

# Penyvoel Hall

## Wine and Snack Menu

### REDS

Rioja - Marques Los Rios 13.5%  
2019 Crianza, Vibrant fruit with a touch of creamy oak. £15.00

Bordeaux Superior 13%  
Medium bodied claret with leafy plum flavours £16.00

### WHITE AND SPARKLING

Pinot Grigio Trentinto- 12%  
2022 Crisp and elegant with apple flavours and mineral finish. £15.00

Gavi - Del Comune Di Gavi 12.5%  
2022 -Enticing aromas of white peach with flavours of apple, fresh lime and a hint of almond £23.00

Prosecco - Conegliano  
Valdobbiadene 11%  
Apple blossom aromas with vibrant green apple and flavours £15.50

### BEER AND CIDER

Corona Lager 330ml /  
Inches Cider 500ml £3.50

### BOARDS AND WINTER WARMERS

Festive Board for 2 -  
Wenslydale and cranberry cheese, Pigs in blankets, Roast ham and turkey, Stuffing balls, Gala pork pie, Chutneys, olives & pickles and biscuits £20

Four Cheese Ploughmans Board  
Serves 2 - Brie, Stilton, goats cheese, applewood smoked Cheddar, pork pie, grapes, pickles, dates chutney, sliced Ham, biscuits, apple and pear £16

Lasagne -  
Home made beef lasagne served with garlic bread and salad. £13.00

Shepards Pie -  
Served with red cabbage and Yorkshire pudding £13.00

Chicken or Beef Casserole  
Served with crusty bread £11.00

Baked Camembert (v)  
Seasoned with garlic, Rosemary and cranberry £6.50

Parmigiana (v)  
Sliced Aubergine layered with classic Italian tomato sauce, mozzarella and Pecorino cheese £12

Kettle Crisps £1.50

