

**Gwesty Portmeirion Hotel**  
**Bwydlen Table d'Hôte Menu**

**I ddechrau - Starters**

Cawl nionod Ffrengig gyda gougère caws Caerffili  
*French onion soup with Caerphilly gougère*

Langwstîn, boch mochyn, tafod crimp, afal gwyrdd a seleri  
*Langoustine, pressed pig cheek, crispy tongue, green apple and celery*

Eog gyda sglein miso, octopws rhost, yuzu a dashi sinsir pinc  
*Miso glazed salmon, roasted octopus, yuzu and pink ginger dashi*

Ŵy hwyaden crimp, cloron du a soldiwrs hwyaden fwg  
*Crispy duck egg, black truffle and smoked duck soldiers*

Colomen wyllt, seleriad wedi'i garamelieiddio, pistasio a mwyr duon picl  
*Wood pigeon, caramelised celeriac, pistachio and pickled blackberries*

Betys rhost gyda tart au fine oren, caws geifr a chnau cyll  
*Roasted beetroot and orange tart au fine, goats' cheese and hazelnut*

### **Prif Gyrsiau – Main Courses**

Syrlwyn o gig eidion Cymreig, boch eidion wedi'i brwysio, tatws *Pont Neuf*, artisiog  
Jerwsalem ac emylsiwn mêt esgyrn  
*Sirloin of Welsh beef, braised ox cheek, Pommés Neuf, Jerusalem artichokes and bone  
marrow emulsion*

Lwyn o garw a ffagots, salsiffi wedi'i frwysio mewn gwin coch, cwins a meryw  
*Loin of venison and faggot, red wine braised salsify, quince and juniper*

Maelgi, crwst cnau daear, ffenigl, pac tsoi a saws cyri Thai gwyrdd  
*Monkfish, peanut crust, fennel, pack choi and Thai green curry sauce*

Cegddu, crwst mwstard Nant Conwy, risoto tatws rhost, blodfresych a chennin syfi  
*Hake, Nant Conwy mustard crust, roasted potato risotto, cauliflower and chive*

Blodfresych wedi'i rhostio mewn menyn Marmite, madarch wystrys y coed, bresych deiliog,  
piwrî burum a cloron duon  
*Marmite butter roasted cauliflower, king oyster mushroom, kale, yeast puree and Black  
truffle*

Risoto caws pob Cymreig gyda gellyg wedi'u rhostio, cnau Ffrengig, seleri a nionyn  
*Welsh rarebit risotto with roasted pears, walnuts, celery and onion*

3 chwrs    £55.00    3 courses  
2 gwrs    £47.00    2 courses

**Pwdinau a Chaws**  
**Desserts and Cheese**

Melys gybolfa mafon a dŵr rhosod  
*Raspberry and rosewater Eton mess*

Delice siocled tywyll, banana a granadila  
*Dark chocolate delice, banana and passion fruit*

Tiramisŵ  
*Tiramisu*

Swffle llus gyda hufen ia mêl a llaeth enwyn  
*Blueberry soufflé with honey and buttermilk ice cream*

Gellygen wedi'i photsio a mille feuille cnau cyll, gyda hufen iâ dail llawryf  
*Poached pear and hazelnut mille feuille, bay leaf ice cream*

Detholiad o gawsiau ffermydd Cymreig, siytni, seleri a bisgedi  
(£2.50 yn ychwanegol)  
*Selection of artisan Welsh cheeses, chutney, celery and biscuits  
(Supplement £2.50)*