

CEGIN • 1176 • DELI

POETH • HOT

Cappuccino £3.50
Latte £3.50
Flat White £3.10
Americano £3.10
Espresso £1.50 / £2.00
Mocha £4.50
Hot Chocolate £4.00 + Cream 25p
Pot of Tea for One £3.00
Pot of Tea for Two £5.00
Pot Herbal Tea £3.00
Flavour Shot 50p

OER • COLD

Coca Cola 330 ml £3.00
Diet Coke 330ml £3.00
Fanta 330ml £3.00
Mineral Water 330ml £2.70
Child Drink £1.50
Orange, Apple Juice Carton
Child Milkshakes 200ml £1.75
Strawberry, Banana, Chocolate
*Fentimans 275ml £3.50
Elderflower
Ginger Beer
Rose Lemonade
Victorian lemonade
Sparkling Raspberry

CWRW • BEERS

Draught
San Miguel
Premium golden pilsner (5% ABV)
Pint £5.00
1/2 Pint £3.00

Bottled
***Moho £4.80**
Golden session ale 500ml (4.3% ABV)
***Cwrw Teifi £4.80**
Best bitter 500ml (4.5% ABV)
Peroni £3.70
330ml (4.5% ABV)
Corona £3.50
330ml (4.5% ABV)
***Orchard Gold Welsh Cider £4.80**
500ml (4.7% ABV)
Becks blue £3.50
Alcohol free larger 275ml (0% ABV)

COCH • RED

Los Pastos, Merlot, Chile £20.00
£6.00 medium glass / £7.00 large glass
Soft and fruity with plenty of succulent berry and damson flavours

Euca Hill, Shiraz, Australia £21.00
Juicy and well balanced with baked black plums, bramble fruit and a soft structure.

Toro Fuerte, Malbec, Mendoza, Argentina £23.00
£6.50 medium glass / £7.50 large glass
Soft and juicy style of Malbec with fresh red fruits with a little spice and smooth tannins

Tinamou, Private Bin Pinot Noir, Chile £24.50
Fantastic palate, fine tannins and a fresh fruity finish.

Entrecote, Merlot Cabernet Syrah, France £28.00
Deep red in colour, aromatic and complex. Full-bodied taste, dense with a fruity aftertaste.

Los Vinaterous, Crianza, Rioja, Spain £30.00
Full and rich, aged for 12 months in American and French oak, rustic dark berry fruits entwined with warming spices.

Torridoro, Primitivo di Manduria, Italy £33.00
Intense cherry fruits to start followed by further layers of spiced dark berries and vanilla.

Gwinllan Llaethliw, Red, Abereraeron, Wales £34.00
Rondo Grape. Vintage 2019

Verum, Cabernet Franc, Patagonia £49.00
Smooth, medium bodied and easy drinking wine that strikes a lovely balance, with its blackberry plum and dark cherry characters.

GWIRODYDD • SPIRITS

*Blodau Gin £5.50 (40% ABV 25ml)
Cegin 1176 House Gin
Tanqueray No.10 £4.00 (47.3% ABV 25ml)
*Barti Ddu Rum £4.00 (35% ABV 25ml)
*Penderyn whisky £4.00 (46% ABV 25ml)
Bacardi Rum £3.50 (37% ABV 25ml)
Smirnoff Vodka £3.50 (38% ABV 25ml)
Jack Daniels £3.50 (40% ABV 25ml)
Martell VS Cognac Brandy £3.50 (40% ABV 25ml)
Cockburns Fine Tawny Port £3.50 (20% ABV 25ml)

Mixers £1.50

GWYN • WHITE

Los Pastos, Sauvignon Blanc, Chile £20.00
£6.00 medium glass / £7.00 large glass
A fruity and refreshing wine with floral and green apple flavours.

Euca Hill, Chardonnay, South Eastern Australia £21.00
Excellent medium bodied Chardonnay, with lovely lemon and lime flavours.

San Giorgio, Pinot Grigio, Venezie, Italy £23.50
£6.50 medium glass / £7.50 large glass
Distinct floral, pear and citrus notes, fresh fruit focused with a clean refreshing finish.

Neptune Point, Sauvignon Blanc, Marlborough, New Zealand £29.50
Vibrant and aromatic gooseberry, elderflower, melon and kiwi fruit, great balance and zingy.

Gwinllan Llaethliw, White, Abereraeron, Wales £34.00
Solaris Grape. Vintage 2019

Chablis L'Onciale, Burgundy, France £46.00
Delicious and classic style of Chablis, hints of flint with a generous fruit core and buttery notes.

PINC & FFIIS PINK & FIZZ

San Giorgio, Pink Pinot Grigio, Venezie, Italy £22.50
£7.00 medium glass / £8.00 large glass
Lightly dry, delicate aromas of cranberry and red cherry fruit flavours.

Gwinllan Llaethliw, Rose, Abereraeron, Wales £34.00
Orion & Regent Grape. Vintage 2018

Nua, Prosecco Spumante, Italy £29.00
Lovely fruity bubbles to start with hints of apple and peach and a fresh soft sparkly palate.

Nua, Prosecco Style Rose, Italy £29.00
Light rose colour. Elegant and intense bouquet.

Laurent Perrier Champagne, France £66.00
Delicate, fresh and complex, with hints of citrus and white fruit

Oneforone, Prosecco 200ml Mini Bottle £8.00



Cegin 1176 Deli
Holdens Catering



www.holdensweddingcatering.com
www.cardigancastle.com/dining/



Cegin1176Deli
Holdensweddingcatering

CEGIN • 1176 • DELI

Datblygwyd y model newydd hwn yn dangos sut y gallai Castell Aberteifi fod wedi edrych yn y 1300au gan Glen Johnson a'r arlunydd John Cook. Mae'r model yn seiliedig ar dystiolaeth a ddarganfuwyd ar y safle yn ystod y gwaith adfer a thrwy ymchwil hanesyddol helaeth Glen. Ymwelwch â'r safle heddiw i archwilio'r tŷ a'r gerddi er mwyn darganfod mwy o fanylion am y model hwn ac i fwynhau llw o arddangosfeydd eraill sy'n addas i'r teulu cyfan! Gallwch brynu tocyn mynediad yma yng Nghegin 1176 neu trwy ymweld â Siop y Castell.



This image, a new recreation of how Cardigan Castle may have looked in the 1300s, was developed by Glen Johnson and artist John Cook. It is based on the evidence discovered on site during the restoration and through Glen's extensive historical research. Visit the site today to explore the house and grounds, dive deeper into this recreation and enjoy a host of other interactive exhibitions for the whole family! You can purchase an admission ticket here at Cegin 1176 or by visiting the Castle Shop.