

CINIO SUL PORTMEIRION SUNDAY LUNCH

I DDECHRAU : STARTERS

Seleriac wedi'i bobî â halen, melynwy confit, cnau cyll, velute afal a seleriac
Salt baked celeriac, confit egg yolk, hazelnuts, apple and celeriac velute

Eog teriyaki, brocoli, madarch enoki wedi'u piclo, coriander
Teriyaki salmon, broccoli, pickled enoki mushrooms, coriander

Coes hwyaden grimp, parfait iau hwyaden, siytni betys mwg, oren, berwr y dŵr
Crispy duck leg, duck liver parfait, smoked beetroot chutney, orange, watercress

Tarten gaws Cheddar Hafod a nionod rhost, cnau Ffrengig picl, tryffl du Cymreig
Hafod cheddar cheese and roasted onion tart, pickled walnut, Welsh black truffle

Syrlwyn eidion Cymreig aeddfed, pwddin Efrog, stwnsh nionod, berwr y dŵr, saws gwin coch
Roasted aged Welsh sirloin, Yorkshire pudding, roast onion puree, watercress, red wine sauce

Ysgwydd oen Cymreig wedi'i brwsio, swêd rhost, piwrî moron, saws rhosmari
Braised Welsh lamb henry, roasted swede, carrot puree, rosemary sauce

Merfog, blodfresych rhost, duxelles madarch, saws gronynau pupur
Guilt head bream, roasted cauliflower, chestnut mushroom duxelles, peppercorn sauce

Gnocchi pwmpen rhost, cêl, cnau castan rhost, sbrowts, caws Môn Las, beurre rouge
Roasted pumpkin gnocchi, kale, roasted chestnuts, sprouts, Môn Las cheese, beurre rouge

Crème caramel, mwtrin afalau, mwyar duon, crwst pwff caramel
Crème caramel, apple compote, blackberry, caramelized puff pastry

Danteithion siocled, misu banana caramel, namelaka praline, leim
Chocolate delicé, banana misu caramel, praline namelaka, lime

Mandarins caramel, siocled gwyn a cremaux llaeth anwedd, pistasio
Caramelized Mandarins, white chocolate and evaporated milk cremaux, pistachio

Tri chaws artisan Cymreig, siytni, seleri, bisgedi
Three Welsh artisan cheese, chutney, celery, biscuits

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

Os oes gennych alergedd neu ofynion dietegol arbennig, dywedwch wrth aelod o staff. If you have a food allergy or special dietary requirement please inform a member of staff.
ALERGENAU BWYD: Gofynnir inni nodi'r 14 alergen bwyd canlynol ar daflen ar wahân: Seleri, Grawnffwyd eto glwten, Cramenogion, Wyau, Pysgod, Byseidd y blaid, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratwir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwyston ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.
FOOD ALLERGENS We are required to list the use of the following 14 food allergy items 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 food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.