

TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocellara del Belice 🌱
Organic Nocellara del Belice olives 4.00

Almwns mwg : Smoked almonds 4.00 🌱

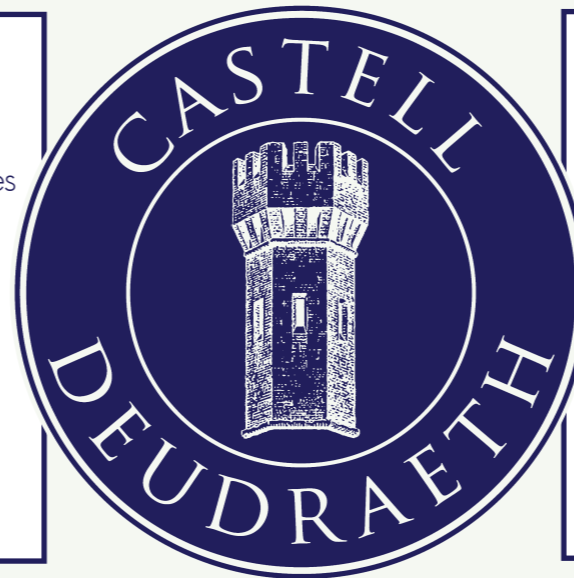
Cnau daear Wasabi 🌱
Wasabi coated peanuts 4.00

Creision hallt y gegin 🌱
Kitchen salted crisps 4.00

Cigoedd cadw Fferm Trealy gyda phicl
Trealy Farm Welsh charcuterie with pickles
6.00

BARA - BREAD 🌱

Bara newydd ei grasu
gyda menyn chwip hallt Cymreig
Kitchen's freshly baked flavoured bread,
with whipped Welsh salted butter
4.00



NAILL OCHR - SIDES 4.00 🌱

Sglodion ffrio deirgwaith
Triple cooked chips

Sglodion Koffman, mayo tryffl, parmesan
Koffmans fries truffle mayon, parmesan

Sbigoglys hufennog a garleg
Creamed garlic spinach

Brocoli coesyn brau, cnau daear, tsili
Tender stem broccoli, peanuts, chilli

Letys galon grych, dresin Cesar
Little gem lettuce, Caesar dressing

India corn gloosg, menyn sriracha
Chard Corn on cob, sriracha butter

I DDECHRAU - TO START

Eog cadw betys, crème fraiche marchrudygl, betys picl, afal
Beetroot cured salmon, horseradish crème fraiche, pickled beetroot, apple 12.00

Cregyn bylchog, mwtrin pys, ffa edamame, cyri Thai gwyrdd
King scallops, pea puree, edamame beans, Thai green curry 15.00

lâr gini, terîn pistasio a bricyll, jam chorizo, torth sglein brag a mêl
Guinea-fowl, pistachio & apricot terrine, chorizo jam, malt & honey glazed loaf 12.00

Coes hwyaden grimp gyda sglein Miso, colslo Asiaidd, dresin wasabi a yuzu
Miso glazed crispy duck leg, Asian slaw, wasabi and yuzu dressing 12.00

Tarten merllys, wÿ iar potsio'n araf, hollandaise craf
Asparagus tart, slow poached hen's egg, wild garlic hollandaise 11.00 🌱

Cawl blodfresych a nionod gwynion, beignet caws pobi
Cauliflower and white onion soup, Welsh rarebit beignet 10.00 🌱

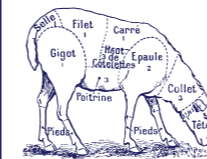
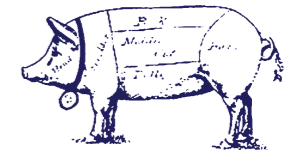
Bwrata crimp tsili a nionod, tomatos, surdoes, brenhinllys
Crispy chilli and onion glazed burrata, heritage tomatoes, crispy sourdough, basil 11.00 🌱

Cregin glesion, bara Ffrengig
Moules mariner, crispy baguette 12.00

O'R FFERM - FROM THE FARM

Pastai cyw iâr, ham mwg, tatws a chennin, llysiau'r tymor, saws persli
Chicken, smoked ham, leek and potato pie, spring vegetables, parsley sauce 24.00

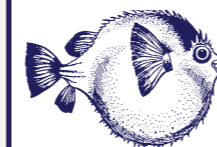
Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn
gyda bresych mewn menyn, saws menyn bacwn mwg
Grain mustard glazed Welsh T bone pork,
buttered spring cabbage, smoked bacon butter sauce 24.00



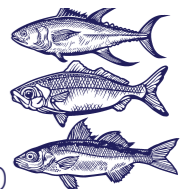
Cytledi oen Cymreig, ffriterau gwygbyys sbeisiau Morocco, merllys golosg,
nionod coch picl harissa, saws ciwcymber
Welsh lamb cutlets, Moroccan spiced crispy chickpea panisse, charred asparagus,
harissa pickle red onion, cucumber jus 26.00

O'R MÔR - FROM THE SEA

Penfras mewn cyteu, sglodion ffrio deirgwaith, saws tartar lemon cadw, pys mâl, saws cyri
Battered cod, triple cooked chips, preserved lemon tartare sauce, crushed peas, curry sauce 22.00



Brithyll ffrwd sialc, macaroni cimwch a chaws, salad ffenigl ac oren
Chalk stream trout, lobster mac and cheese, fennel orange salad 24.00



Lleden o'r gril, cennin menyn bara lawr, ansiofis, menyn caprys a tharagon
Grilled plaice, laverbread butter leeks, anchovies, caper and tarragon butter 24.00

Cregyn gleision, sglodion, bara Ffrengig - Moules frites, crispy baguette 23.00

O'R TIR - FROM THE LAND

Seleriac wedi'i bobi mewn Halen Môn, shibwns gloosg, pesto cnau cyll, tryfflau a saws seleriac
Halen mon salt baked celeriac, chard spring onions, hazelnut pesto, truffle and celeriac jus 22.00 🌱

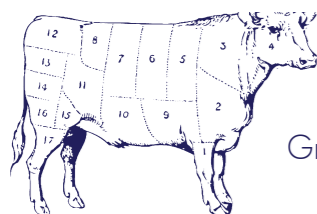


Cacenni cennin, almwns a chaws Caerffili, merllys, saws romesco
Leek & Caerphilly cheese & almond croquettes, asparagus, romesco 22.00 🌱

EIDION 28 DIWRNOD OED T.J. ROBERTS Y BALA
T.J. ROBERTS OF BALA 28-DAY AGED WELSH BEEF

Gyda thomatos rhost, madarch, cylchoedd nionod cyteu, sglodion ffrio deirgwaith, salad berwr dŵr a sialots picl
Roasted vine tomato, portobello mushroom, ale battered onion rings, triple cooked chips, watercress & pickled shallot salad

Llygad yr asen 227g (8-owns) neu Syrllwyn 283g (10 owns)
Rib-eye 227g (8 ounce) or Sirloin 283g (10 ounce)
30.00



SAWSIAU / SAUCES

Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri
Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri
3.00

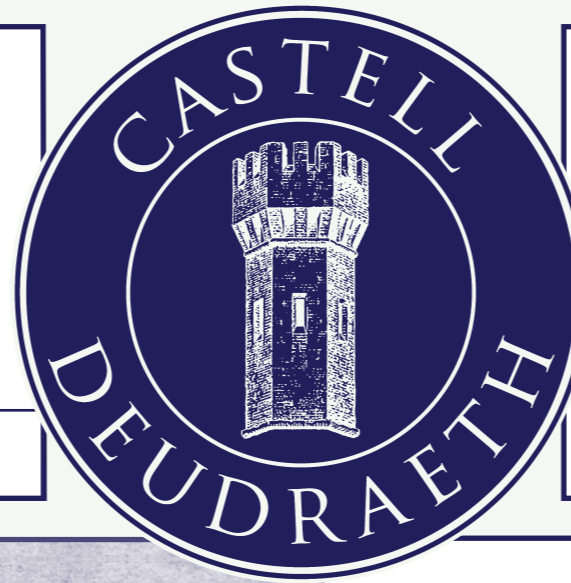
Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenau yn ein bwyd ni allwn warantu hyn yn llwyr. Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.


FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. If you have a food allergy please make this known to us before ordering.

 Addas i lysieuwyr
Suitable for vegetarians

 Gwin fegan / Vegan wine



BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 	750ml 
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11% Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonaidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity.  Glera 100%. Yr Eidal - Italy 11% 	7.50	40.00
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style.  Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 	13.50	80.00
101 Michel Arnould & Fils, Champagne Brut NV, Grand Cru, Verzenay Blas afalau a bricyll, mêl a bara crasu Notes of white fruit & apricot, honey, hazelnuts & brioche.  Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 	11.50	65.00

I ORFFEN - TO FINISH

Crème brûlée cardamom ac oren, teisen frau sitrws
Orange and cardamom crème brûlée, citrus shortbread 9.00

Parfait siocled gwyn a mafon, meringue crimp
White chocolate and raspberry parfait, crisp meringue 9.00

Tarten cwstard fanila pob, sorbet riwbob
Baked vanilla custard tart, rhubarb sorbet 9.00

Terin siocled du, pain d'épices, siocled caramel, cnau cyll
Dark chocolate terrine, pain d'épices, caramelized chocolate, hazelnuts 9.00

Pwdin taffi gludiog, saws caramel hallt, hufen iâ fanila Madagasca
Sticky toffee pudding, salted caramel sauce, Madagascan vanilla ice cream 9.00

Detholiad o hufen iâ a sorbets Castell Deudraeth
Selection of Castell Deudraeth ice-creams & sorbets 7.00



















CASTELL DEUDRAETH, 1855





CAWS - CHEESE 

Cawsiau Cymru, siytni'r tymor, seleri, bisgedi
Welsh artisan cheeses, seasonal chutney, celery, crackers 13.00

GWYN | WHITE

	175ml 	250ml 	750ml 
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12%  Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours.  100% Pinot grigio. Bwlgaria - Bulgaria 11% 	6.50	9.50	28.00
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish.  100% Sauvignon Blanc. Ffrainc - France 12% 	6.50	9.50	28.00
204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Lled befrnog gyda naws ffres adfywiol Light with natural spritz & an uplifting, fresh palate.  100% Muscadet. Ffrainc - France 11.5% 	7.00	10.00	30.00
205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône Blasau eirin gwlanog a ffrwythau'r berllan. White peach & orchard flavours. Rounded on the finish.  50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 	7.00	10.00	30.00
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitania Gwin sych a sionc gyda nodau sitrws suddlon ar yr ô-flas Crisp, dry with white blossom aromas & a citrus finish.  100% Picquepoul. Ffrainc - France 13% 	7.50	11.00	32.00
218 Bwrgwyn Gwyn PORTMEIRION White Burgundy, Joseph Meunier, Mâcon Villages Bwrgwyn gwych, ffres a llyfn gyda blasau sitrws Excellent white Burgundy, firm, crisp with ripe citrus fruit  100% Chardonnay. Ffrainc - France 13% 	8.50	12.00	35.00





RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube Sawrus gyda blas ffrwythau cochion ac ô-flas iochus lled sych Palet of aromatic light red fruits, zesty off-dry finish.  100% Pinot Grigio. Bwlgaria - Bulgaria 11% 	6.50	9.50	28.00
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfuriog o haul Profens a ffrwythau gloywon Summer in Provence; bright fruit & raspberry fragrance.  100% Cinsault. Ffrainc - France 11.5% 	7.50	11.00	32.00

COCH | RED

400 PORTMEIRION Merlot, IGP, Donau Danube Gwin cydnerth, melfedaidd blas ceirios a mwyar duon Soft, rich with blackberry aromas and dark fruit notes.  100% Merlot. Bwlgaria - Bulgaria 12% 	6.50	9.50	28.00
401 PORTMEIRION Cabernet Sauvignon Blas mwyar duon a llus, arlliw o fara crasu ac ô-flas cywain Blackberry & blueberry, soft tannins & toasty notes  100% Cabernet Sauvignon. Ffrainc - France 14% 	6.50	9.50	28.00
402 PORTMEIRION Rioja, Bodegas del medioevo, Ebro Rioja gloyw blas aeron cochion aeddffed, sbeislyd Bright cherry red with flavours of red fruits & a hint of liquorice.  Tempranillo, Gamacha, Graciano, Mazuelo. Sbaen - Spain 13% 	7.00	10.00	30.00
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc Ffrwythau cytbwys, sidanaidd gydag adflas amheuthun Smooth, well balanced with cherry notes & lingering tannins.  100% Pinot Noir. Ffrainc - France 13%, 	6.50	9.50	28.00
408 PORTMEIRION Shiraz, South Eastern Australia Aroglu ffrwythau duon, ewcalyptws a sbeis Aromas of red fruits, eucalyptus & spice with silky liquorice notes  100% Shiraz. Awstralia - Australia 13.5% 	7.00	10.00	30.00
425 PORTMEIRION Malbec, Mendoza, Ariannin Gwin cydnerth, ystwyth a ffrwythau gydag ô-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish.  100% Tempranillo. Yr Ariannin - Argentina 13.5% 	6.50	9.50	28.00
404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône Aroglau eirin sych a sbeis, blas ffrwythau cochion Aromas of prune & spice, rounded with a smooth finish.  Grenache, Syrah, Cinsault, Mourvèdre. Ffrainc - France 13.5% 	7.50	11.00	32.00

GWYN MELYS | DESSERT WINE

	125ml 	375ml 	750ml 
500 Afon Mêl Welsh Honey Mead, Ceredigion Medd hen ffaswn go iawn o Geredigion. Traditional fermented honey mead, fresh with a light heather finish. Mêl eplededig Fermented honey. Cymru - Wales 12.5%	6.50		35.00
502 Muscat de St-Jean-de-Minervois, Tailhades (37.5cl) Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl The ripest bunch of raisined grapes squeezed into a glass  100% Muscat. Ffrainc - France 15%	8.50	25.00	

TE NEU GOFFI - COFFEE OR TEA



Coffi Lavazza (latte, cappucinno, du ayyb) neu eich dewis o de Cymreig neu de perlysiâu gyda melysfwyd

Lavazza coffee (latte, cappucinno, Americano etc) or your selection of Welsh or flavoured teas - all served with petits fours

5.00

