

CINIO SUL SUNDAY LUNCH



I DDECHRAU : STARTERS

Cawl pys, gremolata mintys, confit melynwy hwyaden
Pea soup, mint gremolata, confit duck egg yolk

Hwyaden en croute, parfait o'r iau, remoulade seleriac, saws gercin
Duck en croute, liver parfait, celeriac 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, riwbob, pistasio, blodau'r ysgaw
Pantegawen goat's cheese mousse, confit beetroot, rhubarb, pistachio, elderflower

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, merllys, craff, saws oen
Welsh lamb rump, asparagus, wild garlic, lamb sauce

Penfras rhost mewn menyn, cennin, tatws Jersey Royal, perlysiâu glan y môr, cregyn gleision hufennog
Butter roasted cod, leek, Jersey Royal potatoes, sea herbs, mussel volute

Angelotti caws pobi, blodfresych rhost, radish, saws menyn tryffl du
Welsh rarebit Angelotti, roasted cauliflower, radish, black truffle butter sauce

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

PWDINAU A CHAWS : DESSERTS & CHEESE

Teisen gaws Basgaid, crème fraîche fanila, rhiwbob Swydd Efrog
Basque cheesecake, vanilla crème fraîche, poached forced Yorkshire rhubarb

Tarten siocled du, diliau mêl, hufen iâ brag
Dark chocolate tart, honeycomb, malt ice cream

Cacen pistasio, cremeux siocled gwyn, mafon
Pistachio cake, white chocolate cremeux, raspberry

Cawsiau ffermydd Cymru, bricyll, siynti tymhorol, bisgedi
Artisan of Welsh Cheeses, apricot, seasonal chutney, crackers

DAU GWRS £32 FOR TWO COURSES : TRI CHWRS £38 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 groeshalogi 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, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

GWIN FESUL GWYDRAID

WINE BY THE GLASS



BYRLYMUS

SPARKING

		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11% γ	7.50	40.00

SIAMPAEN

CHAMPAGNE

		125ml 	750ml 
100	Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus	13.50	80.00
101	Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay	12.00	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, France	7.00	10.00	30.00
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, France	7.00	10.00	30.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw	7.50	11.00	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, France	8.50	12.00	35.00
218	Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Mâcon Villages	8.50	12.00	35.00

RHOSLIW

ROSÉ

300	PORTMEIRION Pinot Grigio Rosê, Donwy Danube, Bulgaria	7.00	10.00	30.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, France	7.50	11.00	32.00

COCH

RED

400	PORTMEIRION Merlot, IGP, Pays d'Oc, France	7.00	10.00	30.00
401	PORTMEIRION Cabernet Sauvignon, Pays d'Oc, France	7.00	10.00	30.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Spain	7.50	11.00	32.00
403	PORTMEIRION Pinot Noir, IGP, Pays d'Oc, France	7.00	10.00	30.00
408	PORTMEIRION Shiraz, South Eastern Australia	7.50	11.00	32.00
425	PORTMEIRION Malbec, Mendoza, Ariannin	7.00	10.00	30.00
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône	8.50	12.00	35.00