

AMSER CINIO : LUNCH MENU

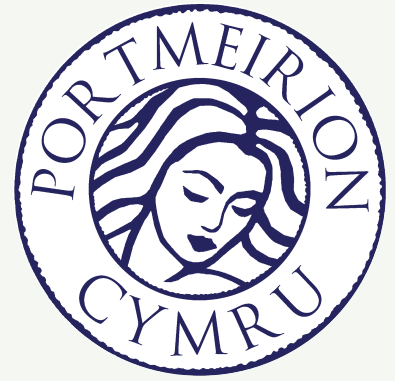
TAMAID I AROS PRYD : SNACKS

Olewedd Gordal - Gordal olives 5.00

Pastrami eog - Salmon pastrami 5.00

Cigoedd cadw Cymreig fferm Trealy - Trealy farm Welsh charcuterie 5.00

Surdoes y gegin, menyn lefain - Baked kitchen sourdough, cultured butter 4.00



I DDECHRAU : STARTERS

Cawl nionod, gougères cheddar Cymreig Black Bomer Eryri

White onion volute, Snowdonia Black Bomber Welsh cheddar gougères

Stwnsh cynnes cig eidion hallt, remoulade seleriac a rhuddygl poeth, saws gercin

Warm Welsh salt beef hash, celeriac and horseradish remoulade, gherkin ketchup

Brithyll ffrwd sialc cadw, ciwcymbr, afal gwyrdd, llaeth enwyn, dil

Warm cured chalk stream trout, cucumber, green apple, buttermilk, dill

Mws caws gafr Pantegawen, confit betys, pistasio, finegrét mafon

Pantegawen goat's cheese mousse, confit beetroot, pistachio, raspberry vinaigrette

PRIF GYRSIAU : MAIN COURSES

Stecen ffolen oen Cymreig, llysiau Profêns, sglodion gwgbys braster oen, brenhinllys

Welsh lamb rump, Provençal vegetables, lamb fat panisse, basil

Bol mochyn Cymreig crimp, bresych hispi, mwtrin seleriac, madarch wystrys y coed, taragon

Welsh crispy belly pork, hispi cabbage, celeriac puree, king oyster mushroom, tarragon

Penfras rhost mewn menyn, cennin, tatws brwysio fanila, perlyisiau glan y môr, beurre blanc lemon rhost

Butter roasted cod, leek, vanilla braised potatoes, sea herbs, roasted lemon beurre blanc

Angelotti caws pobi, blodfresych rhost, radish, saws menyn cloron y moch

Welsh rarebit angelotti, roasted cauliflower, radish, black truffle butter sauce

NAILL OCHR : SIDES 5.00

Moron Vichy

Vichy carrots
5.00

Tatws newydd, menyn mintys

New potatoes,
mint butter 5.00

Sglodion Koffmann

Koffmann's fries 5.00

Salad radis, betys picl ac afal

Radish, pickled beetroot
& apple salad 5.00

PWDINAU A CHAWS : DESSERTS & CHEESE

Teisen gaws Basgaidd, crème fraîche fanila, mefus

Basque cheesecake, vanilla crème fraîche, strawberry

Tarten siocled du, diliau mêl, mafon

Dark chocolate tart, honeycomb, raspberry

Cacen pistasio, cremeux siocled gwyn, ceirios

Pistachio cake, white chocolate cremeux, cherry

Cawsiau ffermydd Cymru, siytni tymhorol, bisgedi

Artisan of Welsh Cheeses, seasonal chutney, crackers

DAU GWRS 30.00 FOR TWO COURSES : TRI CHWRS 35.00 FOR THREE COURSES

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 groeshallogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, 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. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, 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