

## TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocellara del Belice 🧄  
Organic Nocellara del Belice olives 4.00

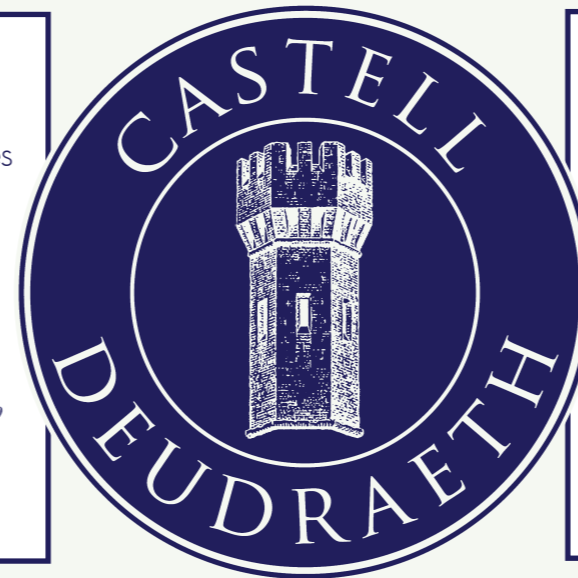
Cigoedd cadw Fferm Trealy gyda phicl  
Trealy Farm Welsh charcuterie with pickles 6.00

Ffricls (Picls dil mewn cyteu), saws Marie Rose 🧄  
Frickles (Deep-fried dill pickles) Marie Rose sauce 4.00

### BARA - BREAD

Bara newydd ei grasu 🧄  
gyda menyndd chwip hallt Cymreig  
Kitchen's freshly baked flavoured bread,  
with whipped Welsh salted butter 4.00

Silod mân crimp, aioli, lemon  
Crispy whitebait, aioli, lemon 4.00



## NAILL OCHR - SIDES

Sglodion ffrio deirgwaith 🧄  
Triple cooked chips 4.00

Sbigoglys mewn hufen garlleg 🧄  
Creamed garlic spinach 4.00

Sglodion Koffmannyn, mayo tryfflau, parmesan 🧄  
Koffmann fries, truffle mayonnaise, parmesan 4.00

Moron Chantenay rhost, mêl Dyffryn  
Mawddach, taragon 🧄  
Roasted Chantenay carrots, Dyffryn  
Mawddach honey, tarragon 4.00

Brocoli coesyn brau, cnau daear, tsili 🧄  
Tender stem broccoli, peanuts, chilli 4.00

Letys calon grych, dresin Cesar 🧄  
Little gem lettuce, Caesar dressing

## I DDECHRAU - TO START

Eog cadw sitrws, hufen sur dil, ciwcymbr picl, lemwn confit  
Citrus cured salmon, dill sour cream, pickled cucumber, confit lemon 10.00

Macrell deifiedig, salad Niçoise  
Torched mackerel, Niçoise salad 10.00

Brest soffliar, coes grimp, india-corn, chorizo  
Quail breast, crispy leg, sweetcorn ribs, chorizo 10.00

Coes hwyaden grimp gyda sglein Miso, colslo Asiaidd, dresin wasabi a yuzu  
Miso glazed crispy duck leg, Asian slaw, wasabi and yuzu dressing 10.00

Ŵy hwyaden crimp, sglodion brioche tryfflau duon, saws madarch, parmesan  
Crispy duck egg, black truffle brioche soldiers, mushroom ketchup, parmesan 9.00

(yr uchod gyda hwyaden mwg 3.00 yn ychwanegol - above with smoked duck, 3.00 supplement)

Cawl blodfresych a nionod gwynion, beignet caws pobi 🧄  
Cauliflower and white onion soup, Welsh rarebit beignet 9.00

Tomatos cartref, caws gafr Pantegawen chwip, cnau pinwydd, dresin gazpacho 🧄  
Heritage tomatoes, whipped Pantegawen goat's cheese, pine nuts, gazpacho dressing 9.00

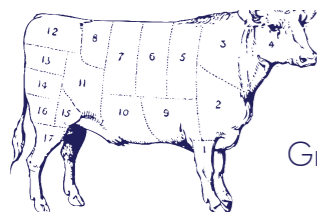
## EIDION 28 DIWRNOD OED T.J. ROBERTS Y BALA T.J. ROBERTS OF BALA 28-DAY AGED WELSH BEEF

Gyda thomato, madarch, cylchoedd nionod mewn cyteu, sglodion ffrio deirgwaith, berwr y dŵr, salad sialots picl  
With roast tomato, portobello mushroom, ale battered onion rings, triple cooked chips, watercress, pickled shallot salad

Llygad yr asen 227g (8-owns) neu Sylwyn 283g (10 owns)  
Rib-eye 227g (8 ounce) or Sirloin 283g (10 ounce) 30.00

### SAWS / SAUCE

Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri  
Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri 3.00



## O'R FFERM - FROM THE FARM

Cyw iâr, madarch gwyllt a ballotine tryffl, ffondant seleriac, taragon  
Chicken, wild mushroom and truffle ballotine, celeriac fondant, tarragon 24.00

Bol mochyn crimp sglein mwstad grawn, bresych picl, pancetta, macaroni a chaws Hafod  
Grain mustard glazed crispy belly pork, sauerkraut, pancetta, mac & Hafod cheese 24.00

Cytledi oen Cymreig, cwscws harissa, ratatouille, mwtrin pupurau cochion deifiedig, pesto  
Welsh lamb cutlets, harissa couscous, ratatouille, charred red pepper puree, pesto 26.00

## O'R MÔR - FROM THE SEA

Penfras mewn cyteu, sglodion ffrio deirgwaith, saws tartar bras, pys mâl, saws cyri  
Battered cod, triple cooked chips, chunky tartar sauce, crushed peas, curry sauce 21.00

Brithyll ffrwd sialc, tatws melys rhost, brocoli coes frau, saws menyndd dil  
Chalkstream trout, roast sweet potato, tender stem broccoli, dill butter sauce 24.00

Cynffon maelgi sbeisiau Tandwri, moron, dahl corbys Puy, iogwrt coriander  
Tandoori spiced whole monkfish tail, carrot, Puy lentil dahl, coriander yogurt 25.00

Cregyn gleision, sglodion, bara Ffrengig - Moules frites, crispy baguette 23.00

## O'R TIR - FROM THE LAND

Moussaka madarch a ricotta gyda ffeta, corbwmpen rhost, a salad berwr y dŵr 🧄  
Mushroom and ricotta moussaka with feta, roasted courgette & rocket salad 22.00

Crocedi cennin a chaws Caerffili, llysiâu'r haf, saws menyndd parsli a lemwn 🧄  
Leek and Caerphilly cheese croquettes, summer vegetables, lemon and parsley butter sauce 22.00

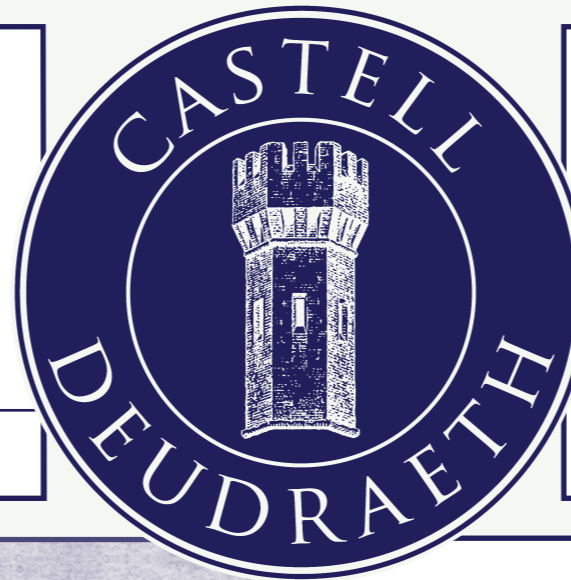
Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.  
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

**ALERGENAU BWYD** : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

**FOOD ALLERGENS** : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**

 Addas i lysieuwyr  
Suitable for vegetarians

 Gwin fegan / Vegan wine



**BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE**

		125ml	750ml
103	Fabio Ceschin, Brut, Prosecco Superiore, Conegliano-Valdobbiadene, DOCG, NV Aroglau afalau a blagur gyda swigod mân, mân   Palate of pear & apple blossom, delicate bubbles. 100% Glera. Yr Eidal - Italy 11.5% 	8.50	45.00
100	Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus Ffrwythus a danteithiol gyda steil llyfn ac adfywiol   Deliciously fruity with a rounded & refreshing style. Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 	12.50	75.00
101	Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay Blas afalau a bricyll, mêl a bara crasu   Notes of white fruit & apricot, honey, hazelnuts & brioche. Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 	11.00	65.00

**I ORFFEN - TO FINISH**

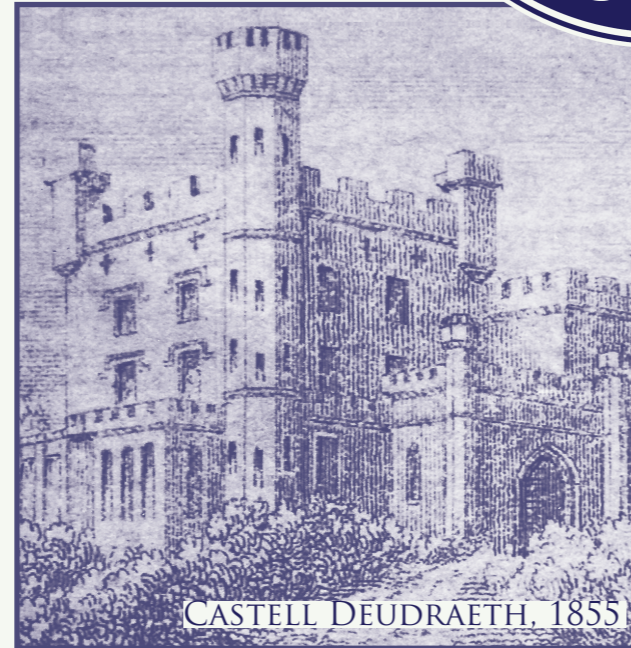
Tarten gynnes siocled a charamel hallt, nougatine, hufen iâ praline  
Warm chocolate and salted caramel tart, nougatine, praline ice cream  
10.00

Tarten meringue lemwn - Lemon meringue tart  
9.00

Panna cotta camomile a mêl blodau'r Mynydd Du, ffrwythau'r haf, medd mafon  
Mynydd Du wildflower honey & camomile pannacotta, summer fruits, raspberry mead  
9.00

Paflofa mefus, siocled gwyn a minys, hufen iâ iogwrt  
Strawberry, white chocolate, mint pavlova, yogurt ice cream  
9.00

Syndi ceirios duon a siocled  
Black cherry & chocolate sundae  
9.00



**CAWS - CHEESE**

Cawsiau ffermydd Cymru, siytni, seleri, cracers  
Welsh artisan cheeses, chutney, celery, crackers  
13.00

**GWYN | WHITE**

		175ml	250ml	750ml
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12%  Gwin sy'n gyfariol o aroglau ffrwythau'r berllan   White peach aromas & elegant stone fruit flavours. 100% Pinot grigio. Bwlgaria - Bulgaria 12% 	6.50	9.00	26.00
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Gwin ffres, adfywiol gyda naws blodau'r ysgaw   Floral elderflower notes a zesty, crisp palate & dry finish. 100% Sauvignon Blanc. Ffrainc - France 12% 	6.50	9.00	26.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Lled befriog gyda naws ffres adfywiol   Light with natural spritz & an uplifting, fresh palate. 100% Muscadet. Ffrainc - France 12.5% 	7.00	9.50	28.00
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône Blasau eirin gwlanog a ffrwythau'r berllan.   White peach & orchard flavours. Rounded on the finish. 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 	7.00	9.50	28.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitania Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas   Crisp, dry with white blossom aromas & a citrus finish. 100% Picquepoul. Ffrainc - France 13% 	7.50	10.00	30.00
<b>RHOSLIW   ROSÉ</b>				
300	PORTMEIRION Pinot Grigio Rosê, Donwy   Danube Savrus 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 12.5% 	6.50	9.00	26.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfariol o haul Profens a ffrwythau gloywon   Summer in Provence; bright fruit & raspberry fragrance. 100% Cinsault. Ffrainc - France 11.5% 	7.50	10.00	30.00

**GWYN MELYS | DESSERT WINE**

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

**COCH | RED**

400	PORTMEIRION Merlot, IGP, Donau   Danube Gwin cydnerth, melfedaidd blas ceirios a mwyar duon   Soft, rich with blackberry aromas and dark fruit notes. 100% Merlot. Bwlgaria - Bulgaria 12.5% 	6.50	9.00	26.00
401	PORTMEIRION Cabernet Sauvignon Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain   Blackberry & blueberry, soft tannins & toasty notes 100% Cabernet Sauvignon. Ffrainc - France 12% 	6.50	9.00	26.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro Rioja gloyw blas aeron cochion aeddfed, sbeislyd   Bright cherry red with flavours of red fruits & a hint of liquorice. Tempranillo, Garnacha, Graciano, Mazuelo. Sbaen - Spain 13% 	7.00	9.50	28.00
403	PORTMEIRION Pinot Noir, IGP, Pays d'Oc Ffrwythau cytbwys, sidanaidd gydag adfflas amheuthun   Smooth, well balanced with cherry notes & lingering tannins. 100% Pinot Noir. Ffrainc - France 12.5% 	6.50	9.00	26.00
425	Portmeirion Malbec, La Rioja Gwin cydnerth, ystywyth a ffrwythus gydag ôl-flas ffres   Medium bodied, juicy, with black cherry notes & a fresh finish. 100% Tempranillo. Yr Ariannin - Argentina 14% 	6.50	9.00	26.00
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône Arogiau eirin sych a sbeis, blas ffrwythau cochion   Aromas of prune & spice, rounded with a smooth finish. Grenache, Syrah, Cinsault, Mourvèdre. Ffrainc - France 13% 	7.50	10.0	30.00

**TE NEU GOFFI - COFFEE OR TEA**

Coffi rhost lleol Hartland (latte, cappuccino, du ayyb)  
neu ddewis o de Cymreig neu de perlysiâu .  
gyda teisen Berffro sitrws

Local roasted Hartland coffee (latte, cappuccino, Americano etc)  
or your selection of Welsh or flavoured teas  
all served with citrus shortbread

4.00

