

## TAMAID I AROS PRYD | SNACKS

Olewydd Nocella del Belice organig 🌿  
Organic Nocella del Belice olives 4.00

Bara newydd ei bobî a menyn hallt Cymreig 🌿  
Kitchen's flavoured bread, Welsh salted butter 4.00

Croen crimp porc, mwtrin afalau  
Pork crackling, Granny Smith apple puree 4.00

Cigoedd cadw Cymreig fferm Trealy, picls  
Trealy farm Welsh charcuterie, pickles 7.00

## WYSTRYS 3.50 YR UN | OYSTERS 3.50 EACH

Wystrys Menai neu wystrys Penfro  
We serve Menai oysters or Pembroke oysters

amrwd gyda finegr gwin coch, sialots, lemwn  
au naturel with red wine vinegar, shallot, lemon

amrwd gyda chiwcymbr wedi'i biclo, crème fraîche, dill  
au naturel with pickled cucumber, crème fraîche, dill

wedi'i grilio gyda caws y Fenni, cennin picl  
grilled with Fenni cheese, pickled leeks

wedi'i grilio gyda briwsion panko crimp, emwlsiwn nduja, leim  
grilled with crispy panko breadcrumbs, nduja emulsion, lime

## I GYCHWYN | STARTERS

Cawl brocoli a dail craf, sgon Gorwedd Caerffili  
Broccoli and wild garlic soup, Gorwedd Caerphilly  
cheese scone 10.00 🌿

Eog gravlax y Castell, ciwcymbr picl dil, creme fraiche lemon  
Castell Deudraeth salmon gravlax, dill pickled cucumber, lemon  
creme fraiche 13.00

Corgimychiaid crimp a sesami, saws sate, radis picl, coriander  
Crispy king prawns, sesame king prawns, satay sauce,  
pickled radish, coriander 15.00

Cregyn gleision dull Thai  
Thai steamed mussels 12.00

Terîn cyri cyw iâr, siytni mango, mwtrin bricyll, surdoes  
Pressed coronation chicken terrine, mango chutney,  
apricot puree, sourdough 13.00

lau oen Cymreig rhost, garlleg, tatws pwff, selsig merguez  
Pan roasted Welsh lamb liver, alliums, puffed potatoes,  
merguez sausage 13.00

Ffeta chwip, betys pobi, riwbob, briwsion cnau cyll, dresin ysgaw  
Whipped local feta, salt baked beetroot, rhubarb, hazelnut granola,  
elderflower dressing 12.00 🌿

Tomato ddiledryw, pys, tatws Jersey royal, salad gwygbys a mintys  
Heritage tomato, pea, Jersey royal potatoes,  
mint & papdi chaat salad 12.00 🌿

## EIDION 28 DIWRNOD OED T.J. ROBERTS, CIGYDDION Y BALA T.J. ROBERTS FAMILY BUTCHERS, Y BALA 28-DAY AGED WELSH BEEF

Gweinir pob un gyda thomatos rhost, madarch, cylchoedd nionod cyteu, sglodion ffrio deirgwaith, salad berwr dŵr a sialots picl  
All served with roasted vine tomato, portobello mushroom, ale battered onion rings, triple cooked chips, watercress & pickled shallot salad

Llygad yr asen 227g (8-owns)  
Rib-eye 227g (8 ounce) 30.00

Syrlwyn 283g (10 owns)  
Sirloin 283g (10 ounce) 30.00

Chateaubriand i ddau  
Chateaubriand for two 70.00

### SAWSIAU | SAUCES 3.00

Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri / Béarnaise  
Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri / Béarnaise

## O'R FFERM | FROM THE FARM

Brest hwyaden Barbary, merllys, mwtrin ffenigl rhost, saws orennau  
Barbary duck breast, asparagus, roasted fennel puree,  
orange sauce 26.00

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,  
Tatws ffrio garlleg, moron sglein masarn, saws menyn bacwn mwg  
Grain mustard glazed Welsh T bone pork, roasted garlic hash brown,  
maple glazed carrots, smoked bacon butter sauce 25.00

Ffolen oen Cymreig, cafiar wyls, corbwmpen, salsa verde, saws oen  
Welsh lamb rump, aubergine caviar, courgette, salsa verde, lamb jus 26.00

## O'R TIR | FROM THE LAND

Swffle Perl Las eildwym, blodfresych, cnau Ffrengig, berwr y dŵr 🌿  
Twice baked Perl Las cheese soufflé, cauliflower, walnut, watercress 22.00

Madarch y coed, rafioli tatws mwg, sialots brwysio, taragon 🌿  
Forest mushroom, smoked potato ravioli, braised shallot, tarragon 22.00

Risoto merllys a phys gremolata, radish 🌿  
Asparagus & pea risotto, gremolata, radish 22.00

## O'R MÔR | FROM THE SEA

Penfras mewn cyteu, sglodion ffrio deirgwaith,  
saws tartar lemon cadw, pys mâl, saws cyri  
Battered cod, triple cooked chips, preserved lemon  
tartare sauce, crushed peas, curry sauce 22.00

Brithyll ffrwd sialc en croute, brocoli blagur porffor,  
hollandaise brwyniaid, capryn a lemon  
Chalk stream trout en croute, purple sprouting broccoli,  
anchovy, caper and lemon hollandaise 24.00

Merfog y môr, cennin, cyrn carw'r môr picl,  
saws menyn berdys brown, persli a bara lawr  
Sea bream, leeks, pickled samphire, brown shrimp,  
parsley and laverbread butter sauce 24.00

Cregyn gleision, sglodion, bara Ffrengig  
Moules frites, crispy baguette 24.00  
neu | or  
hanner plataid i gychwyn - half portion as starter 12.00

Sglodion Koffman, mayo tryffl, pamesan  
Koffmans fries, truffle mayo, pamesan 6.00

Sglodion ffrio deirgwaith  
Triple cooked chips 5.00

Tatws newydd, menyn mintys  
New potatoes, mint butter 5.00

## NAILL OCHR | SIDES 🌿

Brocoli coesyn brau tandwri, iogwrt leim  
Tandoori tenderstem broccoli, lime yogurt 6.00

Letys galon grych, dresin Cesar, caws Parma aeddfed  
Little gem lettuce, Caesar dressing, aged pamesan 5.00

Sbigoglys hufennog a garlleg  
Creamed garlic spinach 5.00

Pys, nionod, pancetta  
Pea, onion, pancetta 5.00

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.

🌿 Addas i lysieuwyr  
Suitable for vegetarians

## I ORFFEN | TO FINISH

Potyn hufen siocled du, mafon, mws coffi

Dark chocolate pot de crème, raspberry, coffee mousse 10.00

Panna cotta fanila organig, riwbob Swydd Efrog, tuille nougatine

Organic vanilla panna cotta, Yorkshire rhubarb, nougatine tuille 9.00

Tarten garamel, hufen iâ popcorn Halen Môn

Caramel tart, Halen Môn salted popcorn ice cream 9.00

Pwdin taffi gludiog, saws cyffaith menyng, hufen iâ fanila organig

Sticky toffee pudding, butterscotch sauce, organic vanilla ice cream 9.00

Detholiad o hufen iâ a sorbets y tymor

Selection of seasonal ice-cream and sorbets 7.00

Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers

Welsh artisan cheeses, seasonal chutney, grapes, crackers 13.00

## GWYN MELYS | SWEET WINE

502 Muscat de St-Jean-de-Minervois, Tailhades (37.5cl)

Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl | The ripest bunch of raisined grapes squeezed into a glass

125ml   
8.50

375ml   
25.00

## TE NEU GOFFI | COFFEE OR TEA











Coffi (latte, cappuccino, du ayyb) neu eich dewis o de Cymreig neu de perlysia, gyda chacen sitrws

Coffee (latte, cappuccino, Americano etc) or your choice of Welsh or flavoured teas, with a citrus madeleines 5.00



## BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 	750ml 
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso, Yr Eidal - Italy 11% 	7.50	40.00
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.		
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus, Ffrainc - France 12% 	13.50	80.00
Ffrwythus a danteithiol gyda steil llyfn ac adfywiol   Deliciously fruity with a rounded & refreshing style.		

## GWYN | WHITE

	175ml 	250ml 	750ml 
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 	6.50	9.50	28.00
Gwin sy'n gyforiog o aroglau ffrwythau'r berllan   White peach aromas & elegant stone fruit flavours.			
202 PORTMEIRION Chardonnay 'Les Chardonneuses', IGP Pays d'Oc, Ffrainc - France 13% 	6.50	9.50	28.00
Gwin cain, ffres heb dderw, aroglau blagur   Unoaked, floral notes and a full, supple, fruity palate.			
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc - France 12% 	6.50	9.50	28.00
Gwin ffres, adfywiol gyda naws blodau'r ysgaw   Floral elderflower notes a zesty, crisp palate & dry finish.			
204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Ffrainc - France 12.5% 	7.00	10.00	30.00
Lled befrnog gyda naws ffres adfywiol   Light with natural spritz & an uplifting, fresh palate.			
205 PORTMEIRION Vallée du Rhône Blanc, Dom. de Boissan, Rhône Ffrainc - France 12.5% 	7.00	10.00	30.00
Blasau eirin gwlanog a ffrwythau'r berllan.   White peach & orchard flavours. Rounded on the finish.			
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitania, Ffrainc - France 13% 	7.50	11.00	32.00
Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas   Crisp, dry, white blossom aromas, citrus finish.			
218 Bwrgwyn PORTMEIRION White Burgundy. J.Meunier, Mâcon Villages Ffrainc - France 13% 	8.50	12.00	35.00
Bwrgwyn gwyh, ffres a llyfn gyda blasau sitrws   Excellent white Burgundy, firm, crisp with ripe citrus fruit			

## RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy   Danube, Bwlgaria - Bulgaria 11% 	6.50	9.50	28.00
Sawrus, blas ffrwythau cochion, ôl-flas iachus lled sych   Palet of aromatic light red fruits, zesty off-dry finish.			
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France 11.5% 	7.50	11.00	32.00
Gwin cyforiog o haul Profens a ffrwythau gloywon   Summer in Provence; bright fruit & raspberry fragrance.			

## COCH | RED

400 PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc - France 12% 	6.50	9.50	28.00
Cydnerth, melfedaidd blas ceirios a mwyr duon   Soft, rich with blackberry aromas and dark fruit notes.			
401 PORTMEIRION Cabernet Sauvignon, Ffrainc - France 14% 	6.50	9.50	28.00
Mwyr duon a llus, arlliw o fara crasu ac ôl-flas cywrain   Blackberry & blueberry, soft tannins & toasty notes			
402 PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain 13% 	7.00	10.00	30.00
Blas aeron cochion aeddfed, sbeislyd   Bright cherry red with flavours of red fruits & a hint of liquorice.			
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc - France 13% 	6.50	9.50	28.00
Cytbwys, sidanaidd gydag adflaw amheuthun   Smooth, well balanced with cherry notes & lingering tannins.			
408 PORTMEIRION Shiraz, De Ddwyrain Awstralia - South Eastern Australia 13.5% 	7.00	10.00	30.00
Ffrwythau duon, ewcalyptws a sbeis   Aromas of red fruits, eucalyptus & spice with silky liquorice notes			
425 PORTMEIRION Malbec, Mendoza, Ariannin - Argentina 13.5% 	6.50	9.50	28.00
Cydnerth, ystwyth a ffrwythus; ôl-flas ffres   Medium bodied, juicy, with black cherry notes & a fresh finish.			
404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône 13.5% 	7.50	11.00	32.00
Aroglau eirin sych a sbeis, blas ffrwythau cochion   Aromas of prune & spice, rounded with a smooth finish.			
405 PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux, Ffrainc - France 13% 			35.00
Blas aeron duon, tanin ysgafn ar yr ôl-flas   Full bodied with dark berry fruits, soft tannins on the finish.			

 Gwin fegan | Vegan wine

Dywedwch wrthym os oes gennych alergeddau. Ceisiwn leihau risg croeshalugi 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, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.