

Cawl y dydd
Soup of the day

Terŷn coesgyn ham, nionod coch picl, bara crasu a creisionllyd a gercynau
Ham hock terrine, pickled red onions, crispy crouton and gherkins

Salad betys gyda chaws glas a chnau Ffrengig, saws balsamig
Salad of beetroot with blue cheese and walnuts, balsamic glaze

Ffiledau hyrddyn coch grilio, letys calon grych brwysio, saws tomato a phupurau
Grilled fillets of red mullet, braised gem lettuce, tomato and red pepper salsa

Eog wedi'i gochi, ttatws tartare, lemon, berwr y dŵr, bara hadau
Smoked salmon with tartare potato, lemon, watercress, granary bread

Lwyn o gig eidion rhost, pwdin Efrog, tatws rhost, llysiâu'r tymor, saws gwin coch
Roast striploin of Welsh beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce

Ffolen oen Cymreig rhost, tatws rhost, llysiâu'r tymor, saws rhosmari
Roast rump of Welsh lamb, roast potatoes, seasonal vegetables, rosemary sauce

Brest ffesant wedi'i ffrio, tatws melys golosgi, mwtrin pannas, ysgewyll rhost, cnau castan
Pan fried pheasant breast, charred sweet potato, parsnip puree, roasted sprouts, chestnuts

Tarten bwmpen a betys, tatws babi, bresych Savoy, corbys
Butternut squash and beetroot tart, baby potatoes, Savoy cabbage, lentils

Risotto madarch y coed a thryffl, cnau castan a sbrowts, salad berwr y gerddi
Wild mushroom and truffle risotto, chestnuts and glazed sprouts, rocket salad

Ffiled o benfras ar datws cranc a dil, moron bach, corbwmpen gloosgi, bisque corgimwch
Fillet of cod on crab & dill potato, baby carrots, chargrilled courgette, infused prawn bisque

Hadog mewn cyteu, sglodion, lemon, saws tartare, pys gerddi mâl
Battered haddock with chips, lemon, tartare sauce, crushed garden peas

Deuawd siocled terŷn gyda kirsch a mwtrin ceirios duon, hufen fanila
Duo of chocolate terrine with kirsch and black cherry compote, vanilla cream

Tiramisw
Tiramisu

Panna-cotta granadila, sorbe mango, saws ffrwythau egsoftig,
Passion fruit panna-cotta, mango sorbet, salsa of exotic fruits

Cacen gaws lemon, mascarpone sitrws, ceuled lemwn a mafon
Lemon cheesecake, citrus mascarpone, lemon curd and raspberries

Detholiad o hufen iâ a sorbedau
Selection of ice cream and sorbets

Detholiad o gawsiau fferm Cymreig, bisgedi a siytrni
Selection of Welsh farmhouse cheeses, biscuits and chutney

Dau gwrs £28, Tri chwrs £34
gyda mynediad i'r pentref ar ôl cinio

Two courses £28, Three courses £34
inclusive of free entry to Portmeirion after lunch

ALERGENAU BWYD - FOOD ALLERGENS

Mae'n ofynnol inni nodi'r 14 alergen bwyd canlynol: Seleri, Grawnfwyd efo glwien, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratwir bwyd mewn ceginau lle ceir rhai o'r alergenau uchod ond ni ellir cynnwys pob manylyn ar y fwydlen. Felly rhoddir manylion alergenau ar daflen sydd ar gael gan aelod o'r staff ar eich cais. Os oes gennych alergedd(au) bwyd rhwch wybod inni cyn archebu. Cynhyrchir cynhwysion a pharatwir prydau mewn amgylcheddau lle ceir alergenau, felly ni allwn warantu fod pob eitem ar y fwydlen 100% yn rhydd o alergenau.

We are required 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. Ingredients are manufactured and dishes are prepared in environments where allergens are present, therefore we cannot guarantee menu items are 100% allergen-free.