

CINIO DYDD SUL : SUNDAY LUNCH

IDDECHRAU : STARTERS

Cawl tatws melys a chwmin gyda phupurau coch rhoſt a choriander
Sweet potato and cumin soup with roasted red peppers & coriander

Terîn pen mochyn a ham, remoulade seleriac, pwdin gwaed crimp, mwtrin afalau mwg
Pressed pigs head & ham terrine, celeriac remoulade, crispy black pudding, smoked apple purée

Cawl tew bwyd môr, careiau tatws crimp, dil
Seafood chowder, crispy shoestring potatoes, dill

Blodfresych rhoſt, toffw crimp, blodfresych picl, saws catsw
Butter roasted cauliflower, crispy tofu, pickled cauliflower, katsu sauce

PRIF GYRSIAU : MAIN COURSES

Syrlwyn aeddfed rhoſt, pwdin Swydd Efrog, mwtrin nionod rhoſt, berwr y dwr, saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, roast onion puree, watercress, red wine sauce

Ysgwydd oen Cymreig wedi'i brwysio, moron a swej, câl, a saws rhosmari
Braised Welsh lamb Henry, carrot and swede, kale, and a rosemary sauce

Brest a choes twrci gyda'r cyfwydydd traddodiadol
Turkey breast and leg with traditional accompaniment

Pysgodyn y dydd, berdys brown, cynn carw'r môr picl, a saws persli a menyn brown
Fish of the day, brown shrimp, pickled samphire, and parsley beurre noisette

Pwmpen cnau menyn, sbigoglys, rotolo Môn Las, cnau castan rhoſt, saws menyn saets
Butternut squash, spinach, Môn Las rotolo, roasted chestnuts, sage butter sauce

(Yr uchod gyda thatws rhoſt a llysiau tymhorol)
(Above served with roast potatoes and seasonal vegetables)

PWDINAU A CHAWS : PUDDINGS AND CHEESES

Pwdin Nadolig Portmeirion gyda hufen brandi a waffer oren
Portmeirion Hotel Christmas pudding with brandy cream and orange tuille

Torth fanana gynnes, bananas caramel rym Barti Ddu, hufen iâ brag
Warm banana bread, Barti Ddu rum caramelised bananas, malt ice cream

Tarten siocled a choffi, hufen iâ amaretti a mascarpone
Chocolate and coffee tart, mascarpone and amaretti ice cream

Cwstard pob pistasio, sorbet mwtrin afalau afal, crymbl ceirch, mwyar duon
Baked pistachio custard, apple compote sorbet, oat crumble, blackberries

Triawd o gawsiau ffermydd Cymru gyda bisgedi a siytni
Three Welsh artisan cheeses with biscuits and chutney

Dau gwrs / Two courses £28 Tri chwrs / Three courses £34