

AMSER CINIO : LUNCH MENU

TAMAID I AROS PRYD : SNACKS

Olewydd Gordal - Gordal olives 5.00

Pastrami eog - Salmon pastrami 5.00

Cigoedd cadw Cymreig fferm Trealy - Trealy farm Welsh charcuterie 5.00

Surdoes y gegin, menyn lefain - Baked kitchen sourdough, cultured butter 4.00



I DDECHRAU : STARTERS

Cawl pys, gremolata mintys, melynwy hwyaden confit

Pea soup, mint gremolata, confit duck egg yolk,

Stwnsh cig eidion Halen Cymreig Cynnes, remoulade seleriac a rhuddygl poeth, saws gercin

Warm Welsh salt beef hash, celeriac and horseradish remoulade, gherkin ketchup

Brithyll ffrwd sialc cadw, ciwcymbr, afal gwyrdd, llaeth enwyn, dil

Warm cured chalk stream trout, cucumber, green apple, buttermilk, dill

Mws caws gafr Pantegawen, confit betys, riwbob, pistasio, blodau'r ysgaw

Pantegawen goat's cheese mousse, confit beetroot, rhubarb, pistachio, elderflower

PRIF GYRSIAU : MAIN COURSES

Stecen ffolen oen Cymreig, merllys, mwtrin pys, confit tatws mewn braster oen, craf

Welsh lamb rump, asparagus, pea puree, lamb fat confit potatoes, wild garlic

Bol mochyn Cymreig crimp, bresych hispi, stwnsh moron, madarch melyn picl

Welsh crispy belly pork, hispi cabbage, carrot puree, pickled girolle mushrooms

Penfras rhost mewn menyn, cennin, tatws Jersey Royal, perlysiâu glan y môr, cregyn gleision hufennog

Butter roasted cod, leek, Jersey Royal potatoes, sea herbs, mussel volute

Angelotti caws pobi, blodfresych rhost, radish, saws menyn cloron y moch

Welsh rarebit angelotti, roasted cauliflower, radish, black truffle butter sauce

NAILL OCHR : SIDES 5.00

Llysiâu'r gwanwyn
Spring greens
5.00

Tatws newydd, menyn mintys
New potatoes,
mint butter 5.00

Sglodion Koffmann
Koffmann's fries 5.00

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

PWDINAU A CHAWS : DESSERTS & CHEESE

Teisen gaws Basgaid, crème fraîche fanila, rhiwbob Swydd Efrog

Basque cheesecake, vanilla crème fraîche, poached forced Yorkshire rhubarb

Tarten siocled du, diliau mêl, hufen iâ brag

Dark chocolate tart, honeycomb, malt ice cream

Cacen pistasio, cremeux siocled gwyn, mafon

Pistachio cake, white chocolate cremeux, raspberry

Cawsiau ffermydd Cymru, bricyll, siynti tymhorol, bisgedi

Artisan of Welsh Cheeses, apricot, seasonal chutney, crackers

DAU GWRS 30.00 FOR TWO COURSES : TRI CHWRS 35.00 FOR THREE COURSES

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-aleredd yw hon a byddir yn trin cynhwysion alergaidd. 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. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, 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