

CAFFI SIOP FAWR PORTMEIRION

PLATIAU BORE : MORNING PLATES

(ar gael tan hanner dydd : available until mid-day)

Wyau ac afocado sbeis : Eggs and spicy avocado	10.50
Wyau potsio, afocado sbeis, tomato, bara crasu, saws hollandaise Poached eggs, spiced avocado, tomato on toast, hollandaise sauce	
Wyau Benedict : Eggs Benedict	10.50
Wyau potsio, ham, bara crasu lleol, saws Hollandaise Poached eggs, ham, toasted local bread, Hollandaise sauce	
Wyau Rheiol : Eggs Royale	10.50
Wyau potsio, eog wedi'i gochi, bara crasu lleol, saws Hollandaise Poached eggs, smoked salmon, toasted local bread, Hollandaise sauce	
Brecwast Siop Fawr : Siop Fawr breakfast	12.50
Bacwn, tomato, madarch, sbigoglys, cacen datws, wŷ ffrio, saws garlleg du Bacon, tomato, mushroom, spinach, hash brown, fried egg, black garlic sauce	
Brecwast fegan : Vegan breakfast	12.50
Tomato, madarch, sbigoglys, cacen datws, bara crasu, saws garlleg du Tomato, mushroom, spinach, hash brown, toast, black garlic sauce	

LAPIAD SIOP FAWR : SIOP FAWR WRAP

tortila, afocado sbeis a salsa pico de gallo, gyda cholslo a salad cymysg
tortilla, spiced avocado, pico de gallo salsa, served with coleslaw & mixed salad

Cyw iar wedi fwydo mewn garlleg, sinsir a sbeis	10.00
Chicken marinated with garlic, ginger & spices	
Hadog mewn briwsion gyda mayo mintys a phys	10.00
Breaded haddock, pea and mint mayo	
Halwmi sbeis, tomato, mintys, iogwrt	10.00
Spiced halloumi, tomato, mint and yoghurt	
Salad pupurau a ffa fegan, colslo mango sbeis	10.00
Vegan mixed pepper & bean salad, spiced mango slaw	

PLATIAU BACH NEU GINIO YSGAFN

SMALL PLATES OR LIGHT LUNCH

Cawl Siop Fawr : Siop Fawr soup of the day	8.00
Gyda bara lleol a menyn : Served with local bread & butter (Holwch am fanylion cawl heddiw / Please ask for details of today's soup)	
Darnau hadog gyda sglodion : Haddock goujons with chips	9.50
Saws tartar Siop Fawr : Siop Fawr tartare sauce	
Darnau cyw gyda sglodion : Breaded chicken goujons & chips	9.50
Cawl hadog a llysiau : Smoked haddock & vegetable chowder	10.50
Gyda bara a menyn lleol : With local bread & butter	
Mezze llysieuol : Vegetarian mezze	14.50
Olifau, ffeta, hwmws, ffalaffel, moron Moroco, salsa pico de gallo, afocado, gwygbyys, nionod pinc, salad, bara pita Olives, feta, hummus, falafel, Moroccan carrots, pico de gallo salsa, avocado, chickpeas, pink onions, salad, pitta bread (Ar gael heb glwten a fegan : Available gluten-free & vegan on request)	
Caws pobi Siop Fawr : Siop Fawr Welsh rarebit	10.00
Caws Cheddar, cwrw Portmeirion, mwstard, bacwn, bara crasu lleol Cheddar cheese, Portmeirion beer, mustard, bacon, on local bread	
Fel uchod gyda bacwsn : As above with bacon	11.00
Cacen bysgod eog : Salmon fishcake	11.00
Salad cymysg a saws tartar cartref : With mixed salad & homemade tartare sauce	
Salad Mecsico pupurau a ffa : Mexican pepper & bean salad	11.00
Pupurau, india corn, ffa Ffrengig, tortila, afocado sbeis, hufen sur, cennin syfi Peppers, sweetcorn, kidney bean salad, tortilla, spiced avocado sour cream, chives	

PLATIAU MAWR : LARGE PLATES

Tafell cyw iar Proféns : Provençal Chicken escalope	16.50
Cyw iar, tatws newydd mâl, menyn garlleg a lemon, tomato, brenhinllys, corbwmpen, olifau Breaded chicken, crushed new potatoes, garlic & lemon butter, tomato, basil, courgettes, olives	
Salad Cesar clasurol : Classic Caesar salad	11.50
Romaine a letys galon grych, briwsion bras, wŷ wedi'i ferwi, dressin Cesar Romaine and gem lettuce, croutons, boiled egg, Caesar dressing	
Cesar cyw iar a bacwn : Chicken and bacon Caesar	14.00
Salad Cesar gyda chyw iar a briwsion bacwn : Caesar salad with chicken & bacon	
Byrgyr falafel a betys, sglodion tatws melys	14.00
Beetroot & falafel burger, sweet potato fries Surdoes, tomato, berwr y gerddi, nionod picl, colslo mango sbeis Sourdough, tomato, rockett, pickled onions, spiced mango coleslaw	
Byrgyr oen brau sbeis, sglodion tatws melys	15.95
Spiced pulled lamb burger, sweet potato fries Bynsen surdoes, tomato, berwr y gerddi, nionod picl, colslo mango sbeis Sourdough bun, tomato, rockett, pickled pink onion, spiced mango coleslaw	
Hadog a sglodion : Haddock and chips	15.50
Hadog mewn cytew, sglodion, pys mal, lemwn a saws tartar cartref Haddock in batter, chips, crushed peas, lemon and homemade tartare sauce	
Risoto siop fawr risotto (gall fod yn fegan / can be vegan)	13.50
Gyda cynnyrch tymhorol / with seasonal produce	
Pasta y dydd - Siop Fawr - pasta of the day	bach/small 9.50 mawr/large 12.50
Holwch am basta heddiw : Please ask about today's pasta	

CINIO DYDD SUL : SUNDAY LUNCH 15.95

Gyda thatws rhost, llysiau'r tymor a chyfwydydd traddodiadol
With roast potatoes, seasonal vegetables & traditional accompaniments

PWDIN Y SUL : SUNDAY PUDDING £5.50

Holwch am fanylion : Please ask for details

ARCHEBION NAILL OCHOR : SIDE ORDERS 4.00

Sglodion | salad | tatws newydd | bara garlleg | bara garlleg caws
sglodion tatws melys
Chips | mixed salad | new potatoes | garlic bread | cheesy garlic bread
sweet potato fries

DIODYDD POETH : HOT DRINKS

Espresso	2.50
Joch ychwanegol : Extra shot	.50
Cappuccino / Latte	3.75
Mocha	4.50
Americano	2.95
Coffi ewyn llefrith : Flat white	3.75
Siocled poeth : Hot chocolate	4.00
Siocled poeth a hufen : Luxury hot chocolate with cream	4.50
Llefrith soya neu geirch yn ychwanegol : Soya or oat milk, extra	0.20
Pot o de brecwast y pen : Pot of breakfast tea, per person	3.25
Pot o de arbennig y pen : Pot of speciality tea, per person	3.75
(Assam Darjeeling Earl Grey Decaf Gwyrdd : Green Camomeil : Chamomile Peppermint Lemon a Sinsyr : Lemon & Ginger Berries & Blossom Blood orange)	

CACENAU A PHWDINAU : CAKES & DESSERTS

Cacen gaws y dydd : Siop Fawr cheesecake of the day	6.50
Scon Siop Fawr, jam a menyn : Siop Fawr scone, jam & butter	4.00
Scon, jam a hufen tolch : Scone, jam & Welsh clotted cream	4.50
Bara brith cartref a menyn : Siop Fawr bara brith and butter	4.00
Teisen felen y dydd : Traditional sponge-cake of the day	4.50
Affogato Portmeirion	6.00
Tri math o gelato Portmeirion : Trio of Portmeirion gelatos	5.50

 **Addas i lysieuwyr**
Suitable for vegetarians

Mae eich archeb yn cael ei pharatoi'n ffres; gwerthfawrognwch eich amynedd ar adegau prysur. Your order is freshly prepared and your patience is appreciated at busy times.

Ychwanegwn gildwrn dewisol o 7.5% at filiau dros £10.00. Gofynnwch i'r staff ei dynnu os na fyddwch ei dalu. Telir pob cildwrn i'r staff drwy'r gyflogres ar ôl tynnu treth.
We automatically add a discretionary tip of 7.5% to bills over £10.00. Please ask staff to remove it if you do not wish to pay. All tips are paid to staff via payroll after deducting tax.

Dywedwch wrthym os oes gennych alergeddau. Ceisiwn leihau risg croeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd.

Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

Please advise staff of any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen; we handle allergenic ingredients. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

CAFFI SIOP FAWR PORTMEIRION

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 🍷	750ml 🍷
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso, Yr Eidal - Italy 11% 🍷 Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonaidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity.	7.50	40.00
109 Champagne PORTMEIRION Brut, NV, Rédempteur, Tradition, Venteuil 12% 🍷 Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style.		65.00

GWYN | WHITE

	175ml 🍷	250ml 🍷	750ml 🍷
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷 Gwin sy'n gyforyiog 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% 🍷 Cydnerth, melfedaidd blas ceirios a mwyrar duon Soft, rich with blackberry aromas and dark fruit notes.	7.00	9.50	28.00
401 PORTMEIRION Cabernet Sauvignon, Ffrainc - France 14% 🍷 Mwyrar 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 adfls amheuthun Smooth, well balanced with cherry notes & lingering tannins.	7.00	9.50	28.00
425 PORTMEIRION Malbec, Mendoza, Ariannin - Argentina 13.5% 🍷 Cydnerth, ystwytth a ffrwythus; ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish.	7.00	9.50	28.00

🍷 Gwin fegan | Vegan wine

CWRW A SEIDR | BEER & CIDER

Seidr lled sych : Medium dry cider Cider 500ml. ABV 4.5% Seidr llyfn, yfadwy â blas chwervfelys, adfywiol / A refreshing taste of bittersweet apples		5.50
Seidr alcohol isel : Low alcohol cider 500ml. ABV 0.5% Seidr llyfn, yfadwy â blas chwervfelys, adfywiol / A refreshing taste of bittersweet apples		5.00
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%		5.00
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%		5.00
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%		5.00
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		5.00
Birra Moretti Lager. ABV 4.6%	330ml 3.75	660ml 6.50

GWIRODYDD | SPIRITS

	25ml	50ml
Jin (Botanegol, Oren a Leim) : Gin (Botanical, Orange & Lime)	4.00	7.00
Jin a thonig Siop Fawr Jin & Tonic (gydag dŵr tonig neu ddŵr tonig main, rhew a sleisen o lemon : with tonic water or slimline tonic, ice and a slice of lemon)	5.50	8.50
Wisgi Brag Sengl, Fodca neu Rym : Single Malt Whisky, Vodka or Rum	4.00	7.00

DIODYDD YSGAFN | SOFT DRINKS

Coca Cola / Diet Coke	3.00
Diod pefriog blodau'r ysgaw : Welsh sparkling elderflower pressé	3.50
Diod sinsyr gwresog o Gymru : Welsh fiery ginger beer	3.50
Lemonêd mafon pefriog : Welsh sparkling raspberry lemonade	3.50
Lemonêd pefriog hen ffasiwn : Welsh sparkling pressé lemonade	3.50
Appletiser 275ml	3.50
Sudd Afal : Apple Juice	2.00
Sudd Oren : Orange Juice	2.00
Dŵr mwynol (llonydd neu fyrlymus) : Mineral water (still or sparkling) 750ml	3.50
Diodydd Plant 200ml : Afal / Aeron / Oren : 200ml Children's Tetra Packs: Still Apple / Forest Fruits / Orange	1.00