



CAFFI'R NEUADD : TOWN HALL CAFE



BRECWAST POETH (10:00 - 11.30) COOKED BREAKFAST

Traddodiadol - Bacwn, sosej, ŵy wedi'i ffrio, madarch, tatws ffrio, tomato, ffa pob a bara crasu
Traditional - Bacon, sausage, fried egg, mushroom, hash browns, tomato, baked beans, toast £12.50

Llysieuol: Sosejis llysieuol, ŵy wedi'i ffrio, madarch, tatws ffrio, tomato, ffa pob a bara crasu
Vegetarian: Vegetarian sausages, fried egg, mushrooms, hash browns, tomato, baked beans, toast £12.50 

SALADAU : SALADS

Salad ham rhost : Traditional roast ham salad 11.00
Piccalilli, colslo : Picalilli, coleslaw

Salad Cesar cyw iâr : Chicken Caesar salad 12.00
Cyw iâr, letys, bacwn, caws Parma, briwsion bras, dresin
Buttermilk chicken, lettuce, smoked bacon, parmesan, croutons, dressing

Ffalaffel betys : Beetroot falafel 11.00 
Bets, bara fflat, tzatziki fegan : Beetroot, flat bread, vegan tzatziki.

Salad Groegaidd : Greek salad 11.00 
Ffeta, tomatos, olifau, ciwcymbr, caprys
Feta, tomatoes, olives, cucumber, capers

Tarten Ŵy : Quiche 11.00 
Nionod balsamig, tarten Cheddar Cymreig aeddfed, colslo
Balsamic onions, mature Welsh cheddar quiche, coleslaw

PRIF GYRSIAU : MAIN COURSES

Cyw iâr a waffl : Chicken and waffle 15.00
Cyw iâr, waffl, saws menyng mēl sbeislyd :
Crispy Buttermilk chicken, waffle, spiced honey butter sauce

Selsig a stwnsh : Bangers and mash 12.00
Selsig tew y cigydd, tatws stwnsh, grefi nionod : Butcher's thick
pork sausage, buttery potato puree, caramelised red onion gravy

Cacen eog : Salmon fishcake 14.00
Cacen eog a dil, saws hollondaise, pys, salad berwr y dŵr
Salmon & dill fishcake, hollandaise sauce, peas, watercress salad

Pastai oen Cymreig : Welsh lamb pie 15.00
Pastai oen, cennin, mintys, tatws stwnsh, moron, pys, grefi : Lamb,
leek & mint butchers pie, potato puree, chantry carrots, peas, gravy

Byrger eidion Cymreig : Welsh beefburger 15.00
Byrger eidion, Monterey Jack, nionod, saws, sglodion : Welsh
burger, Monterey Jack cheese, fried onions, burger sauce, chips

Cyri gwyrdd Thai : Thai green curry 14.00 
Cyri llysiau gwyrdd Thai, reis jasmin, creision Thai : Thai green
vegetable curry, jasmine rice, Thai crackers

NAILL OCHR : SIDES

Sglodion : Chips  4.00
Sglodion pupur a halen : Salt & pepper chips  6.00
Salad dresin finegr : Vinaigrette Salad  4.00
Colslo : Coleslaw  4.00

TATWS TRWY'U CRWYN : JACKET POTATOES

gyda salad a cholslo : with side salad & coleslaw

Saws corgimwch : Prawn Marie rose 12.00
Ffa pob a Cheddar : Beans & Cheddar  10.00
Cyri jacffrwyth : Coronation jackfruit  10.00
Brisged eidion : Braised beef brisket 14.00
Hufen sur, nionod, jalapenos : Sour cream, crispy onions, jalapenos

MODRWYAU BARA : NEW YORK BAGELS

Gyda salad a chreision hallt : with salad & salted crisps
ar gael yn ddiglwten : gluten free available

Ham, tomato, gwacamole, letys, mayo
Ham, tomato, guacamole, lettuce, mayonnaise 9.00
Caws gafr, marmalêd nionod coch, berwr y gerddi
Welsh goats cheese, red onion marmalade, rocket  10.00
Eog wedi'i gochi, caws hufen dil, cparys, lemon
Smoked salmon, dill cream cheese, capers, lemon. 9.50
Mayo tiwna, ciwcymbr, letys
Tuna mayonnaise, cucumber, iceberg 9.00

PITSAS SURDOES SISILIA

SICILIAN STYLE SOURDOUGH PIZZA

Salami sbeislyd : Spicy salami 13.00
Ham rhost : Baked ham 13.00
Margarita : Margherita  11.00
Madarch garlleg : Garlic Mushroom  12.00
diglwten, caws fegan ar gael : gluten free, dairy free available

PLANT (DAN 12) : CHILDREN (UNDER 12)

Byrger caws a sglodion
Cheeseburger & chips 9.00
Selsig, stwnsh a ffa pob
Sausage, mash & beans 9.00
Sglodion pysgod, sglodion, ffa pob
Fish finger, chips, beans 9.00
Macaroni a chaws
Mac & cheese  8.00

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**



LLYSIEUOL
VEGETARIAN
FEGAN
VEGAN





CAFFI'R NEUADD : TOWN HALL CAFE



CWRW A SEIDR | BEER & CIDRE

Seidr Gwynt y Ddraig Autum Gold Medium Dry Cider, 500ml. ABV 4%. Seidr lled befriog, llyfn, yfadwy gyda blas adfywiol. / A medium dry, gently sparkling cider.	5.50
Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5% Lager ysgafn euraidd o grefft llaw. ABV 4.5% / A craft brewed light golden lager. ABV 4.5%	5.50
IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5% Cwrw golau sawrus traddodiadol. ABV 4.5% / Traditional aromatic Indian Pale Ale. ABV 4.5%	5.50
Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5% Cwrw du llyfn gyda arlliw o siocled coeth ABV 4.5% / Smooth stout with rich chocolate undertones. ABV 4.5%	5.50
Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8% Cwrw euraidd gydag naws hopys a blagur. / Golden hoppy ale with a floral aroma.	5.50

DIODYDD POETH (284ml/10owns) | HOT DRINKS (284ml/10oz)

Americano	2.95
Cappuccino / Latte / Flat White / Mocha	3.75
Te / Tea	2.50

GWIN BYRLYMUS | SPARKLING WINE

2	PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11% Aroglau afalau a blagur gyda swigod mân, mân Palate of pear & apple blossom, delicate bubbles. 🍷 100% Glera. Yr Eidal - Italy 11% 🍷	750ml 35.00
3	Poteli bach - Prosecco - Small bottles 20cl	200ml 8.00

GWYN | WHITE

	175ml 🍷	250ml 🍷	750ml 🍷
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷 Gwin sy'n gyforiog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours.	7.00	9.50	28.00
202 PORTMEIRION Chardonnay 'Les Chardonneuses', IGP Pays d'Oc, Ffrainc - France 13% 🍷 Gwin cain, ffres heb dderw, aroglau blagur Unoaked, floral notes and a full, supple, fruity palate.	7.00	9.50	28.00
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc - France 12% 🍷 Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish.	7.00	9.50	28.00

RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube, Bwlgaria - Bulgaria 11% 🍷 Sawrus, blas ffrwythau cochion, ôl-flas iachus lled sych Palet of aromatic light red fruits, zesty off-dry finish	7.00	9.50	28.00
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COCH | RED

400 PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc - France 12% 🍷 Cydneth, melfedaidd blas ceirios a mwyar duon Soft, rich with blackberry aromas and dark fruit notes.	7.00	9.50	28.00
401 PORTMEIRION Cabernet Sauvignon, Ffrainc - France 14% 🍷 Mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain Blackberry & blueberry, soft tannins & toasty notes	7.00	9.50	28.00
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc - France 13% 🍷 Cytbwys, sidanaidd gydag adflas amheuthun Smooth, well balanced with cherry notes & lingering tannins.	7.00	9.50	28.00
425 PORTMEIRION Malbec, Mendoza, Ariannin - Argentina 13.5% 🍷 Cydneth, ystwyth a ffrwythus; ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish.	7.00	9.50	28.00



Addas i lysieuwyr
Suitable for vegetarians



Addas i feganiaid.
Suitable for vegans.