



BAR Y GWESTY HOTEL BAR MENU



BRECHDANAU | SANDWICHES

Ar fara gwyn neu frown lleol gydag salad afalau a radis, betys a nionod coch picl, creision hallt

On local white or granary bread, with apple & radish salad, pickled beetroot & red onion, salted crisps

**Perl Wen, nionod coch
caramel, berwr y gerddi**

Perl Wen Welsh Brie, caramelised
red onion, rocket 10.00

**Eog wedi'i gochi
gyda chiwycymbr**

Oak smoked salmon
and cucumber 12.00

**Ŵy, nionod dodwy
a berwr y dŵr**

Egg, spring onion
and watercress 10.00

**Ham gamwn rhost gyda mwstard
grawn Cymreig**

Honey roast gammon ham, Welsh
wholegrain mustard 11.00

Cawl corbwmpen a phys, hufen almwns, blodyn corbwmpen â llenwad lemon cadw a pherlysiau'r haf
Courgette and pea soup, almond cream, preserved lemon and summer herbs stuffed courgette flower 11.00

Gravlax eog, cyn carw'r môr picl, caprys crimp, crème fraîche rhuddygl poeth
Salmon gravlax, pickled samphire, crispy capers, horseradish crème fraîche 15.00

Byrger oen Cymreig, mayonnaise harissa, siytni pupurau coch, ffeta
Welsh lamb burger, harissa mayonnaise, red pepper chutney, feta 18.00

Cinio'r Werin - Ploughman's lunch 20.00

Ham rhost mêl a mwstard rhost, Cheddar aeddfed Eryri, nionod picl balsamic, piccalilli,
Honey & mustard roasted ham, Snowdonia mature cheddar, balsamic pickled onions, piccalilli,
chorizo scotch egg, pork pie, sourdough with Welsh salted butter

Caws pobi ar surdoes crasu, cennin picl, afal, radicchio a berwr y dŵr
Welsh rarebit on toasted sourdough, pickled leeks, apple, radicchio & watercress 14.00

NAILL OCHR : SIDES

Olewydd Gordal
Gordal olives 5.00

Surdoes, menyn hallt Cymreig
Baked sourdough, Welsh butter 5.00

Cigoedd cadw Trealy
Trealy farm charcuterie 6.00

Sglodion Koffmann
Koffmann's fries 5.00

Moron Vichy
Vichy carrots 5.00

Salad radis, betys picl ac afal
Radish, pickled beetroot & apple salad 5.00

PWDINAU, CACENNI A CHAWS : DESSERTS, CAKE & CHEESE

Melys gybolfa mefus a fertain lemonaidd
Strawberry and lemon verbena Eton mess 9.00

Mws siocled du ac olew olewydd, parfait toes cwcis, hufen iâ crwst pwff carameleiddio
Dark chocolate olive oil mousse, cookie dough parfait, caramelised puff pastry ice cream 10.00

Bara brith, menyn hallt Cymreig | Bara brith, salted Welsh butter 6.00

Dwy sgon, jam tymhorol, hufen tolch | Brace of scones, seasonal jam, Welsh clotted cream 8.50

Cawsiau ffermydd Cymru (Môn Las, Perl Wen, Hafod), siytni, seleri, bisgedi
Artisan Welsh cheeses (Môn Las, Perl Wen, Hafod) chutney, celery, biscuits 13.00

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.

Gofynnwn i chi hysbysu'r staff am unrhyw alergeddau a allai fod gennych. Cymerwn ofal i leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoldeb am adweithiau niweidiol yn sgil prydau a gafwyd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

We ask you to advise staff of any allergies that you may have. 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, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

GWINOEDD PORTMEIRION

PORTMEIRION WINES

BYRLYMUS

SPARKLING

		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal	7.50	40.00

SIAMPAEN

CHAMPAGNE

		125ml 	750ml 
109	Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France	11.00	65.00

GWYN

WHITE

		175ml 	250ml 	750ml 
201	PORTMEIRION Pinot Grigio, Yr Eidal / Italy	7.00	10.00	30.00
202	PORTMEIRION Chardonnay, Fernand Laroche, IGP Pays d'Oc, Ffrainc / France	7.00	10.00	30.00
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc / France	7.00	10.00	30.00
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône	7.50	11.00	32.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc / France	8.50	12.00	35.00
218	Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Ffrainc / France			35.00

RHOSLIW

ROSÉ

300	PORTMEIRION Rosata Italiano Yr Eidal / Italy	7.00	10.00	30.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc / France	7.50	11.00	32.00

COCH

RED

400	PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc / France	7.00	10.00	30.00
401	PORTMEIRION Cabernet Sauvignon, Pays d'Oc, Ffrainc / France	7.00	10.00	30.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen / Spain	7.50	11.00	32.00
403	PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc / France	7.00	10.00	30.00
408	PORTMEIRION Shiraz, De Ddwyrain Awstralia / South Eastern Australia	7.50	11.00	32.00
425	PORTMEIRION Malbec, Mendoza, Ariannin / Argentina	7.00	10.00	30.00
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône			35.00