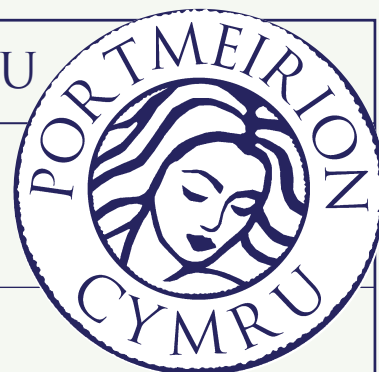


BWYDLEN BAR A THERAS | BAR & TERRACE MENU



TAMAIID I AROS PRYD | FOR THE TABLE

Olewydd Gordal
Gordal olives 5.00

Surdoes, menyyn hallt Cymreig
Baked sourdough, Welsh butter 4.00

Cigoedd cadw Trealy
Welsh charcuterie 5.00

BRECHDANAU | SANDWICHES

Ar fara gwyn neu frown lleol gydag salad afalau
a radis, betys a nionod coch picl, creision hallt

On local white or granary bread, with apple & radish
salad, pickled beetroot & red onion, salted crisps

Ham gamwn rhost gyda mwstard grawn Cymreig
Honey roast gammon ham, wholegrain mustard 11.00

Perl Wen, nionod coch
caramel, berwr y gerddi
Perl Wen Welsh Brie, caramelised
red onion, rocket 10.00

Eog mwg Hafren a Gwy
gyda chiwcymbr
Severn and Wye smoked
salmon with cucumber 12.00

Ŵy, nionod dodwy
a berwr y dŵr
Egg, spring onion
and watercress 10.00

Cawl nionod, Perl Wen chwip, cennin syfi

White onion soup, whipped Perl Wen cheese, chives 11.00

Gravlax eog, cynn carw'r môr picl, caprys crimp, crème fraîche rhuddygl poeth
Salmon gravlax, pickled samphire, crispy capers, horseradish crème fraîche 14.00

Rholyn cimwch yr afon, hufen salad taragon, ffenigl picl
Crayfish roll, tarragon salad cream, pickled fennel 14.00

Cinio'r Werin - Ploughman's lunch 20.00

Ham rhost mêl a mwstard rhost, Cheddar aeddfed Eryri, nionod picl balsamic, piccalilli,
ŵy Albanaidd chorizo, pastai porc, surdoes gyda menyyn hallt Cymreig
Honey & mustard roasted ham, Snowdonia mature cheddar, balsamic pickled onions, piccalilli,
chorizo scotch egg, pork pie, sourdough with Welsh salted butter

Burrata, tomatos o dras, pesto berwr y gerddi
Burrata, heritage tomatoes, rocket pesto 12.00

NAILL OCHR : SIDES

Sglodion Koffmann
Koffmann's fries 5.00

Moron Vichy
Vichy carrots 5.00

Salad radis, betys picl ac afal
Radish, pickled beetroot & apple salad 5.00

PWDINAU A CHAWS : DESSERTS & CHEESE

Tarten siocled du, diliau mêl, mafon
Dark chocolate tart, honeycomb, raspberry 9.00

Bara brith, menyyn Cymreig hallt
Bara brith, salted Welsh butter 6.00

Dwy sgonsen, jam tymhorol, hufen tolch Cymreig
Brace of scones, seasonal jam, Welsh clotted cream 8.50

Cawsiau ffermydd Cymru (Môn Las, Perl Wen, Hafod), siytni, seleri, bisgedi
Artisan Welsh cheeses (Perl Las, Perl Wen, Hafod) chutney, celery, biscuits 13.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

Gofynnwn i chi hysbysu'r staff am unrhyw alergeddau a allai fod gennych. Cymerwn ofal i leihau'r risg o groeshalodi ond nid cegin ddi-alergedd yw hon
a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoldeb am adweithiau niweidiol yn sgil pryddau a gafwyd. Ceir yr alergenau hyn yn y
gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

We ask you to advise staff of any allergies that you may have. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen
and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy,
gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

GWINOEDD PORTMEIRION

BYRLYMUS

110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal

PORTMEIRION WINES

SPARKLING

125ml 1

750ml 6

7.50

40.00

SIAMPAEN

CHAMPAGNE

125ml 1

750ml 6

109 Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France

11.00

65.00

100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus, Ffrainc / France

80.00

GWYN

WHITE

175ml 1

250ml 1

750ml 6

201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria / Bulgaria

7.00

10.00

30.00

202 PORTMEIRION Chardonnay, Fernand Laroche, IGP Pays d'Oc, Ffrainc / France

7.00

10.00

30.00

203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc / France

7.00

10.00

30.00

204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw / Brittany

32.00

205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône

7.50

11.00

32.00

206 PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc / France

8.50

12.00

35.00

218 Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Ffrainc / France

35.00

RHOSLIW

ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy | Danube, Bwlgaria / Bulgaria

7.00

10.00

30.00

303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc / France

7.50

11.00

32.00

COCH

RED

400 PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc / France

7.00

10.00

30.00

401 PORTMEIRION Cabernet Sauvignon, Pays d'Oc, Ffrainc / France

7.00

10.00

30.00

402 PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen / Spain

7.50

11.00

32.00

403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc / France

7.00

10.00

30.00

408 PORTMEIRION Shiraz, De Ddwyrain Awstralia / South Eastern Australia

7.50

11.00

32.00

425 PORTMEIRION Malbec, Mendoza, Ariannin / Argentina

7.00

10.00

30.00

404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône

35.00

405 PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux

35.00