

BAR WYSTRYS CASTELL DEUDRAETH OYSTER BAR

WYSTRYS BRODOROL MENAI A PHENFRO MENAI AND PEMBROKE NATIVE OYSTERS

CREGYN POETH | HOT ROCKS

wedi'i grilio gyda caws y Fenni, cennin picl
grilled with y Fenni cheese, pickled leeks
briwsion panko crimp, emwlsiwn nduja, leim
crispy panko breadcrumbs, nduja emulsion, lime

CREGYN OER | DRESSED ROCKS

amrwd gyda finegr gwin coch, sialots, lemnwn
au naturel with red wine vinegar, shallot, lemon
amrwd gyda chiwcymbr wedi'i bicio, crème fraîche, dill
au naturel with pickled cucumber, crème fraîche, dill
wystrys 3.50 yr un | oysters 3.50 each

BWYD MÔR | SHELLFISH

Cranc parod, mayo bara lawr, lemon, bara garw
Dressed Crab, laverbread mayonnaise, lemon, granary bread 22.00

Cimwch wedi'i grilio, menyn garlleg a tharagon, sglodion Koffman,
dail salad, lemon, mayonnaise
Grilled lobster, garlic & tarragon butter, Koffman fries,
dressed leaves, lemon, mayonnaise

hanner/half 24.00 - cyfan/whole 45.00

Cocos picl Sir Benfo, cennin, olew cennin syfi
Pickled Pembrokeshire cockles, leeks, chive oil 6.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'r bil a'i rannu yn gyfartal rhwng y staff.
A discretionary service charge of 10% is added to your bill which is shared equally among the staff.

Dywedwch wrthym os oes gennych alergeddau. Please advise staff if you have any allergies.

BAR WYSTRYS

CASTELL DEUDRAETH

OYSTER BAR

GWINOEDD CYMERADWY

RECOMMENDED WINES

	125ml 	750ml 
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 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. 🍷 Glera 100%. Yr Eidal - Italy 11% 🇾🇵	7.50	40.00
109 Champagne PORTMEIRION Brut, NV, Rédeempteur, Tradition, Venteuil Aeddfed a ffres gydag aroglau crasu amheuthun Ripe, crisp & complex and a fine toasty bouquet D1/1/3 Pinot Noir, 1/3 Chardonnay 1/3 Meunier, Ffrainc - France 12% 🇾🇵	11.00	65.00
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish. 🍷 100% Sauvignon Blanc. Ffrainc - France 12% 🇾🇵	7.00	10.00
205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône Blasau eirin gwlanog a ffrwythau'r berllan. White peach & orchard flavours. Rounded on the finish. 🍷 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 🇾🇵	7.50	11.00
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitania Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas Crisp, dry with white blossom aromas & a citrus finish. 🍷 100% Picquepoul. Ffrainc - France 13% 🇾🇵	8.50	12.00
300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube Savrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych Palet of aromatic light red fruits, zesty off-dry finish. 🍷 100% Pinot Grigio. Bwlgaria - Bulgaria 11% 🇾🇵	7.00	10.00
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfariog o haul Profens a ffrwythau gloywlon Summer in Provence; bright fruit & raspberry fragrance. 🍷 100% Cinsault. Ffrainc - France 11.5% 🇾🇵	7.50	11.00

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Rhowch wybod inni am eich alergeddau. Ceisiwn leihau croeshalogi ond nid cegin ddi-alergedd yw hon. Ceir yr alergenau hyn: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.
Please advise staff of any allergies. We try to minimize cross contamination but this is not an allergy free kitchen. Allergens used include: dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.