

BWYDLEN GYDA'R NOS
AR GAEL 16:00 - 19:00



EVENING MENU
AVAILABLE 16:00 - 19:00

TAMAIID I AROS PRYD | APPETISERS

Olifau cymysg o'r Eidal  
Mixed Italian olives 4.00

Focaccia rhosmari a halen môr,  
balsamig aeddfed, olew olewydd gorau
Focaccia with rosemary and sea salt,
aged balsamic, extra virgin olive oil 4.00

PLATIAD OER | COLD PLATTER

Cigoedd cadw o'r Eidal, focaccia, olifau nocellara, picl, balsamig, olew
Italian cured meats, focaccia, nocellara olives,
pickles, balsamic, extra virgin olive oil 13.50

SALAD | SALAD

Salad trilliw - Caprese salad 8.00 
Tomatos hen ffasiwn, mozzarella byfflo, brenhinllys, dresin balsamig
Heirloom tomatoes, buffalo mozzarella, basil, balsamic dressing

ANTIPASTI

Calamari mewn cyteu, aioli, lemon, dail salad
Crispy calamari, Halen Môn sea salt, chilli, aioli, lemon 11.00

Bara crasu madarch gwyllt, hufen cap tylllog, dresin tryffl, caws Parma
Bruschetta, sautéed wild mushrooms, porcini cream, truffle dressing,
parmesan 10.00 

Burrata, briwsion crimp ndjudata, pesto pistasio, berwr y dŵr 
Burrata, crispy ndjudata crumb, pistachio pesto, watercress 10.50

BWYDLEN BLANT (DAN 12)
CHILDREN'S MENU (UNDER 12)

9.00

Penne gyda saws tomato Penne with tomato sauce

Cnepynau cyw a sglodion Chicken goujons and chips

Pizza Margherita bach Small pizza Margherita 

PASTA

Penne al'arrabiata con pollo 15.00
Pasta, cyw iâr, tsili, pupur coch rhost, tomato, brenhinllys
Penne pasta, chicken, chilli, roasted red pepper, tomato, basil

Penne alla norma 13.00
Pasta penne, wyllys, ricotta, tomato, brenhinllys 
Penne pasta, aubergine, ricotta, tomato, basil

PIZZA

Margherita  12.00
Mozzarella, brenhinllys, tomato - Buffalo mozzarella, basil, tomato

Pizza con funghi  13.50
Madarch, garlleg, tomato - Mushroom, garlic, mozzarella, tomato

Pizza diavola  14.50
Pupurau, selsig, tsili - Peppers, pepperoni, Italian sausage, chilli

BARA GARLLEG | GARLIC BREAD

Bara Garlleg - Garlic Bread  10.00
Menyn garlleg, caws Parma, mozzarella
Garlic bread, parmesan, mozzarella

NAILL OCHR | SIDE DISHES

Sglodion | Chips 4.00

Sglodion caws Parma | Parmesan fries 5.00

Salad berwr y gerddi, caws Parma, dresin balsamig
Rocket & parmesan salad, balsamic dressing 4.00

PWDINAU | DESSERTS

Affogato 6.00
Hufen iâ gelato fanila Portmeirion, espresso dwbl, biscotti
Portmerion gelato vanilla ice cream, double espresso , biscotti

Tiramisu cacen gri - Welsh cake tiramisu 7.00

Panna cotta limoncello, mwtrin ffrwythau'r tymor 7.00
Limoncello panna cotta, seasonal fruit compot

Gelato Portmeirion, crymbl bisgedi amaretti 6.00
Portmeirion gelato, amaretti biscuit crumble

DIODYDD POETH | HOT DRINKS

Espresso 2.50
Joch ychwanegol - Extra shot .50
Cappuccino 3.75
Latte 3.75

Americano 2.95
Coffi ewyn llefrith - Flat white 3.75
Mocha hufen a siocled
Whipped cream & choc chip Mocha 4.50

Siocled poeth, hufen a malws melys 4.50
Hot chocolate, cream, marshmallow
Te a The perlysiau*
Tea and herbal infusions* 2.95

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff i gyd.

A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by all the staff.

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid 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.**



Poeth
Hot



Addas i lysieuwyr
Suitable for vegetarians



Addas i feganïaid.
Suitable for vegans.



Gellir paratoi rhai prydau heb glwten ar eich cais
Some dishes can be made gluten free on demand

* Mintys poeth/Peppermint, Camomeil
* Camomile, Te Gwyrdd/Green Tea, Earl Gray



CWRW A SEIDR | BEER & CIDRE

Birrificio Angelo Poretti 3 Luppoli, ABV 4.8% (Peint - Pint / 567ml) Cwrw arddull lager wedi'i gyflyru ar dymheredd isel, o liw clir a charboniad mân o wead ysgafn gyda blas a chwerwder cytbwys. Lager-style beer conditioned at low temperature, of clear colour and fine carbonation, with a light body, balanced bitterness and flavour.	7.00
1664 Blanc ABV 5.5% (Peint - Pint / 567ml) Cwrw gwenith Ffrengig adfywiol, gydag awgrym o sbeis a naws sitrws Refreshing French wheat beer, with a hint of spice and twist of citrus.	7.00
Somersby Apple Cider ABV 4.5% (Peint - Pint / 567ml) Seidr afalau wedi'i hidlo'n oer sy'n cynnig ias chwerwfelys a diweddglo glân gloyw. Somersby is a cold-filtered apple cider offering a bittersweet sensation and cleansing finish.	6.50
Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5% Lager ysgafn euraidd o grefft llaw. ABV 4.5% / A craft brewed light golden lager. ABV 4.5%	5.50
IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5% Cwrw golau sawrus traddodiadol. ABV 4.5% / Traditional aromatic Indian Pale Ale. ABV 4.5%	5.50
Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5% Cwrw du llyfn gyda arlliw o siocled coeth ABV 4.5% / Smooth stout with rich chocolate undertones. ABV 4.5%	5.50
Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8% Cwrw euraidd gydag naws hopys a blagur. / Golden hoppy ale with a floral aroma	5.50

DIODYDD YSGAFN | SOFT DRINKS

Gwydraid Coca-Cola / Diet Coke / Coke Zero by the glass	3.50
Gwydraid Lemonêd / Lemonade by the glass	3.50
Sudd Afal neu Oren / Orange or Apple Juice	2.50
Dŵr llonydd / Mineral Water 500ml	1.50
Dŵr mwynol (llonydd neu fyrlymus) : Mineral water (still or sparkling) 750ml	3.50

GWIN | WINE

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml	750ml
PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal	7.50	35.00
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 ABV 11%		

GWYN | WHITE

	175ml	250ml	750ml
PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria	7.00	9.50	28.00
Gwin sy'n gyforiog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours. 100% Pinot grigio. Bwlgaria - Bulgaria ABV 12%			
PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc,	7.00	9.50	28.00
Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish. 100% Sauvignon Blanc. Ffrainc - France ABV 12%			
PORTMEIRION Chardonnay Les Chardonneuses IGP Pays d'Oc	7.00	9.50	28.00
Gwin cain, ffres gydag aroglau ffrwythau gwynion a blas adfywiol An elegant unoaked Chablis style wine with a full, supple, fruity palet 100% Chardonnay. Ffrainc - France ABV 13%			

RHOSLIW | ROSÉ

PORTMEIRION Pinot Grigio Rosê, Donwy Danube	7.00	9.50	28.00
Sawrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych Palet of aromatic light red fruits, zesty off-dry finish. 100% Pinot Grigio. Bwlgaria - Bulgaria ABV 12.5%			

COCH | RED

PORTMEIRION Merlot, IGP, Donau Danube	7.00	9.50	28.00
Gwin cydnerth, melfedaidd blas ceirios a mwyar duon Soft, rich with blackberry aromas and dark fruit notes. 100% Merlot. Bwlgaria - Bulgaria ABV 12.5%			
PORTMEIRION Cabernet Sauvignon	7.00	9.50	28.00
Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain Blackberry & blueberry, soft tannins & toasty notes 100% Cabernet Sauvignon. Ffrainc - France ABV 12%			
Portmeirion Malbec, La Rioja	7.00	9.50	28.00
Gwin cydnerth, ystwyth a ffrwythus gydag ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish. 100% Tempranillo. Yr Ariannin - Argentina ABV 14%			

Math o rawnwinn a chanran cyfuniad Grape types and percentage blend	Addas i feganiaid. Suitable for vegans.	ABV	Cyfartaledd alcohol i gyfaint Alcohol by volume.
--	--	-----	---