



CINIO SUL SUNDAY LUNCH



I DDECHRAU : STARTERS

Cawl madarch, surdoes crimp, madarch shimeji picl, creme fraiche cloron y moch
Mushroom velouté, crispy sourdough, pickled shimeji mushrooms, Welsh black truffle, creme fraiche

Cimwch yr afon, grawnffrwyth, afal gwyrdd, hufen salad seleri
Crayfish, grapefruit, green apple, celery salad cream

Pate hwyaden en croute, parfait iau hwyaid, remoulade seleriac, sos coch gercyn
Duck Pate en croute, duck liver parfait, celeriac remoulade, gherkin ketchup

Tarten Per Las a ffigys, betys rhost, cnau Ffrengig picl
Per Las blue cheese and fig tart, roasted beetroot, pickled waterbut

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

ffolen oen Cymreig, bresych hispi rhost, garleg du, rhosmari
Welsh lamb rump, roasted hispi cabbage, black garlic, rosemary

Penfras, crwst persli a lemwn, cennin, saws menyng ysgaden
Cod, parsley and lemon crust, leeks, kipper butter sauce

Gnochï hadau pwmpen a miso, pwmpen rhost, madarch cap tyllog, cêl, saws
Pumpkin seed and miso Gnocchi, roasted pumpkin, cep mushrooms, kale, sage

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

Pwdin reis hufen tolch a brag, mwyyar duon, pistasio
Warm clotted cream and malt rice pudding, blackberry, pistachio

Cacen gaws siocled du Gwlad y Basg, mandarin, pralin
Dark Chocolate Basque cheesecake, mandarin, praline

tarten tatin afalau, crème fraiche a hufen iâ fanila
Apple tart tatin, crème fraiche and vanilla ice cream

Cawsiau cefn gwlad Cymru, siytni'r tymor, seleri, bisgedi
Welsh artisan cheeses, seasonal chutney, celery, Peter's Yard biscuits

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 groeshalugi 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 gatwyd. Ceir yr alergenau hyn yn y gegin:
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenïadau, 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.

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	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
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style. 🍷 Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 🍷	13.50	80.00
101 Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay Blas afalau a bricyll, mêl a bara crasu Notes of white fruit & apricot, honey, hazelnuts & brioche. 🍷 Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 🍷	11.50	65.00

GWYN | WHITE

	175ml 🍷	250ml 🍷	750ml 🍷
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷 Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours. 🍷 100% Pinot grigio. Bwlgaria - Bulgaria 12% 🍷	6.50	9.50	28.00
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% 🍷	6.50	9.50	28.00
204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, lled befrnog gyda naws ffres adfywiol Light with natural spritz & an uplifting, fresh palate. 🍷 100% Muscadet. Ffrainc - France 12.5% 🍷	7.00	10.00	30.00
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% 🍷	7.00	10.00	30.00
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitània 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% 🍷	7.50	11.00	32.00
218 Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Mâcon Villages Bwrgwyn gwyh, ffres a llyfn gyda blasau sitrws Excellent white Burgundy, firm, crisp with ripe citrus fruit 🍷 100% Chardonnay. Ffrainc - France 13% 🍷	8.50	12.00	35.00

RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube Sawrus 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 12.5% 🍷	6.50	9.50	28.00
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfuriog o haul Profens a ffrwythau gloywon Summer in Provence; bright fruit & raspberry fragrance. 🍷 100% Cinsault. Ffrainc - France 11.5% 🍷	7.50	11.00	32.00

COCH | RED

400 PORTMEIRION Merlot, IGP, Donau Danube Gwin cydnerth, melfedaidd blas ceirios a mwyr duon Soft, rich with blackberry aromas and dark fruit notes. 🍷 100% Merlot. Bwlgaria - Bulgaria 12.5% 🍷	6.50	9.50	28.00
401 PORTMEIRION Cabernet Sauvignon Blas mwyr duon a llus, arlliw o fara crasu ac ôl-flas cywrain Blackberry & blueberry, soft tannins & toasty notes 🍷 100% Cabernet Sauvignon. Ffrainc - France 12% 🍷	6.50	9.50	28.00
402 PORTMEIRION Rioja, Bodegas del medievo, Ebro Rioja gloyw blas aeron cochion aeddffed, sbeislyd Bright cherry red with flavours of red fruits & a hint of liquorice. 🍷 Tempranillo, Garnacha, Graciano, Mazuelo. Sbaen - Spain 13% 🍷	7.00	10.00	30.00
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc Ffrwythau cytbwys, sidanaidd gydag adfflas amheuthun Smooth, well balanced with cherry notes & lingering tannins. 🍷 100% Pinot Noir. Ffrainc - France 12.5% 🍷	6.50	9.50	28.00
408 PORTMEIRION Shiraz, South Eastern Australia Aroglu ffrwythau duon, ewcalyptws a sbeis Aromas of red fruits, eucalyptus & spice with silky liquorice notes 🍷 100% Shiraz. Awstralia - Australia 13.5%	7.00	10.00	30.00
425 PORTMEIRION Malbec, Mendoza, Ariannin Gwin cydnerth, ystwyth a ffrwythus gydag ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish. 🍷 100% Tempranillo. Yr Ariannin - Argentina 14% 🍷	6.50	9.50	28.00
404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône Aroglu eirin sych a sbeis, blas ffrwythau cochion Aromas of prune & spice, rounded with a smooth finish. 🍷 Grenache, Syrah, Cinsault, Mourvèdre. Ffrainc - France 13% 🍷	7.50	11.00	32.00
405 PORTMEIRION Bordeaux, Château Haut-Gravelier, Gironde Blas aeron duon, arlliw o danin ysgafn ar yr ôl-flas Full bodied with dark berry fruits, soft tannins on the finish. 🍷 Merlot, Cabernet-Sauvignon. Ffrainc - France 12.5% 🍷			35.00