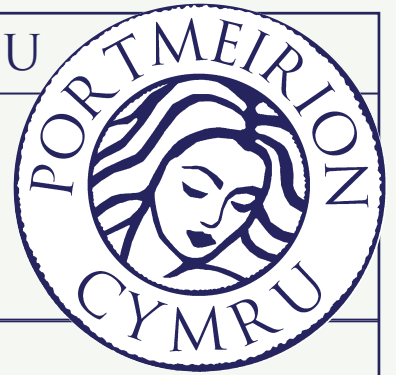


BWYDLLEN BAR A THERAS | BAR & TERRACE MENU



TAMAID I AROS PRYD | SNACKS

Olewedd Gordal : Gordal olives 5.00

Cigoedd cadw Cymreig fferm Trealy : Trealy farm Welsh charcuterie 5.00

Surdoes y gegin, menyn lefain : Kitchen sourdough, cultured butter 4.00

BRECHDANAU - SANDWICHES

Ar fara gwyn neu frown gydag salad afalau a radis, betys a nionod coch picl, creision hallt
On white or granary with apple & radish salad, pickled beetroot and red onion, salted crisps

Ham gamwn rhost gyda mwstard grawn Cymreig
Honey roasted gammon ham
with Welsh whole grain mustard 11.00

Perl Wen, nionod coch caramel, berwr y gerddi
Perl Wen Welsh Brie, caramelised red onion,
rocket 10.00

Eog mwg Hafren a Gwy gyda chiwcymbr
Severn and Wye smoked salmon with cucumber 12.00

Ŵy, shibwns a berwr y dŵr
Egg, spring onion and watercress 10.00

Cawl pys, gremolata mintys
Pea soup, mint gremolata 11.00

Gravlax eog, cyn carw'r môr picl, caprys crimp, crème fraîche rhuddygl poeth
Salmon gravlax, pickled samphire, crispy capers, horseradish crème fraîche 14.00

Rholyn cimwch yr afon, hufen salad taragon, ffenigl picl
Crayfish roll, tarragon salad cream, pickled fennel 14.00

Croquette ham Caerfyrddin a chaws Dafadd Ddu Caws Cenarth, emwlsiwn craf
Carmarthen ham and Caws Cenarth Black Sheep cheese croquette, wild garlic emulsion 13.00

Burrata, tomatos cynhenid, pesto berwr y gerddi
Burrata, heritage tomatoes, rocket pesto 12.00

NAILL OCHR : SIDES

Tatws newydd, menyn mintys
New potatoes, mint butter 5.00

Llysiau'r gwanwyn
Spring greens 5.00

Sglodion Koffmann
Koffmann's fries 5.00

Salad radis, betys picl ac afal
Radish, pickled beetroot and apple salad 5.00

PWDINAU A CHAWS : DESSERTS & CHEESE

Tarten siocled du, diliau mêl, hufen iâ brag
Dark chocolate tart, honeycomb, malt ice cream 9.00

Bara brith, menyn Cymreig hallt
Bara brith, salted Welsh butter 6.00

Dwy sgon, jam tymhorol, hufen tolch
Braise of scone, seasonal jam, clotted cream 8.50

Cawsiau ffermydd Cymru (Môn Las, Perl Wen, Hafod), siytni, seleri, bisgedi
Artisan Welsh cheeses (Môn Las, Perl Wen, Hafod) chutney, celery, biscuits 13.00

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.

Gofynnwn i chi hysbysu'r staff am unrhyw alergeddau a allai fod gennych. Cymerwn ofal i leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoleb am adweithiau niweidiol yn sgil prydau a gafwyd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.


We ask you to advise staff of any allergies that you may have. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

GWIN FESUL GWYDRAID

WINE BY THE GLASS



BYRLYMUS

SPARKING

		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11% γ	7.50	40.00

SIAMPAEN

CHAMPAGNE

		125ml 	750ml 
100	Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus	13.50	80.00
101	Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay	12.00	65.00

GWYN

WHITE

		175ml 	250ml 	750ml 
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria	7.00	10.00	30.00
202	PORTMEIRION Chardonnay, Fernand Laroche, IGP Pays d'Oc, France	7.00	10.00	30.00
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, France	7.00	10.00	30.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw	7.50	11.00	32.00
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône	7.50	11.00	32.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitània, France	8.50	12.00	35.00
218	Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Mâcon Villages	8.50	12.00	35.00

RHOSLIW

ROSÉ

300	PORTMEIRION Pinot Grigio Rosê, Donwy Danube, Bulgaria	7.00	10.00	30.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, France	7.50	11.00	32.00

COCH

RED

400	PORTMEIRION Merlot, IGP, Pays d'Oc, France	7.00	10.00	30.00
401	PORTMEIRION Cabernet Sauvignon, Pays d'Oc, France	7.00	10.00	30.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Spain	7.50	11.00	32.00
403	PORTMEIRION Pinot Noir, IGP, Pays d'Oc, France	7.00	10.00	30.00
408	PORTMEIRION Shiraz, South Eastern Australia	7.50	11.00	32.00
425	PORTMEIRION Malbec, Mendoza, Ariannin	7.00	10.00	30.00
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône	8.50	12.00	35.00