

PORTMEIRION

BWYDLEN Y TERAS - TERRACE MENU

Platiau bach - Small plates

Cawl - Soup	9.00
Cawl brocoli gyda sgon almwns a chaws Hafod Broccoli soup, almond and Hafod cheese scone	
Gravadlax	10.00
Gravadlax cynnes, betys mwg, oren, crème fraîche rhuddugl poeth Warm salmon gravadlax, smoked beetroot, orange, horseradish crème fraîche.	
Bara Caws - Ploughman's Lunch	10.00
Plataid cegin y gwesty Portmeirion kitchen ploughman's	
Cyw - Chicken	10.00
Cyw iâr, terîn madarch sitacê a thryffl du, salad Cesar Corn fed chicken, shiitake and black truffle terrine, Caesar salad	
Blodfresych - Cauliflower	9.00
Blodfresych rhost, toffw crimp, blodfresych picl, saws katsu Butter roasted cauliflower, crispy tofu, pickled cauliflower, katsu curry sauce	
Macrell - Mackerel	10.00
Macrell, afal trwy fwg, saws hufennog seleriac, ciwcymbr, dil, llaeth enwyn Mackerel, smoked apple, celeriac rémoulade, cucumber, dill, buttermilk	

Platiau mawr - Large plates

Eidion - Beef	18.00
Byrger eidion Cymreig, brisged cwrw du, caws pobi, saws tomato mwg Welsh beef burger, No.6 ale braised brisket, Welsh rarebit, smoked tomato relish	
Oen - Lamb	20.00
Cwrper oen Cymreig, brocoli, gnocchi craff, saws craff ac ansiofi Welsh lamb rump, broccoli, wild garlic gnocchi, ramson & anchovy sauce	
Porc - Pork	20.00
Golwyth lwyn porc Cymreig, tatws haenog crimp, wÿ iâr wedi ffrio, ffa llydain, saws mwstard grawn a tharagon Welsh Pork loin chop, crispy layered potatoes, fried hen's egg, broad beans, grain mustard and tarragon sauce	
Penfras - Cod	19.00
Penfras potsio mewn menyn, cennin, tatws crimp, saws romesco, olew craff Butter poached cod, leeks, crispy potatoes, romesco sauce, wild garlic oil	
Pysgod - Fish	19.00
Pysgodyn y dydd, perlysiâu glan môr picl, berdys mewn menyn Fish of the day, pickled sea herbs, brown shrimp beurre noisette	
Rafioli - Ravioli	18.00
Rafioli polenta olifau duon a ricotta, cafiar wylus golosg, saws romesco, brenhinllys Black olive polenta and ricotta raviolis, charred aubergine caviar, romesco sauce, basil	

Naill Ochr - Side Orders

Bara - Bread	4.00
Surdoes y gegin gyda menyn hallt Tÿ Tanglwyst Kitchen Sourdough with Tÿ Tanglwyst salted butter	
Sglodio cartref - Hand cut chips	4.00
Tatws - Potatoes	4.00
Tatws newydd lleol, pesto mintys Local new potatoes, mint pesto	
Moron - Carrots	4.00
Moron, garlleg trwy fwg, mêl Carrots, smoked garlic, honey	
Brocoli - Broccoli	4.00
Brocoli hirgoes golosg, lemon rhost, almwns Charred tender stem broccoli, roasted lemon, almonds	
Salad - Salad	4.00
Letys calon-grych, dresin Cesar, caws Parma aeddfed Little gem, Caesar dressing, aged Parmesan	

Pwdinau - Desserts

Cacen gaws - Cheesecake	7.00
Cacen gaws Gwlad y Basg, mafon, crème fraîche fanila Basque burnt cheesecake, raspberries, vanilla crème fraîche.	
Bara gludiog - Monkey bread	7.00
Bara gludiog, caramel Halen Môn, hufen iâ llus Monkey bread, Halen Môn Salted caramel, blueberry ripple ice cream	
Siocled - Chocolate	8.00
Delice siocled du, treiffyl banana, praline mws siocled, leim Dark chocolate delice, banana-misu, praline namelaka, lime	
Hufen lâ - Ice cream	7.00
Detholiad o hufen iâr cegin, pistachio siwgwr, saws mefus Selection of kitchen ice-creams, candied pistachio, strawberry sauce	
Caws - Cheese	10.00
Cawsiau ffermydd Cymru, siynti, seleri, bisgedi Artisan Welsh cheese, chutney, celery, biscuits	

BWYDLEN BLANT : CHILDREN'S MENU

Cawl cennin, tatws a sbigoglys : Leek, spinach and potato soup
Bara garlleg : Garlic bread
Melon gydag sorbe ffrwythau : Melon with fruit sorbet

Selsig porc a chennin gyda thatws stwnsh a grefi nionod
Pork and leek sausage with mashed potato and onion gravy

Byrger caws ar eidion Cymreig, letys galon grych, tomato a sglodion
Welsh beef cheese-burger, little gem lettuce, tomato, chips

Ffiled pysgod gwyn y dydd wedi'i grilio'n blaen, llysiâu menyn, tatws newydd
Plain grilled white fish of the day with buttered vegetables and new potatoes

Pasta penne gyda thomatos bach a saws pupurau coch rhost
Penne pasta with vine tomatoes and roasted red pepper sauce

Detholiad o hufen iâ Portmeirion : Selection of Portmeirion ice cream
Browni siocled gyda hufen iâ fanila : Chocolate brownie with vanilla ice cream
Pwddin spwnj oren, hufen neu hufen iâ : Orange sponge pudding, cream or ice cream

Dau gwrs 9.50 Two courses
Tri chwrs 13.00 Three courses

ALERGENAU BWYD Mae'n ofynnol inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar dalen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar dalen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhwch wybod inni cyn ichi archebu.

FOOD ALLERGENS 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.

GWIN A BAR Y TERAS - TERRACE WINE & BAR

CHAMPAGNE / PROSECCO		125ml	750ml
100	Portmeirion Champagne, Duval Leroy NV	11.00	65.00
102	Champagne Brut, Grand Cru Réserve, Michel Arnould & Fils NV	9.50	55.00
103	Jeio Prosecco di Valdobbiadene Brut NV	6.50	35.00
107	Ita Prosecco Rosé DOC, Extra Dry		35.00

GWYN / WHITE		175ml	250ml	750ml
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria	5.50	8.00	23.00
203	PORTMEIRION Sauvignon Blanc, Dry Hills, Marlborough, NZ	6.50	9.50	28.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw - Brittany	6.50	9.50	28.00
205	PORTMEIRION Vallée du Rhône Blanc, C. Bonfils, Rhône, Ffrainc - France	6.50	9.50	28.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitania, Ffrainc - France	6.50	9.50	28.00
207	La Cabane Reserve Marsanne/Viognier, Languedoc, Ffrainc - France			24.00
208	Preciso Grillo, Terre Siciliane, Sicilia, Yr Eidal - Italy			24.00
209	Rometta Trebbiano Rubicone IGT, Emilia-Romagna, Yr Eidal - Italy			25.00
210	Vidigal, Vinho Verde DOC, Leiria, Portwgal - Portugal			25.00
211	Rioja Vega Blanco, Rioja, Sbaen - Spain			26.00
212	Bernon Albariño, Rias Baixas, Bodegas Aquitania, Sbaen - Spain			30.00
213	Las Pampas Chenin Torrontés, Mendoza, Yr Ariannin - Argentina			25.00
218	PORTMEIRION Mâcon Villages, Bwrgwyn - Burgundy, Ffrainc - France			32.00

RHOSLIW / ROSÉ		175ml	250ml	750ml
300	PORTMEIRION Pinot Grigio Blush, Donwy, Bwlgaria - Bulgaria	5.50	8.00	23.00
302	Terra de Lobos Rosé, Tejo, Casal Branco, Portwgal - Portugal			24.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France	6.50	9.50	28.00
304	Piquepoul Rosé, Coteaux d'Ensérune, Carcassonne, Ffrainc - France			30.00

COCH / RED		175ml	250ml	750ml
400	PORTMEIRION Merlot, IGP, Donau, Bwlgaria - Bulgaria	5.50	8.00	23.00
401	PORTMEIRION Cabernet Sauvignon, Venezia, Yr Eidal - Italy	5.50	8.00	23.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain	6.00	9.00	26.00
403	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc, Ffrainc - France	6.00	9.00	26.00
404	PORTMEIRION Côtes-du-Rhône, Dom.de Boissan, Rhône, Ffrainc - France	6.50	9.50	28.00
405	PORTMEIRION Bordeaux, Ch.Haut-Gravelier, Gironde, Ffrainc - France	6.50	9.50	28.00
406	Pleno Tempranillo, DO Navarra Tinto, Navarra, Sbaen - Spain			24.00
408	Amanti del Vino Primitivo, Salento, Puglia, Yr Eidal - Italy			24.00
409	Montepulciano d'Abruzzo, Voluntè, Umbria, Yr Eidal - Italy			25.00
410	Sangiovese IGT Rubicone, Rometta, Emilia-Romagna, Yr Eidal - Italy			26.00
411	Chianti Colli Senesi DOCG, Borgo Alla Terra, Geografico Toscana, Yr Eidal - Italy			29.00
414	Paparuda Pinot Noir, Estate Selection, Timisoara, Rwmania - Romania 12.5%			24.00
415	Beaujolais, Jacques Charlet, Saône-et-Loire, Beaujolais, Ffrainc - France 13%			29.00
421	Lyrebird Shiraz, Victoria, Awstralia - Australia 14.5%			25.00

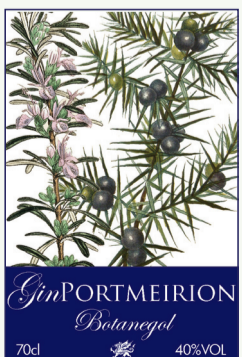
CWRW CASGEN / DRAUGHT	280ml	560ml	Aber Falls Marmalade Gin 41.3%	4.50	BRANDI / BRANDY (25ML)	
Lager Praha Lager	3.00	5.50	Rives Spanish Pink Gin, 37.5%	4.50	Remy Martin VSOP Cognac, 40%	5.50
Cwrw Chwerw IPA Felinfoel Welsh Bitter	2.25	4.50	Aber Falls Violet Liqueur 20.8%	3.75	Boulevard Calvados, Pays d'Auge, 40%	4.50
Lager Wrecsam / Wrexham Lager	2.40	4.80	RÏM / RUM (25ML)		FERMWTH / VERMOUTH (50ML)	
Seidr Casgen Portmeirion Draught Cider	2.25	4.50	Rym Sbeislyd Barti Ddu Spiced Rum	3.50	Martini Extra Dry / Noilly Prat / Campari	3.50
CWRW A SEIDR POTEL / BOTTLED ALE & CIDER			Bacardi Carta Blanca Rum, 37.5%	3.75	Contralto Vermouth Rosso	6.50
Portmeirion No1 Lager. 500ml. ABV 4.5%		4.50	TECILA / TEQUILLA (25ML)		Contralto Aperitif (Aperol)	6.50
Portmeirion No.2 IPA. 500ml. ABV 4.5%		4.50	Tequilla Olmeca Silver, 38%	4.00	CYMYSGWYR / MIXERS	
Portmeirion No.6 Stout. 500ml. ABV 4.5%		4.50	WISGI / WHISKY (25ML)		Llanllyr Source	2.00
Portmeirion No12 Gold Ale. 500ml. ABV 3.8%		4.50	Wisgi Penderyn Legend Welsh Whisky, 46%	5.00	(Tonic, Light Tonic, Ginger Ale, Ginger Beer, Bitter Lemon)	
Sol Lager		4.00	Wisgi Penderyn Madeira Single Malt 46%	5.50	DIODYDD YSGAFN / SOFT DRINKS	
Menabrea Lager		4.00	Glenmorangie 10 year Single Malt Whisky, 40%	5.00	Coke / Diet Coke / Lemonade	2.00
Guinness		3.50	Glenfiddich Speyside Single Malt Whisky, 40%	4.50	Coke Zero	3.00
Becks Blue (Heb alcohol / Non alcoholic)		3.75	Dalwhinnie Speyside Single Malt Whisky, 43%	4.50	J20 (Orange & Passionfruit / Apple & Mango)	3.00
Portmeirion Cider 500ml		5.50	Jamesons Blended Irish Whiskey, 40%	4.00	Heartsease Elderflower Presse	2.75
JIN / GIN (25ML)			FODCA / VODKA (25ML)		Heartsease Blackcurrant Crush	2.75
Portmeirion Botanical Gin		4.00	Aberhonddu / Brecon 5 Welsh Vodca, 43%	5.00	Heartsease Raspberry Lemonade	2.75
Portmeirion Orange & Lime Gin		4.00	Smirnoff Black Label Vodka, 40%	4.00	Sudd Ffrwythau / Fruit Juice	2.00
Bombay Sapphire London Dry Gin, 40%		4.00	Grey Goose Vodka, France, 40%	6.00	(Oren/Orange; Afal/Apple; Llugaeon/Cranberry; Grawnffrwyth/Grapefruit; Pinafal/Pineapple; Tomato)	
Hendrick's Gin, Scotland, 41.4%		4.75				
Aber Falls Rhubarb & Ginger Gin 41.3%		4.50				

Distyllwyd yng
Ngwynedd gyda dŵr
pur nentydd Eryri

GinPORTMEIRION

Distilled in Wales
with water from the
mountains of Snowdonia

CWRW PORTMEIRION ALE



Mae gan Gin Botanegol Portmeirion aroglau perlysiâu cain gydag arlliw o flas rosmari a nodweddion sawrus coriander a merwy ar y diwedd ddoglo sbeislyd.

Portmeirion Botanical Gin has a fine herbal nose with hints of rosemary leading to a palate of coriander and tart juniper with a zesty, spiced finish.

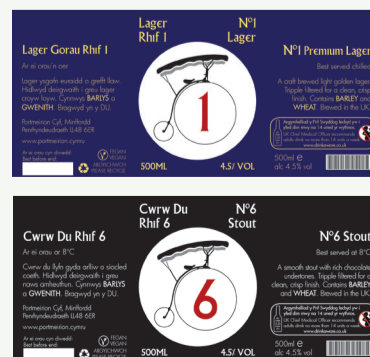
25ml £4.00 - 50ml £7.00



Mae gan Gin Oren a Leim Portmeirion aroglau sitws adfywiol a blas orennau a leim gydag arlliw o gorlander a chroen oren ar y diwedd ddoglo.

Portmeirion Orange & Lime Gin is bright and citrusy on the nose with tangy notes of sweet lime on the palate and a lingering finish of coriander and orange zest.

25ml £4.00 - 50ml £7.00



Portmeirion No1 Lager. 500ml. ABV 4.5% £4.50

Portmeirion No.6 Stout. 500ml. ABV 4.5% £4.50



Portmeirion No.2 IPA. 500ml. ABV 4.5% £4.50

Portmeirion No12 Gold 500ml. ABV 3.8% £4.50