

GWASANAETH 100 / 104 ROOM SERVICE



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 blaid, 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.

Plateidiau Bach / Small Plates



24 Awr
Hours

 Addas i lysieuwyr
Suitable for vegetarians

-  Cawl y dydd gyda rholyn bara cartref
Soup of day with homemade bread roll 24 5.50
- Bol mochyn crimp, remwlâd seleriac, dresin afalau mwg a ffacbys Puy
Crispy belly port, celeriac remoulade, smoked apple & Puy lentil dressing 9.50
-  Betys wedi'i bobï mewn halen, Perl Las gyda salad gellyd a dresin cnau Ffrengig a mêl
Salt baked beetroot, Perl Las cheese with pear salad and a walnut & honey dressing 9.50
- Eog sglein miso gyda betys, orennau a wasabi
Miso glazed salmon, beetroot, orange & wasabi 9.50

Brechdannaau / Sandwiches

Brechdannaau gyda coleslaw, creision a dail salad ar fara gwyn neu frown
Sandwiches with coleslaw, crisps & salad garnish on white or wholemeal

- Eog wedi'i gochi a chiwcymbr
Smoked salmon and cucumber 24 8.00
- Brechdan gamon a mwstard grawn Cymreig
Gammon ham and Welsh grain mustardsandwich 24 8.00
-  Brechdan Perl Wen, berwr y gerddi a nionod coch
Perl Wen Welsh 'Brie', rocket and red onion sandwich 24 8.00
-  Brechdan wyau buarth a nionod dodwy
Free range egg and spring onion sandwich 24 8.00

Plateidiau Mawr / Large Plates


24 Awr
Hours

 Addas i lysieuwyr
Suitable for vegetarians

Lwyn porc, 'kimchi', stiw pîn-afal ac wŷy buarth wedi'i ffrio
Pork Loin, kimchi, confit pineapple and fried Welsh hen's egg 18.00

Byrger oen Cymreig, enllyn selsyg merguez, caws ffeta, iogwrt mintys
Welsh lamb burger, merguez sausage relish, feta, mint yoghurt 16.00

Ysbinbysg y môr gyda risotto cregyn a lemon rhost gyda salad dil a ffenigl
Stone bass with a shellfish & roasted lemon risotto, dill and fennel salad 18.00

 Lasagne agored madarch gwyllt a seleriac gyda sbigoglys a briwsion cnau cyll
Wild mushroom & celeriac open lasagne with spinach and hazelnut crumb 16.00

ARCHEBION NAILL OCHR / SIDE ORDERS

Sglodion cartref / Hand cut chips 3.00

Bresych coch / Braised red cabbage 3.00

Moron rhost orennau a theim / Orange & thyme roasted carrots 3.00

Tatws stwns menyn / Buttered potato puree 3.00

Brocoli coesau brau / Charred tender stem broccoli 3.00

Letys, dresin caws glas a chnau Ffrengig / Little gem lettuce, blue cheese & walnut dressing 3.00

Pwdinau / Desserts

Pwdin datys gludog a chnau Ffrengig, ceulfwyd banana a hufen iâ larll Llwyd
Sticky date & walnut pudding, banana mousse, earl grey ice cream 7.00

Posset granadila, sorbê mango a macarwŷn cnau coco
Passion fruit posset, mango sorbet & coconut macaroon 7.00

Tarten siocled a phistasio gyda hufen iâ mintys ffres
Chocolate & pistachio tart with fresh mint ice cream 8.00

Detholiad o hufen iâ a sorbedau cartref / Selection of Portmeiron ice creams & sorbets 24 6.50

Detholiad o gawsiau ffermydd Cymreig gyda bisgedi a siytnei
Selection of Welsh artisan cheese with biscuits and chutney 24 11.00

Gwinoedd / Wines



Champagne Palmer & Co Brut Reserve NV	46.00
Champagne PORTMEIRION Duval Leroy NV	56.00
Prosecco Jeio di Valdobbiadene Brut NV	35.00
GWYN GLOYW A FFRES / CLEAN & CRISP WHITE	
PORTMEIRION Dry Hills Sauvignon Blanc, NZ	26.00
GWYN FFRES A FFRWYTHUS / FRUITY & AROMATIC WHITE	
PORTMEIRION Pinot Grigio/Garganega, IGT, Venezia	22.00
GWYN MELFEDAIDD A LLYFN / VELVETY & CREAMY WHITE	
PORTMEIRION Chardonnay, Loire	26.00
Domaine Jean Defaix Chablis, Burgundy	35.00
GWYN SUDDLON A LLAWN / RICH AND FULL WHITE	
PORTMEIRION Viognier, IGP, Pays d'Oc	22.00
GWRIDOG / ROSE	
PORTMEIRION Cinsault Rosé, IGP, Pays d'Oc	22.00
COCH YSGAFN A FFRWYTHUS / LIGHT AND FRUITY RED	
PORTMEIRION Pinot Noir, IGP, Pays d'Oc	22.00
COCH LLYFN A SUDDLON / SMOOTH & SUCCULENT RED	
PORTMEIRION Merlot, IGP, Pays d'Oc	22.00
PORTMEIRION Rioja, Bodegas del Medievo, Ebro	26.00
COCH COETH A THEWYCHEDIG / RICH & CONCENTRATED RED	
Legato Nero d'Avalo IGT, Sicily	22.00
Portmeirion Malbec, La Rioja, Ariannin/Argentina	22.00
COCH CYDNERTH A SBEISLYD / SPICY AND POWERFUL RED	
Clared y Tŷ - Ch.Haut-Gravelier - PORTMEIRION House Claret	25.00

Brecwast 📞 100 Breakfast

Archebwch y noson gynt ar 100 os hoffech frecwast ben bore neu ffonio cyn 8 y bore ar y diwrnod.
Ar gael tan 10 yn eich ystafell

Please call 100 by 9pm if you need an early breakfast or before 8am on the day to avoid delays.
Available until 10am in your room