



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 7.00

Surdoes y gegin, menyn lefain

Baked kitchen sourdough, cultured butter 4.00



I DDECHRAU : STARTERS

Cawl madarch, croque-monsieur
caws Cenarth a chloron y moch

Forest mushroom soup, black truffle
and golden Cenarth cheese croque-monsieur

lâr gini, terîn bricyll a phistasio,
saws nionod, parfait iau cyw iâr

Guineafowl, apricot and pistachio terrine,
burnt onion ketchup, chicken liver parfait

Confit eog cadw, mwtrin cennin a miso, dashi
nionod rhost, rhuddugl poeth

Confit cured salmon, leek and miso puree, roasted
onion dashi, horseradish

Tarten betys rhost ac orennau,
mws caws gafr Pantegsawn, cnau cyll

Roasted beetroot & orange tart, Pantegsawen
goat's cheese mousse, hazelnuts

PRIF GYRSIAU : MAIN COURSES

Boch ych Cymreig, caws Perl Las, moron, sglodion braster cig eidion, saws bordelaise
Braised Welsh ox cheek, Perl Las cheese, carrot, beef fat chips, bordelaise sauce

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

Lleden rhost ar yr asgwrn, cregyn gleision picl, perlysiâu'r arfordir, beurre noisette dil a bara lawr
Roasted plaice on the bone, pickled wild Welsh mussels, sea herbs, dill and seaweed beurre noisette

Pwmpen sglein mêl a theim, gnocchi Parisienne, ffacbys Puy, saets

Honey and thyme roasted glazed pumpkin, gnocchi Parisienne, braised Puy lentils, sage

Moron Vichy

Vichy carrots
5.00

NAILL OCHR : SIDES 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

Crème brûlée pistasio, gellyg rhost, crème fraîche mêl

Pistachio crème brûlée, roasted pear, honey crème fraîche

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

Tarten cryml afalau gynnes, hufen iâ tonnau mwyar duon, crème anglaise caramel hallt
Warm apple crumble tart, blackberry ripple ice cream, salted caramel crème anglaise

Cawsiau ffermydd Cymru, siytni tymhorol, bisgedi

Artisan 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 groeshalogi 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, 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, Loire, 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