

BAR WYSTRYS CASTELL DEUDRAETH OYSTER BAR

WYSTRYS CYNHENID MENAI A PHENFRO MENAI AND PEMBROKE NATIVE OYSTERS

CREGYN POETH | HOT ROCKS

wedi'i grilio gyda caws y Fenni, cennin picl
grilled with Fenni cheese, pickled leeks

briwsion panko crimp, emwlsiwn nduja, leim
crispy panko breadcrumbs, nduja emulsion, lime

CREGYN Â DRESIN | DRESSED ROCKS

amrwd gyda finegr gwin coch, sialots, lemwn
au naturel with red wine vinegar, shallot, lemon

amrwd gyda chiwcymbr wedi'i bicio, crème fraîche, dill
au naturel with pickled cucumber, crème fraîche, dill

wystrys 3.50 yr un | oysters 3.50 each

CREGYNBYSG | SHELLFISH

Cranc parod, mayo bara lawr, lemon, bara garw
Dressed Crab, laverbread mayonnaise, lemon, granary bread 22.00

Cimwch wedi'i grilio, menyn garleg a tharagon, sglodion Koffman,
dail salad, lemon, mayonnaise

Grilled lobster, garlic & tarragon butter, Koffman fries,
dressed leaves, lemon, mayonnaise

hanner/half 24.00 - cyfan/whole 45.00

Cocos picl Sir Benfo, cennin, olew olewydd
Pickled Pembrokeshire cockles, leeks, virgin olive oil 6.00

Ychwanegir tâl gwasanaeth dewisol o 10% . Rhennir y tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added. The service charge is shared equally by the staff.

Dywedwch writhym os oes gennych alergeddau. Please advise staff if you have any allergies.

BAR WYSTRYS

CASTELL DEUDRAETH

OYSTER BAR

GWINOEDD ARGYMELLIEDIG

RECOMMENDED WINES

110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11%	125ml 	750ml 
	Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonsidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity. 🍷 Glera 100%. Yr Eidal - Italy 11% 🇮🇹	7.50	40.00
109	Champagne PORTMEIRION Brut, NV, Rédeempteur, Tradition, Venteuil	11.00	65.00
	Aeddfed a ffres gydag aroglau crasu amheuthun Ripe, crisp & complex and a fine toasty bouquet D1/1/3 Pinot Noir, 1/3 Chardonnay 1/3 Meunier, Ffrainc - France 12% 🇫🇷		
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc	175ml 	250ml 
	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	9.50
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, llydaw		750ml 
	Lled betriog gyda naws ffres adfywiol Light with natural spritz & an uplifting, fresh palate. 🍷 100% Muscadet. Ffrainc - France 12.5% 🇫🇷		30.00
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône	7.00	10.00
	Blasau eirin gwlanog a ffrwythau'r berllan. White peach & orchard flavours. Rounded on the finish. 🍷 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 🇫🇷		30.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitania	7.50	11.00
	Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas Crisp, dry with white blossom aromas & a citrus finish. 🍷 100% Picpoul. Ffrainc - France 13% 🇫🇷		32.00
300	PORTMEIRION Pinot Grigio Rosé, Donwy Danube	6.50	9.50
	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 11% 🇬🇧		28.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc	7.50	11.00
	Gwin cyfuriog o haul Profens a ffrwythau gloywon Summer in Provence; bright fruit & raspberry fragrance. 🍷 100% Cinsault. Ffrainc - France 11.5% 🇫🇷		32.00

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