



BWYDLEN  
MENU

## I DDECHRAU / STARTERS

Cawl y dydd Soup of the day	7.00
Confit coes hwyaden, pac tsoi wedi'i wywo, nwdls wyau a saws melys eirin duon Confit duck leg with wilted pak choi and egg noodles, with a sweet plum sauce	9.00
Pwdin gwaed Bury gyda pancetta, marmaled nionod, ac wŷy wedi'i botsio Grilled Bury black pudding, pancetta, onion marmalade & a warm poached egg	9.50
Triawd o bysgod a bwyd môr gydag aioli a dail salad Trio of fish and shellfish with aioli and mixed leaves	10.50
Cregyn bylchog gyda puree seleriac, ham Parma crimp ac egin pys King scallops with celeriac puree crispy parma ham and peashoots	10.50
Salad o gaws ffeta gydag olewydd duon, tomato a dresin brenhinllys Salad of feta cheese, black olives & sun blushed tomato with a basil dressing	8.75
Cregyn gleision Afon Menai mewn gyda gwin gwyn, nionod dodwy a garlleg gyda phersli a hufen a bara surdoes crasu Welsh mussels in white wine, shallots and garlic, with parsley & cream, served with toasted sourdough	9.50

## PRIF GYRSIAU / MAIN COURSES

Llygad asen eidion Cymreig gyda thomatos bach, madarch cae a sglodion a'ch dewis o sawsiau: saws grawn pupur, menyn garlleg neu saws gwin coch Rib eye of welsh beef with vine tomato, flat mushroom and chips with your choice of sauces: peppercorn, red wine or garlic butter	25.00
Ffolen oen Cymreig, tatws mintys, dail gorfetys, sialóts rhost, moron a saws rhosmari Welsh lamb rump, minted potatoes, sautéed chard, roasted shallots, carrots and a rosemary jus	23.50
Brest cyw iâr gyda thatws brwysio, seleriac, sbigoglys, bacwn crimp a saws taragon Breast of chicken, braised potatoes, celeriac, spinach, crispy bacon, tarragon sauce	19.50
Canol lwyn porc a bol mochyn, tatws melys ffondant, tarten ffigys sglein Pork tenderlion and belly with sweet potato fondant, glazed fig tart, cabbage and a Penderyn whisky and honey sauce	19.50
Risotto madarch y coed a thryfflau gyda merllys a berwr y dŵr Wild mushroom and truffle risotto with asparagus and watercress	15.50
Tarten tomatos a chorbwmpen gyda nionod caramel, tatws newydd trwy'u crwyn, berwr y gerddi a halwmi sglein Courgette and tomato tart with caramelised onion, baked new potatoes, rocket and glazed halloumi	14.50

## PYSGOD / FISH

Lleden y môr gyda linguine eog wedi'i gochi a phys, cynn carw'r môr o'r badell Baked halibut with smoked salmon & pea linguine, pan fried samphire	18.50
Brithyll o'r gril, gnocchi perlysiâu, merllys a saws cennin syfi Grilled fillet of trout with herb gnocchi, asparagus and a chive sauce	18.00
Ffiled draenog y môr, tatws saffrwm, brocoli, ffenigl rhost, almwns a saws hufen dil Pan fried fillet of sea bass, saffron potatoes, broccoli, roasted fennel, almonds and a dill cream sauce	18.50
Cregyn gleision Afon Menai mewn gyda gwin gwyn, nionod dodwy a garleg gyda phersli a hufen a bara surdoes crasu Welsh mussels in white wine, shallots and garlic, with parsley & cream, served with toasted sourdough	£14.50

### LLYSIAU NAILL OCHR 3.50

Sglodion  
Tatws bach mewn menyn  
Moron rhost a ffa gwyrdd  
Pys gerddi  
Bresych hufennog  
Salad cymysg

### SIDE ORDERS 3.50

Chips  
Buttered new potatoes  
Roasted carrots & fine beans  
Garden peas  
Creamed cabbage  
Mixed salad

## PWDINAU / PUDDING

Pwdin taffi gludiog gyda phopgorn caramel a hufen iâ fanila Sticky toffee pudding with caramel popcorn and vanilla ice cream	6.75
Delice siocled du gyda mafon a saws ffrwythau Dark chocolate delice with raspberries and a fruit coulis	6.75
Tarten fefys gyda hufen Chantilly a sorbed Strawberry torte with chantilly cream and sorbet	6.50
Panna cotta fanila gyda mwtrin llus a chrimpen frandi Vanilla panna cotta with a blueberry compote and brandy snap	6.50
Poset lemon gyda theisen Berffro Lemon posset with shortbread	6.00
Gellygen wedi'i photsio gyda saws siocled a hufen iâ Poached pear with chocolate sauce and ice cream	6.00
Detholiad o hufen iâ a sorbed Portmeirion (hufen iâ fanila fegan ar gael) Selection of Portmeirion gelato and sorbet (dairy free vanilla ice cream available)	6.50

## CAWS / CHEESE

Bordyn cawsiau ffermydd Cymreig gyda bisgedi a siytnei Welsh artisan cheeseboard with biscuits and chutney (Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen)	9.75
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## MESURAU DIOGELWCH PORTMEIRION

Mae Portmeirion yn cydymffurfio â chanllawiau Llywodraeth Cymru ar gyfer rheoli risg Covid-19. Cynhaliwyd asesiadau risg ar bob agwedd o'r gwaith er mwyn amddiffyn ein cydweithwyr, ein cyflenwyr a'n gwestion. Hyfforddwyd y tîm ar arferion gweithio'n ddiogel a glanweithdra. Rydym yn cynnal gwiriadau tymheredd wrth i gydweithwyr gyrraedd y man gwaith. Rydym wedi dyrannu staff ychwanegol i ganolbwyntio ar lanhau a saniteiddio. Mae niwlwyr gwrth-firaol ar waith i lanweithio ardaloedd cyhoeddus.

Rydym wedi ail-ddylunio'r bwyty i sicrhau cymdeithasu diogel gyda marciau unffordd, sgriniau rhwng byrddau a marciau pellter cymdeithasol yn unol â chanllawiau Llywodraeth Cymru. Rydym wedi sicrhau bod glanweithydd dwylo ar gael y tu allan a'r tu mewn i'r eiddo.

Gofynnwn i westeion gadw bwrdd ymlaen llaw a rhoi manylion cyswllt inni gydymffurfio â rheoliadau Llywodraeth Cymru. Wrth archebu bwrdd, dyrennir amseroedd cyrraedd a gadael a gofynnwn ichi gadw at yr amseroedd hynny. Mae'n cymryd llawer mwy o amser i hilio byrddau rhwng gwasanaethau o dan yr amgylchiadau ac mae gennym lai o fyrddau ar gael oherwydd gofynion pellter cymdeithasol.

Byddwn yn gweini mewn modd diogel ac yn defnyddio bwydlenni tafladwy, fel y gellir eu hailgylchu ar ôl eich ymweliad (croeso ichi eu cadw). Pan fydd byrddau'n cael eu hilio, newidir y lliain bwrdd a saniteiddir y cadeiriau.

Bydd ein staff gweini yn golchi dwylo yn gyson yn hytrach na gwisgo menig. Gall menig fod yn addas o ran arfer hylendid da, ond ni ddylid eu hystyried yn ddewis gwell na threfn drylwyr o olchi dwylo. Mae COVID-19 yn gallu heintio menig tafladwy yn ogystal â chroen dwylo.

O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei dywallt ichi a chithau'n tywallt y gwin wedyn.

## PORTMEIRION SAFETY MEASURES

Portmeirion has complied with all Welsh Government guidelines for the risk management of Covid-19. We have carried out risk assessments on all aspects of the business, to protect our teams, our suppliers and our guests. Training has been given to staff on safe work practices and sanitising. We conduct temperature checks on arrival for all team members. We have allocated additional members of staff to focus only on ensuring cleaning and sanitising is carried out all day, every day. Anti-viral foggers are in use to sanitize public areas.

We have redesigned our restaurant to ensuring safe socialising by use of one-way markings, screens between tables and marking out socially distant points in line with the latest Welsh Government guidelines. We have made hand sanitiser available outside and within the establishment.

We ask guests to book tables in advance and to provide contact details to comply with Welsh Government regulations. When booking a table, arrival and leaving times are allocated. We kindly ask guests to please keep to these times. It takes longer to relay between services under current circumstances and we have fewer tables available due to social distancing requirements.

We will be delivering food and drink to your table in the safest way possible and using disposable menus, so they can be recycled (or you are welcome to take them with you). When tables are re-laid tablecloths are replaced and chairs are sanitised.

Our serving staff wash their hands regularly rather than wearing gloves. Gloves can be an aide to good hygiene they are not considered a substitute for a thorough regime of hand washing. COVID-19 can contaminate disposable gloves as easily as it can get onto people's hands.

For wine service, the first glass will be poured and guests will then pour for themselves.

**ALERGENAU BWYD :** Mae rheolau'r UE yn gofyn inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

**FOOD ALLERGENS :** EU regulation require food businesses to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide. Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required. If you have a food allergy please make this known to us before ordering.

