



CINIO SUL SUNDAY LUNCH



I DDECHRAU : STARTERS

**Cawl nionod a madarch gyda madarch melyn picl,
surdoes crimp, cloron y moch duon**
White onion and chestnut mushroom soup,
pickled girolle mushrooms, crispy sourdough, black truffle

**Rafili coes hwyaden confit, colrabi,
garleg du, consommé cyw iâr mwg**
Confit duck leg ravioli, kohlrabi, black garlic,
smoked chicken consommé

**Eog gloosg confit, betys mwg,
oren, wasabi, ponzu yuzu**
Torched confit salmon, smoked beetroot,
orange, wasabi, yuzu ponzu

**Mws caws gafr Pantegawen, pwmpen rhost,
pomranad, dresin corbys a surop masarn**
Pantegawen goats cheese mousse, roasted butternut
squash, pomegranate, puy lentil and maple dressing

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig rhost, pwdin Efrog, mwtrin nionod rhost, berwr y dŵr, saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, roasted onion puree, watercress, red wine sauce

Stecen ffolen oen Cymreig, bresych hispi rhost, bacwn oen, rhosmari
Welsh lamb rump, roasted hispi cabbage, lamb bacon, rosemary

Penfras rhost, cennin, croquette penfras hallt, perlysiai'r arfordir, saws romesco, lemon rhost
Butter roasted cod, leek, salt cod croquette, sea herbs, romesco sauce, roasted lemon

Gnocchi tatws a chnau castan, blodfresych rhost, grawnwin picl, cnau cyll, saws ajo blanco
Chestnut & potato gnocchi, roasted cauliflower, sherry vinegar pickled grapes, hazelnuts, ajo blanco sauce

Gweinir yr uchod gyda thatws rhost, caws blodfresych a llysiau tymhorol
Above served with roasted potatoes, cauliflower cheese, seasonal vegetables

PWDINAU A CHAWS : DESSERTS & CHEESE

Cwstard chwip brenhines y werglodd, mwyar duon, sorbe mwtrin afalau, cerich crasu, dail surion
Whipped meadowsweet custard, blackberry, green apple compote sorbet, toasted oats, sorrel

Tarten fondant siocled du, praline, crème fraîche mêl
Warm Dark chocolate fondant tart, praline, honey crème fraîche

Cacen almwns, oren a polenta, crèmeux pistasio, sorbe ceirios Morello
Almond, orange and polenta cake, pistachio crèmeux, Morello cherry sorbet

Cawsiau ffermydd Cymru, bricyll, siytni tymhorol, seleri, bisgedi
Artisan of Welsh Cheeses, apricot, seasonal chutney, celery, crackers

DAU GWRS £34 FOR TWO COURSES : TRI CHWRS £40 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 groeshalodi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoldeb am adweithiau niweidiol yn sgil prydau a gafwyd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenïadau, pysgod, bysedd y blaidd, sylffritau, 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, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

GWINOEDD PORTMEIRION

PORTMEIRION WINES

BYRLYMUS

SPARKLING

		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal	7.50	40.00

SIAMPAEN

CHAMPAGNE

		125ml 	750ml 
109	Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France	11.00	65.00

GWYN

WHITE

		175ml 	250ml 	750ml 
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
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 Rosê, 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