

CINIO SUL SUNDAY LUNCH



I DDECHRAU : STARTERS

Cawl tomatos rhost, orzo, pupurau rhost, pesto 🍷
Roasted plum tomato soup, orzo, fire roasted peppers, pesto

Rilet coes hwyaden, tafellau hwyaden, parfait hwyaden, saws eirion gwlanog, cracyr had llin
Duck leg rilette, duck ham, duck parfait, peach ketchup, linseed cracker

Cawl bwyd môr, rouille mewn toes
Seafood bouillabaisse, rouille en croute

Parfait madarch, betys rhost, caramel finegr sieri, cnau cyll, focaccia crasu 🍷
Wild mushroom parfait, roasted beetroot, sherry vinegar caramel, hazelnuts, charred focaccia

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig rhost, pwdin Efrog, mwtrin nionod rhost, berwr y dŵr, saws gwin coch
Roast Welsh beef sirloin, Yorkshire pudding, roasted onion puree, watercress, red wine sauce

Crwper oen Cymreig rhost, corbwmpen, pys a mintys
Roasted Welsh lamb rump, courgette, peas & mint

Lleden, cyrn carw'r môr picl, perlysia'r glennydd, saws Veronique
Whole place, pickled samphire, sea herbs, Veronique sauce

Blodfresych pobi ddwywaith gyda swffle caws pobi 🍷
Twice baked cauliflower & Welsh rarebit souffle

Gweinir yr uchod gyda thatws rhost, caws blodfresych a llysiau tymhorol
Above served with roasted potatoes, cauliflower cheese, seasonal vegetables

PWDINAU A CHAWS : DESSERTS & CHEESE

Cacen gaws fanila gwlad y Basg, mefus, crème fraîche pupur hir a leim
Basque vanilla cheesecake, strawberry, long pepper and lime crème fraîche

Delice siocled du, caramel hallt Halen Môn, hufen iâ banana
Dark chocolate delice, Halen Môn salted caramel, banana ice cream

Tarten lemon, mafon, hufen iâ fromage frais
Lemon tart, raspberry, iced fromage frais

Cawsiau cefn gwlad, siytni'r tymor, seleri, bisgedi
Welsh cheeses, seasonal chutney, celery, biscuits

DAU GWRS £30 FOR TWO COURSES : TRI CHWRS £36 FOR THREE COURSES

Os oes gennych alergeddau neu anoddefiadau ac angen cymorth i ddewis bwyd addas, rhowch wybod i ni
If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know

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.

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

1103 Fabio Ceschin, Brut, Prosecco Superiore, Conegliano-Valdobbiadene, DOCG, NV 125ml 750ml
8.50 45.00
Aroglau blagur, blas afalau, diwedd glo sych | Floral, fruity, hints of apple, elegant, dry finish..
🍇 100% Glera. Yr Eidal - Italy 11% 🌱

100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus 12.50 75.00
Ffrwythus a danteithiol gyda steil llyfn ac adfywiol | Deliciously fruity with a rounded & refreshing style.
🍇 Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 🌱

101 Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay 11.00 65.00
Blas afalau a bricyll, mêl a bara crasu | Notes of white fruit & apricot, honey, hazelnuts & brioche.
🍇 Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 🌱

GWYN | WHITE

201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🌱 175ml 250ml 750ml
6.50 9.00 26.00
Gwin sy'n gyforiog o aroglau ffrwythau'r berllan | White peach aromas & elegant stone fruit flavours.
🍇 100% Pinot grigio. Bwlgaria - Bulgaria 12% 🌱

203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, 6.50 9.00 26.00
Gwin ffres, adfywiol gyda naws blodau'r ysgaw | Floral elderflower notes a zesty, crisp palate & dry finish.
🍇 100% Sauvignon Blanc. Ffrainc - France 12% 🌱

204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, 7.00 9.50 28.00
Lled befriog gyda naws ffres adfywiol | Light with natural spritz & an uplifting, fresh palate.
🍇 100% Muscadet. Ffrainc - France 12.5% 🌱

205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône 7.00 9.50 28.00
Blasau eirin gwlanog a ffrwythau'r berllan. | White peach & orchard flavours. Rounded on the finish.
🍇 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 🌱

206 PORTMEIRION Picpoul de Pinet, Hérault, Occitania 7.50 10.00 30.00
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% 🌱

RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy | Danube 6.50 9.00 26.00
Sawrus 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% 🌱

303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc 7.50 10.00 30.00
Gwin cyforiog o haul Profens a ffrwythau gloywon | Summer in Provence; bright fruit & raspberry fragrance.
🍇 100% Cinsault. Ffrainc - France 11.5% 🌱

COCH | RED

400 PORTMEIRION Merlot, IGP, Donau | Danube 6.50 9.00 26.00
Gwin cydnerth, melfedaidd blas ceirios a mwyar duon | Soft, rich with blackberry aromas and dark fruit notes.
🍇 100% Merlot. Bwlgaria - Bulgaria 12.5% 🌱

401 PORTMEIRION Cabernet Sauvignon 6.50 9.00 26.00
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% 🌱

402 PORTMEIRION Rioja, Bodegas del medioevo, Ebro 7.00 9.50 28.00
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% 🌱

403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc 6.50 9.00 26.00
Ffrwythau cytbwys, sidanaidd gydag adfflas amheuthun | Smooth, well balanced with cherry notes & lingering tannins.
🍇 100% Pinot Noir. Ffrainc - France 12.5%, 🌱

425 Portmeirion Malbec, La Rioja 6.50 9.00 26.00
Gwin cydnerth, ystwyth a ffrwythus gydag ôl-flas ffres | Medium bodied, juicy, with black cherry notes & a fresh finish.
🍇 100% Tempranillo. Yr Ariannin - Argentina 14% 🌱

404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône 7.50 10.0 30.00
Aroglau eirin sych a sbeis, blas ffrwythau cochion | Aromas of prune & spice, rounded with a smooth finish.
🍇 Grenache, Syrah, Cinsault, Mourvèdre. Ffrainc - France 13% 🌱