

TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocellara del Belice 
Organic Nocellara del Belice olives 4.00

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

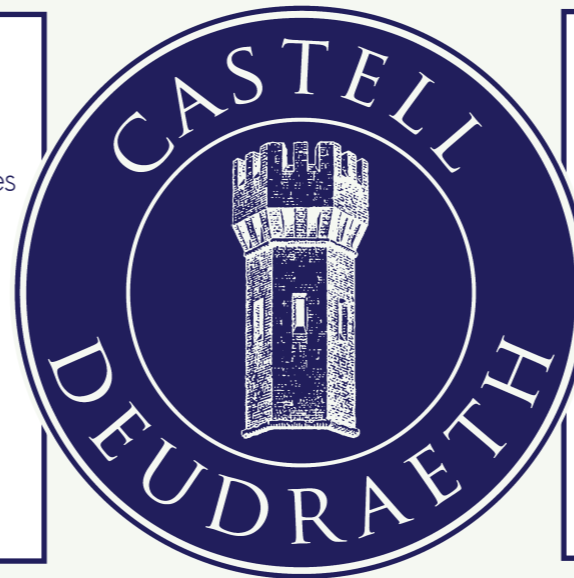
Almwns mwg 
Smoked almonds 4.00

Pysgnau blas wasabi 
Wasabi coated peanuts 4.00

Cresision hallt y gegin 
Kitchen Salted Crisps 4.00

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

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

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

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

Tatws newydd mintys, menyn hallt
Minted new potatoes, salted butter

Moron rhost, mêl Dyffryn Mawddach, teim
Roasted chantilly carrots, Dyffryn Mawddach
honey, thyme

Sbigoglys hufennog a garleg
Creamed garlic spinach

I DDECHRAU - TO START

Eog cadw betys, crème fraiche paill ffenigl, saws eirin Mair
Beetroot cured salmon, fennel pollen crème fraiche, gooseberry ketchup 12.00


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

Terin coes hwyaden wasgu a pistasio, parfait iau hwyaid, siytni ceirios ac oren, surdoes crasu
Pressed duck leg & pistachio terrine, duck liver parfait, cherry & orange chutney, toasted sourdough 12.00

Asennau gludiog oen, ciwcymbr picl, ffeta, emwlsiwn harissa
Sticky Lamb ribs, pickled cucumber, feta, harissa emulsion 12.00

Quiche cennin a chaws Hafod, remoulade kohlrabi, salad radish picl 
Leek and Hafod cheese quiche, kohlrabi remoulade, pickled radish salad 11.00

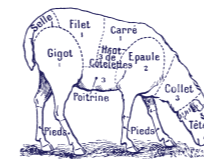
Cawl pupurau cochion rhost, pesto tomatos haul mwg, brenhinllys 
Roasted red pepper and tomato soup, smoked sun blushed tomato pesto, basil 10.00

Bwrata crimp sglein tsili a nionod, tomatos, mwtrin afocado a leim, cnau cashiw candi 
Crispy chilli & onion glazed burrata, heritage tomatoes, avocado & lime puree, candied cashew nuts 11.00

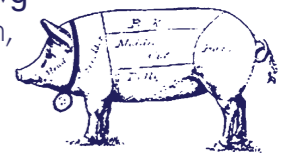
Cregin glesion, bara Ffrengig (bach)
Moules mariner, crispy baguette (small) 12.00

O'R FFERM - FROM THE FARM

Brest cyw iâr, confit nionod, tarten madarch hufennog a thatws, mwtrin seleriac rhost, jus tarragon
Chicken supreme, confit onion, creamy wild mushroom & potato tart, roasted celeriac puree, tarragon jus 24.00



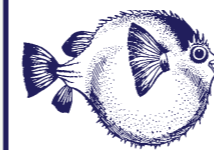
Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,
Tatws ffrio garleg rhost, moron slein masarn, saws menyn bacwn mwg
Grain mustard glazed Welsh T bone pork, roasted garlic hash brown,
maple glazed carrots, smoked bacon butter sauce 24.00



Ffolen oen Cymreig, brocoli coesyn brau gloosg,
tatws malu gyda chaws gafr ac olewydd du, gremolata mintys
Welsh lamb rump, charred tender stem broccoli,
goats' cheese and black olive crushed potatoes, mint gremolata 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, berdys brown, saws menyn persli
Grilled plaice, laverbread butter leeks, brown shrimp, parsley butter sauce 24.00

Cregyn gleision, sglodion, bara Ffrengig (mawr) - Moules frites, crispy baguette (large) 23.00

O'R TIR - FROM THE LAND

Ffilo crimp, mille feuille ratatouille, ricotta, saws vierge 
Crispy filo, ratatouille mille feuille, ricotta, sauce vierge 22.00



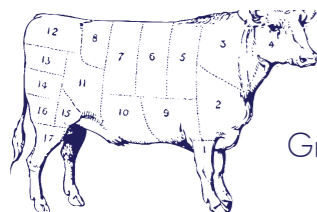
Croquette madarch a chlorod y moch, blodfresych, dail surion 
Mushroom & truffle croquette, cauliflower, sorrel 22.00

Risoto corbwmpen, sbigoglys, pys a lemon rhost gyda salad rhuddygl 
Courgette, spinach, pea, and roasted lemon risotto with radish salad 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.

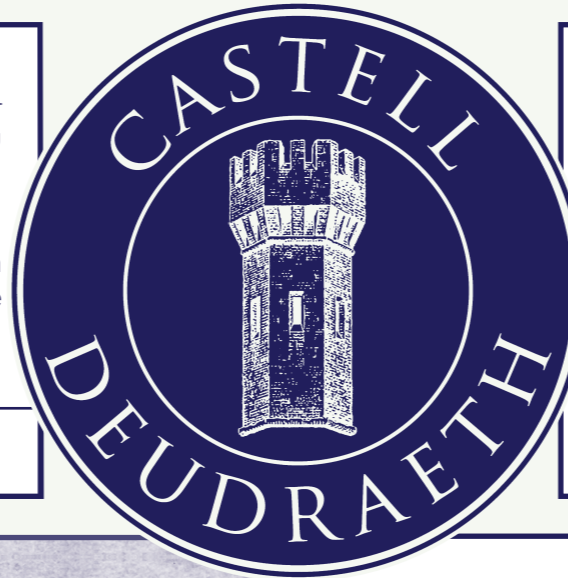
ALERGEDDAU - ALLERGENS

Rhowch wybod os oes gennych alergeddau. Ceisiwn leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni chymerwn gyfrifoldeb am adweithiau niweidiol yn sgil prydau yma. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

Please advise staff if you have any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

 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 siocled gwyn, mefus, teisen frau sitrws
White chocolate crème brûlée, strawberry, citrus shortbread 9.00

Tarten mws fanila a mafon, sorbe trofannol
Vanilla and raspberry mousse tart, tropical sorbet 9.00

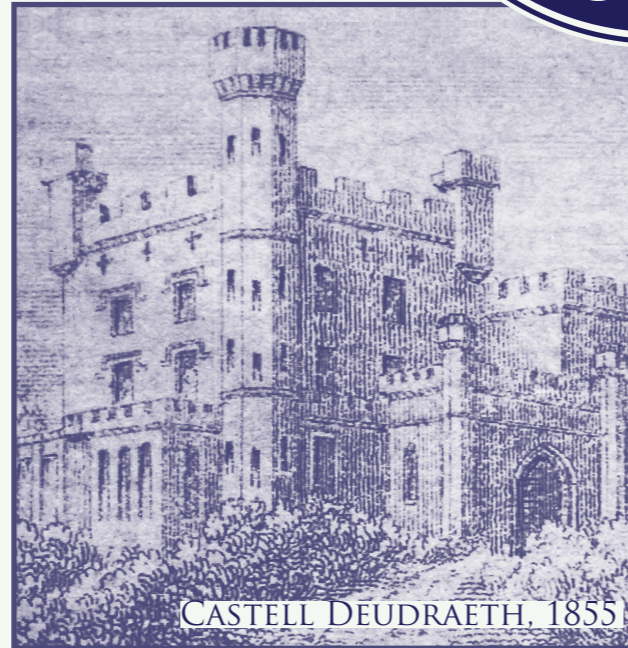
Assiette de desserts

Panna cotta eirin gwlanog - tarten lemon - tiramisu
Blood peach pannacotta - lemon meringue tart - tiramisu 9.00

Terîn siocled du, caramel ac oren, hufen iâ siocled a chnau cyll
Dark chocolate, caramel & orange terrine,
chocolate & hazelnut ice cream 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



CAWS - CHEESE

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

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 eplersedig 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, cappuccino, du ayyb) neu eich dewis o de Cymreig neu de perlysiâu gyda melysfwyd

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





5.00



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 ôl-flas Crisp, dry with white blossom aromas & a citrus finish.  100% Picpoul. 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 ôl-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 ôl-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 Arogalu 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 ôl-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