

OUR WINES - WHITE WINE

Marqués de Cáceres Verdejo Blanco, Spain - £18.95
125ml £3.30 175ml £4.30 250ml £6.30

A lively citrus bouquet with undertones of pears and apples, then deliciously fresh and full flavours of minerals, lemon and green apples. Good length and a refreshing finish.

Glera-Pinot Grigio IGT Capriano, Italy - £19.95
125ml £3.50 175ml £4.70 250ml £6.70

An elegant bouquet with a PG's typical citrus fruit, pear, apple and delicate herbaceous aroma. Soft on the palette with well-balanced acidity and a clean, crisp finish.

Pinot Grigio Principato, Italy - £19.95
125ml £3.50 175ml £4.70 250ml £6.70

Floral and fruity aromas, with a crisp, citrusy character that leaves a lime and spicy finish.

Clo Vinho Branco, Portugal - £21.95
Tropical fruit aroma with some floral notes. Good structure, fresh and soft with a lasting finish.

Awarua Sauvignon Blanc, Marlborough, New Zealand - £24.00
125ml £4.20 175ml £5.80 250ml £8.20

Beautifully dry, crisp and brimming with exotic fruit flavours. A classic.

Marqués de Cáceres Duesa Nai Albarino, Spain - £24.95
Lively fruit aromas of peach and citrus with a herbaceous hint. Refreshing acidity counterbalances the fruit to provide an elegant finish.

Allan Scott Sauvignon Blanc New Zealand - £27.95
125ml £4.95 175ml £7.10 250ml £9.50

Full, tropical fruit flavours and a fresh, herbaceous character balanced with passionfruit for a sophisticated dry finish. Reminiscent of, but not confined to, warmer summer days.

Esencia Divina Nai Albarino, Spain - £29.95
Clear, bright yellow and full-bodied. Intense and complex nose showcasing aromas of elderberry, white fruits, apple and pear with a citrus finish.

Allan Scott, Scott Base Chardonnay, New Zealand - £32.00

Powerful yet reserved with citrus and peach aromas wrapped in a creamy softness. Good complexity, raised by fermentation in a mixture of old and new oak barrels, with a nippy finish.

Chablis Domaine du Colombier, Burgundy, France - £39.95

Clear, bright and full-bodied. Domaine-bottled, and elegant with aromas of ripe fruit and a classic, long Chablis finish.

OUR WINES - RED WINE

Rubicone IGT Sangiovese La Casada, Italy - £18.95
125ml £3.30 175ml £4.30 250ml £6.30

A light and fruity Sangiovese with a classic tart, cherry nose and underlying sweet spine.

Bonada Privada Malbec, Argentina - £19.95
125ml £3.50 175ml £4.70 250ml £6.70

Hints of blackcurrant and blackberries with a floral finish of rosehips, alongside vanilla and tobacco notes from the French oak-barrel ageing. Silky, lengthy and elegant.

Primitivo Organic, Italy - £19.95

Puglia's soft, velvety classic is full of sun-drenched damson fruit, offering easy drinking with great character. Rich aromas of plum and black cherry with spicy notes of cracked black pepper.

Negromaro, Italy - £19.95

A deep, garnet red red from Puglia, particularly structured with a full flavour and pleasantly tannic. Intense floral scents reminiscent of redcurrant and blackberry.

Alamos Uco Valley Malbec, Argentina - £21.95
125 ml £3.75 175ml £5.20 250ml £6.95

Soft, bright red and black berry flavour with a touch of spice and a smooth finish.

Clo Vinho Tinto, Portugal - £21.95

This rich blend of Aragones and Castelao grapes offers a blackberry and red fruit bouquet with soft, ripe tannins and balancing acidity.

OUR COCKTAILS - All £8.95, so why wouldn't you?

Kraken Dark and Stormy

Captain Jack Sparrow meets Enid Blyton with secret spices, lashings of ginger beer and more. A highball made with Kraken black spiced rum, Fever Tree ginger beer and a dash of Angostura bitters, all served over ice with fresh lime wedges.

Mojito

Grown-up refreshment, Cuban style. A highball classic of fresh mint leaves muddled with sugar syrup and lime juice brought to life with Bacardi white rum, made long with soda water, made pretty with a sprig of mint.

Cuba Libre

Not your average rum 'n' cola – channel your inner Castro and find out why this is the national drink of Cuba, celebrating its independence. Lime wedges generously squeezed over a highball of ice, with Bacardi white rum and Coca Cola gently mixed in.

Mai Tai

Did you know Mai Tai is Tahitian for 'The Best'? Try our version of this classic long cocktail to find out why. Bacardi white rum and Kraken black spiced rum are joined by orange curaçao, fresh lime juice and almond syrup to pack a fruity, nutty punch.

Espresso Martini

Now a classic, this dark beauty was born in Soho in the 1980s. Our version features our own signature 200° coffee, naturally. Absolut vodka, Patron XO Café Tequila, sugar syrup and a freshly brewed, hot espresso shot are shaken up with ice, then strained into an iced martini glass for the ultimate in caffeine-fuelled sophistication.

Blue Lagoon

More famous than the film and easier to get to than the Reykjanes Peninsula, why not dive into this vivid beauty? A solid base of Absolut vodka is made zesty with citrusy blue curaçao and made long with frothy Schweppes lemonade. Refreshingly simple.



Our Food, Wine & Cocktails

"Dost thou think,
because thou art virtuous,
there shall be no more cakes and ale."

Shakespeare | Twelfth Night
Act 2, Scene 3 – Sir Toby Belch

How to order

We operate a table service system. Once seated, browse the menu, make your choices and one of our staff will take your order.

Alternatively, download the Cakes & Ale App and order online

Free Wi-fi – Cakes & Ale Guest

01792 363838 / www.cakesandale.wales

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OUR WINES - ROSÉ WINE

Pinot Grigio Rosato, IGT Capriano, Italy - £18.95
125ml £3.50 175ml £4.40 250ml £6.20

Light and refreshing with an elegant, floral bouquet and peach, raspberry and melon flavours.

Marqués de Cáceres Excellens Rosé Garnacha, Spain - £19.95
125ml £3.65 175ml £4.70 250ml £6.70

Soft, with light strawberry, raspberry and floral flavours balanced by its citrus acidity.

Lou, France - £29.95

This classic Côtes de Provence rosé's intense fruit flavours leave a trail of gooseberry, raspberry and white blossom in their wake. Easy yet elegant drinking.



OUR BREAKFASTS & BRUNCHES

(All served from 9am to midday)

Full English Breakfast

Two Gower pork sausages, two rashers of smoked backbacon, a hash brown, mushrooms with garlic, white wine and parsley, herb-blushed cherry tomatoes, Heinz baked beans and two free range eggs cooked as you wish. £9.50

Fluffy French Toast

Served with bacon, blueberries and a dusting of cinnamon. £8.50

Smashed Avo and Eggs (V)

Smashed avocado seasoned with lime juice, fresh chilli with coriander and two poached free range eggs served on toasted local sourdough. £8.50

Vegan Breakfast (VE)

Two vegan sausages, a hash brown, spinach, mushrooms with garlic, white wine and parsley, herb-blushed cherry tomatoes and Heinz baked beans. £8.50

Greener Breakfast

Two rashers of smoked back bacon, a Gower pork sausage, two poached free range eggs, sautéed spinach, grilled asparagus, mushrooms with garlic, white wine and parsley. £9.50

All breakfasts served with toasted local sourdough

Deluxe Breakfast Roll

Smoked back bacon and two fried free range eggs in a local ciabatta roll. £6.00

Extras:

Gower pork sausage. £2.00

Two rashers of smoked back bacon. £2.00

Garlic, white wine and parsley mushrooms. £2.00

Herb-blushed cherry tomatoes. £2.00

OUR HOMEMADE WAFFLES

Classic

With lemon, sugar and vanilla ice-cream. £5.75

Oreo Crunch

With Oreo crumb, velvety white chocolate sauce and whipped cream. £6.70

Kinder Surprise

With Kinder Bueno chunks, velvety white chocolate sauce and fresh strawberries. £7.50

Spring Berry Surprise

With raspberries, blueberries, strawberries, blackberries, Greek yoghurt and honey. £7.70

Vegan Spring Berry Surprise (VE)

With raspberries, blueberries, strawberries and blackberries, and vegan ice cream. £7.70

Chocolate Bomb

With chocolate brownie chunks, chocolate ice cream and velvety white chocolate sauce. £7.80

OUR GOURMET BURGERS

(To add fries, see Sides options)

Classic Burger

6oz patty of locally sourced beef, smoked streaky bacon, Welsh rarebit, crunchy lettuce, sliced gherkins and house relish, served in a demi-brioche bun. £9.00

Buttermilk Chicken Burger

Homemade southern fried buttermilk chicken with crunchy lettuce, smoked streaky bacon, cheese and sweet chilli jam, served in a demi-brioche bun. £9.25

Bacon and Brie Burger:

6oz patty of locally sourced beef, streaky bacon and soft, creamy brie served in a demi-brioche bun. £9.50

Slow Cooked BBQ Pulled Pork Burger

Served with rosemary coleslaw in a demi-brioche bun. £9.50

Blue Cheeseburger

6oz patty of locally sourced beef with fresh rocket, blue cheese and caramelised onion, served in a demi-brioche bun. £10.00

Everest Burger

6oz patty of locally sourced beef topped with BBQ pulled pork, streaky smoked bacon, Cheddar cheese and onion rings, served in a demi-brioche bun. £12.50

Spicy Mexican Bean Burger (VE)

Five-bean burger with tomato salsa onion rings and dry slaw, served in a vegan bun. £9.50

Grilled Halloumi & Field Mushroom Burger (V)

With crunchy lettuce, tomato, gherkins and sweet chilli jam, served in a demi-brioche bun. £9.50

Moving Mountains Burger (VE)

Plant-based patty with sliced avocado, sliced beetroot, crunchy lettuce and onion chutney, served in a vegan bun. £10.00

CAKES & ALE CLASSICS

Our Fish and Chips

A cod fillet deep-fried in our homemade beer batter served with minted pea purée and The Famous Cakes & Ale Hand-Cut Chips. £11.95

Our Piri Piri Chicken

A chargrilled, spiced half-chicken served with The Famous Cakes & Ale Hand-Cut Chips and a salad garnish. £12.95

CHILDREN'S MENU

4oz Cheeseburger

with The Famous Cakes & Ale Hand-Cut Chips. £6.00

Chicken goujons

with The Famous Cakes & Ale Hand-Cut Chips. £6.00

Beer-battered cod fillet

with The Famous Cakes & Ale Hand-Cut Chips & peas. £6.50

OUR SIDES

The Famous Cakes & Ale Hand-Cut Chips

£2.95

Sweet potato fries

£2.95

Sautéed potatoes

£2.95

Onion rings

£3.25

OUR TAPAS

Patatas Bravas (VE)

Sautéed potatoes in a spicy tomato sauce. £4.00

Sautéed potatoes

chorizo and chilli. £5.75

Calamari

Served with homemade lemon aioli. £5.75

Padron peppers (VE)

Pan-fried in extra virgin olive oil and Maldon rock salt. £5.85

Chorizo poached in red wine and honey

. £6.00

Homemade fishcakes

Served with homemade herbed aioli. £6.20

Halloumi, blood orange and beetroot salad (V)

. £6.20

Albondigas

Spanish-style beef meatballs in a rich, smoky, spicy tomato sauce. £6.50

Whole King Prawns in a Thai broth

. £9.50

4oz Rump steak

in a wild mushroom and white wine sauce. £9.85

Scallops

with charred cauliflower purée, bacon crumb and sage oil. £10.00

OUR EVENING SPECIALS

Homemade Dhal (VE)

Wild mushroom dhal with long grain rice. £15.75

8oz Rump Steak

Served with herb-blushed cherry tomatoes, garlic mushrooms, The Famous Cakes & Ale Hand-Cut Chips and Béarnaise sauce. £18.00

Chicken Parmigiana

Pan-fried, breaded chicken with an array of roasted vegetables in a traditional Mediterranean tomato sauce, served with The Famous Cakes & Ale Hand-Cut Chips. £19.00

Salmon Fillet

Pan-fried and served with seasonal vegetables, buttered new potatoes, roasted cherry tomatoes and our own salsa verde. £19.00

Duo of Welsh Lamb

Lamb two ways – a pan-fried rump and rolled lamb confit – served with minted new potatoes, seasonal vegetables and homemade jus. £20.00

OUR SALADS

Avocado Salad (VE)

Mixed baby leaves, cucumber cherry tomatoes, avocado, roasted chickpeas and sunflower seeds, served with a French dressing. £9.85

Beetroot & Goat's Cheese Salad

Goat's cheese and honey topped toasts, smoked Welsh lardons, beetroot, mixed baby leaf, cherry tomatoes, cucumber, served with a French dressing. £10.00

Chicken Caesar Salad

Grilled chicken breast, smoked Welsh lardons, parmesan shavings, homemade sourdough croutons with Romaine leaves and our own Caesar dressing. £10.50