft Original Pale Cream Sherry, Spain

Made from Palomino grapes for over 180 years and still family owned. Croft sherry has a clean crisp taste and an aromatic sweet finish giving you a lighter, fresher alternative to traditional dark sherries. Served chilled- as it should! Recommended with cheese, fresh fruit or as an aperitif!

50ml glass £4.95

Pedro's Almacenista Selection Amontillado Medium Dry Sherry

This Amontillado is one of the true wines of Jerez. The subtle and delicate bouquet, suggests notes of hazelnut on the nose, yet with light reminders of yeast but smooth on the palate giving a fresh finish. This is an excellent match for soups and consommés, tuna, wild mushrooms, hard cheeses like Manchego or Cheddar and as Japanese/Asian influenced dishes.

50ml glass £4.95

Pedro's Almacenista Selection Palo Cortado Dry Sherry

Very rare style of sherry that falls between the elegance of Amontillado and the richness and complexity of Oloroso. From the cellar of Cayetano del Pino, this is a truly magnificent example of the style. You can taste almond and walnut flavours throughout. Try it with slated nuts, charcuterie board, cured meats, cheeses or enjoy on it's own!

50ml glass £4.95

Pedro's Almacenista Selection Oloroso Dry Sherry

The wine has an average age of 20 years. The must selected for an Oloroso is always more fragrant but also more robust or as they say in Jerez; basto. It is a highly pure Oloroso, as it has not been blended with anything other than the same style of Oloroso's from near identical butts. Exquisite and full of complexity, with intense aromas of toasted walnuts and autumn leaves. Warm and expansive on the palate - an excellent match for red meats, casseroles and chicken!

50ml glass £4.95

Gonzalez Byass 'Tio Pepe' Fino Sherry

The family business started in 1835 and this is now the world's best-selling Fino - and for very good reason. It's deeply refreshing with notes of green apple and toasted almond and a hint of saltiness on the crisp, dry finish. Serve straight from the fridge with classic tapas nibbles, like cheese, olives and salted nuts.

50ml glass £4.95



The Bell at Skerfrith

