

TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocellara del Belice
Organic Nocellara del Belice olives 4.00



Almwns mwg
Smoked almonds 4.00



Pysgnau blas wasabi
Wasabi coated peanuts 4.00

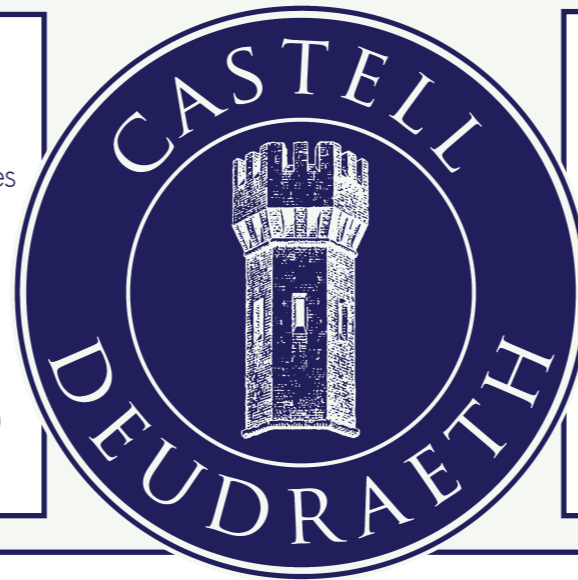


Cigoedd cadw Fferm Trealy gyda phicl
Trealy Farm Welsh charcuterie with pickles 6.00

BARA - BREAD



Bara newydd ei grasu
gyda menyndd 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 mayo, parmesan

Tatws stwnsh menyndd
Buttery potato puree

Moron Chantilly rhost, mêl lleol, teim
Roasted Chantilly carrots, Welsh honey, thyme

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

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

Sbigoglys hufennog a garlleg
Creamed garlic spinach

I DDECHRAU - TO START

Cawl pwmpen cnau menyndd rhost, cnau coco a tsili, pupurau coch rhost, coriander
Roasted butternut squash, coconut and chilli soup, roasted red peppers, coriander 10.00



Eog gravlax betys, oren a merywen, creme fraiche marchrudygl, saws afalau mwg
Beetroot, orange & juniper cured Salmon gravlax, horseradish creme fraiche, smoked apple ketchup 12.00

Corgimychiaid mawr crimp a chorgimwch sesami, saws sate, radish picl, coriander
Crispy King prawn & sesame king prawns, satay sauce, pickled radish, coriander 15.00

Cregin glesion, bara Ffrengig (neu un mawr fel prif gwrs)
Moules mariner, crispy baguette (or large as main course) 12.00

Terin coes hwyaden 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

Carpaccio lwyn carw, mwyar duon picl, salami carw fferm Trealy, salad Môn Las
Venison loin carpaccio, pickled blackberry, Trealy farm venison salami, Môn Las blue cheese salad 13.00

Quiche cennin a chaws Hafod, remoulade kohlrabi, cnau cyll
Leek and Hafod cheese quiche, kohlrabi remoulade, hazelnuts 11.00

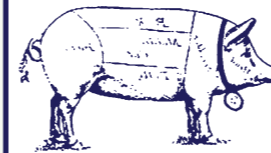


Halloumi sglein mêl a miso, salad Waldorf, dresin balsamig
Honey and miso glazed halloumi, Waldorf salad, balsamic dressing 11.00

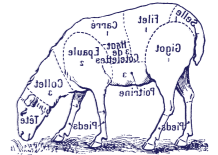


O'R FFERM - FROM THE FARM

Brest cyw iâr, seleriach rhost, brocoli coesyn brau, mwstard grawn, madeira, jus tarragon
Chicken supreme, roasted celeriac tender-stem broccoli, grain mustard, madeira, tarragon jus 24.00



Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,
Tatws ffrio garlleg rhost, moron slein masarn, saws menyndd 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, stwnsh cymysg, siobols, saws Reform
Welsh lamb rump, bubble & squeak potato cake, braised shallot, Reform sauce 26.00

O'R MÔR - FROM THE SEA

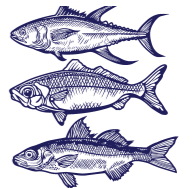
Penfras mewn cyteu, sglodion ffrio deirgwaith, saws tartar lemon cadw, pys mâl, saws cyri
Battered cod, triple cooked chips, preserved lemon tartare sauce, crushed peas, curry sauce 22.00

Brithyll ffrwd sialc, cennin, cynn carw'r môr picl, berdys, saws menyndd bara lawr a phersli
Chalk stream trout, leeks, pickled samphire, brown shrimp, parsley & laverbread butter sauce 24.00

Maelgi mewn ham Parma, bresych Safwy, saws Bordelaise, saets
Monkfish wrapped in Parma ham, Savoy cabbage, Bordelaise sauce, sage 24.00



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



O'R TIR - FROM THE LAND

Llysiâu gwraidd sbeisiau Morocco, pastai gwygby's a thatws melys, harissa, almwns
Moroccan spice root vegetable, chickpea & sweet potato shepherd's pie, harissa, almonds 22.00

Madarch, croquette tryffl, blodfresych rhost, saets
Mushroom, truffle croquette, roasted cauliflower, sage 22.00



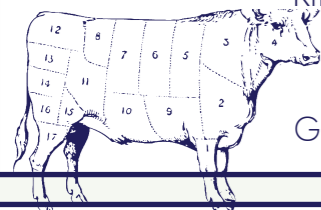
Risoto pwmpen rhost, sbigoglys, a chnau castan, hadau crasu, berwr y dŵr
Roasted Pumpkin, spinach & chestnut risotto, toasted seeds, watercress 22.00



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 3.00

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

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.

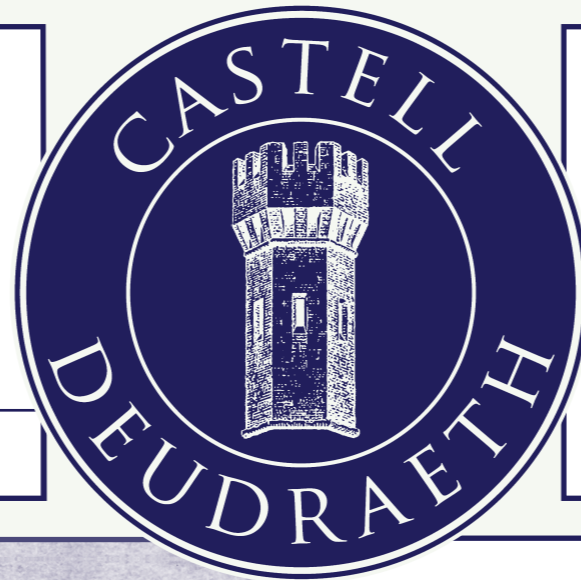
ALERGEDDAU - ALLERGENS

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. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soya, 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. 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%	7.50	40.00
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 11% 		
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus	13.50	80.00
Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style.  Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 		
101 Michel Arnould & Fils, Champagne Brut NV, Grand Cru, Verzenay	11.50	65.00
Blas afalau a bricyll, mêl a bara crasu Notes of white fruit & apricot, honey, hazelnuts & brioche.  Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 		

I ORFFEN - TO FINISH

Cacen gaws Bailys, ganache pralin a siocled, saws caramel oren

Bailys cheesecake, praline and chocolate ganache, orange caramel sauce 9.00

Panna cotta trofannol, pîn-afal, leim
Tropical panna cotta, pineapple, lime 9.00

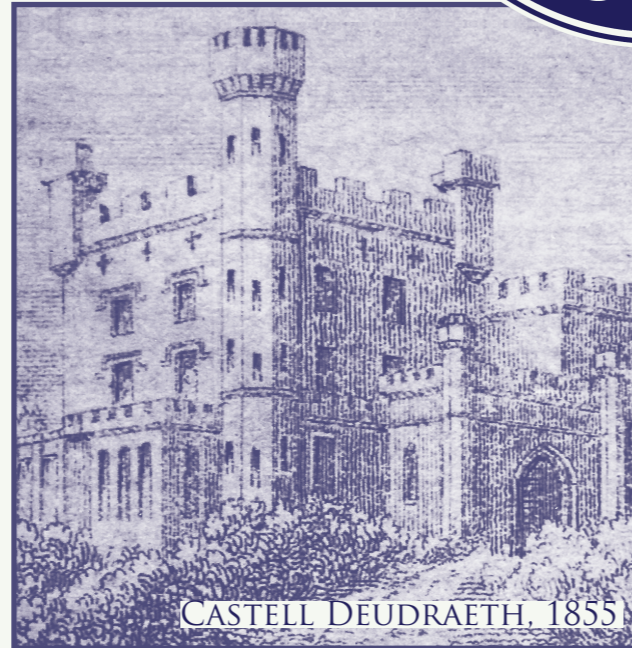
Desglaid o bwdinau {afal, bynsen choux chantilly - sfêr siocled gwyn a lemwn - ffwl crymbl mwyar duon}
Assiettes of desserts {apple, Chantilly cream choux bun - white chocolate and lemon sphere - blackberry crumble fool} 9.00

Tarten Bakewell ceirios Amarena cynnes, cwstard ffa tonca
Warm Amarena cherry Bakewell tart, tonka bean custard 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, siytini, grawnwin, bisgedi
Welsh artisan cheeses, seasonal chutney, grapes, crackers 13.00

GWIN MELYS | DESSERT WINE

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

TE NEU GOFFI - COFFEE OR TEA

Coffi Lavazza (latte, cappuccino, du ayyb) neu eich dewis o de Cymreig neu de perllysiau 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% 	6.50	9.50	28.00
Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours.  100% Pinot grigio. Bwlgaria - Bulgaria 11% 			
202 PORTMEIRION Chardonnay 'Les Chardonneuses', Laroche, IGP Pays d'Oc	6.50	9.50	28.00
Gwin cain, ffres heb dderw, aroglau blagur Unoaked Chardonnay, floral notes and a full, supple, fruity palate. D100% Chardonnay. Ffrainc - France 13% 			
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc,	6.50	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 12% 			
204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw,	7.00	10.00	30.00
lled befrnog gyda naws ffres adfywiol Light with natural spritz & an uplifting, fresh palate.  100% Muscadet. Ffrainc - France 11.5% 			
205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône	7.00	10.00	30.00
Blasau eirin gwlanog a ffrwythau'r berllan. White peach & orchard flavours. Rounded on the finish.  50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 			
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitania	7.50	11.00	32.00
Gwin sych a siocn gyda nodau sitws suddlon ar yr ôl-flas Crisp, dry with white blossom aromas & a citrus finish.  100% Picpoul. Ffrainc - France 13% 			
218 Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Mâcon Villages	8.50	12.00	35.00
Bwrgwyn gwych, ffres a llyfn gyda blasau sitws Excellent white Burgundy, firm, crisp with ripe citrus fruit  100% Chardonnay. Ffrainc - France 13% 			

RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube	6.50	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 11% 			
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc	7.50	11.00	32.00
Gwin cyfuriog o haul Profens a ffrwythau gloywog Summer in Provence; bright fruit & raspberry fragrance.  100% Cinsault. Ffrainc - France 11.5% 			

COCH | RED

400 PORTMEIRION Merlot, IGP, Donau Danube	6.50	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 12% 			
401 PORTMEIRION Cabernet Sauvignon	6.50	9.50	28.00
Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywraïn Blackberry & blueberry, soft tannins & toasty notes  100% Cabernet Sauvignon. Ffrainc - France 14% 			
402 PORTMEIRION Rioja, Bodegas del medioevo, Ebro	7.00	10.00	30.00
Rioja gloyw blas aeron cochion aeddfed, sbeislud Bright cherry red with flavours of red fruits & a hint of liquorice.  Tempranillo, Garnacha, Graciano, Mazuelo. Sbaen - Spain 13% 			
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc	6.50	9.50	28.00
Ffrwythau cytbwys, sidanaidd gydag adflas amheuthun Smooth, well balanced with cherry notes & lingering tannins.  100% Pinot Noir. Ffrainc - France 13%, 			
408 PORTMEIRION Shiraz, South Eastern Australia	7.00	10.00	30.00
Aroglau ffrwythau duon, ewcalyptws a sbeis Aromas of red fruits, eucalyptus & spice with silky liquorice notes  100% Shiraz. Awstralia - Australia 13.5%			
425 PORTMEIRION Malbec, Mendoza, Ariannin	6.50	9.50	28.00
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% 			
404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône	7.50	11.00	32.00
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% 			