



## AMSER CINIO : LUNCH MENU

### TAMAID I AROS PRYD : SNACKS

Olewydd Gordal  
Gordal olives 5.00

Pastrami eog  
Salmon pastrami 5.00

Cigoedd cadw fferm Trealy  
Trealy farm Welsh charcuterie 6.00

Surdoes y gegin, menyn lefain  
Baked kitchen sourdough, cultured butter 4.00



### I DDECHRAU : STARTERS

Cawl nionod a blodfresych,  
resins melyn picl, cnau cyll  
White onion and cauliflower soup,  
pickled golden raisins, hazelnuts

Rafili coes hwyaden confit, maip,  
rhiwbob, consommé hwyaden fwg  
Confit duck leg ravioli, turnip, rhubarb,  
smoked duck consommé

Eog confit miso, jam ffenigl,  
ponzu tomatos, lemonwellt  
Miso confit salmon, fennel jam,  
tomato ponzu, lemongrass

Tarten merllys a melynwy confit, mws caws gafr  
Pantesgawen, vinaigrette cloron y moch  
Asparagus and confit egg yolk tart, Pantesgawen Goats  
cheese mousse, black truffle vinaigrette

### PRIF GYRSIAU : MAIN COURSES

Asen fer Gymreig, caws Perl Las, moron, sglodion braster cig eidion, saws bordelaise  
Braised Welsh short rib, Perl Las cheese, carrot, beef fat chips, bordelaise sauce

Bol mochyn Cymreig crimp, bresych hispi, stwsh tatws melys, madarch wystrys y coed, taragon  
Welsh crispy belly pork, hispi cabbage, sweet potato puree, king oyster mushroom, tarragon

Draenog y môr, merllys, tatws mâl a bara lawr, berdys brown, saws beurre noisette  
Stone bass, asparagus, laverbread crushed potatoes, brown shrimp, beurre noisette

Gnocchi tatws a chraf, brocoli rhost, pys, grawnwin picl, saws ajo blanco  
Wild garlic potato gnocchi, roasted broccoli, peas, sherry vinegar pickled grapes, ajo blanco sauce

Moron Vichy  
Vichy carrots  
5.00

#### NAILL OCHR : SIDES 5.00

Tatws newydd  
New potatoes 5.00

Sglodion Koffmann  
Koffmann's fries 5.00

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

### PWDINAU A CHAWS : DESSERTS & CHEESE

Panna cotta fanila, rhiwbob Swydd Efrog, blas rhosod  
Vanilla panna cotta forced Yorkshire rhubarb, rose

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

Pwdin bara menyn croissant, hufen iâ banana, crème anglaise muscovado  
Croissant bread and butter pudding, banana ice cream, muscovado creme anglaise

Cawsiau ffermydd Cymru, siytni tymhorol, bisgedi  
Artisan of Welsh Cheeses, seasonal chutney, crackers

DAU GWRS 34.00 FOR TWO COURSES : TRI CHWRS 40:00 FOR THREE COURSES

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 groeshalugi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, 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. 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, Donwy, Bwlgaria / Bulgaria	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 Pinot Grigio Rosé, Donwy   Danube, Bwlgaria / Bulgaria	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