



CINIO SUL
SUNDAY LUNCH

I DDECHRAU : STARTERS

Cawl y dydd
Soup of the day

Confit coes hwyaden, pac tsoi wedi'i wywo, nwdls wyau a saws melys eirin duon
Confit duck leg with wilted pak choi and egg noodles, with a sweet plum sauce

Triawd o bysgod a bwyd môr gydag aioli a dail salad
Trio of fish and shellfish with aioli and mixed leaves

Salad o gaws ffeta gydag olewydd duon, tomato a dresin brenhinllys
Salad of feta cheese, black olives & sun blushed tomato with a basil dressing

Cregyn gleision Afon Menai mewn gyda gwin gwyn, nionod dodwy a garleg
gyda phersli a hufen a bara surdoes crasu
Welsh mussels in white wine, shallots and garlic, with parsley & cream,
served with toasted sourdough

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig rhost, pwdin Efrog, tatws rhost,
llysiau'r tymor a saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, roast potatoes,
seasonal vegetables, red wine sauce

Cig oen Cymreig wedi'i frwysio, tatws wedi'u rhostio,
llysiau tymhorol a saws rhosmari
Braised Welsh lamb Henry, roasted potatoes,
seasonal vegetables and a rosemary sauce

Brest cyw iâr gyda thatws brwysio, seleriac, sbigoglys, bacwn crimp a saws taragon
Breast of chicken, braised potatoes, celeriac, spinach, crispy bacon, tarragon sauce

LLYSIEUOL : VEGETARIAN

Tarten tomatos a chorbwmpen gyda nionod caramel, tatws newydd trwy'u crwyn,
berwr y gerddi a halwmi sglein

Courgette and tomato tart with caramelised onion, baked new potatoes,
rocket and glazed halloumi

Risotto madarch y coed a thryfflau gyda merllys a berwr y dŵr
Wild mushroom and truffle risotto with asparagus and watercress

PYSGOD : FISH

Brithyll o'r gril, gnocchi perlysiâu, merllys a saws cennin syfi
Grilled fillet of trout with herb gnocchi, asparagus and a chive sauce

PYSGOD : FISH...

Brithyll o'r gril, gnocchi perlysiâu, merllys a saws cennin syfi
Grilled fillet of trout with herb gnocchi, asparagus and a chive sauce

Ffiled draenog y môr, tatws saffrwm, brocoli, ffenigl rhost, almwns a saws hufen dil
Pan fried fillet of sea bass, saffron potatoes, broccoli, roasted fennel, almonds
and a dill cream sauce

Cregyn gleision Afon Menai mewn gyda gwin gwyn, nionod dodwy a garlleg
gyda phersli a hufen a bara surdoes crasu
Welsh mussels in white wine, shallots and garlic, with parsley & cream,
served with toasted sourdough

LLYSIAU NAILL OCHR 3.50

Sglodion
Tatws bach mewn menyn
Moron rhost a ffa gwyrdd
Pys gerddi
Bresych hufennog
Salad cymysg

SIDE ORDERS 3.50

Chips
Buttered new potatoes
Roasted carrots & fine beans
Garden peas
Creamed cabbage
Mixed salad

PWDINAU : PUDDING

Pwdin taffi gludiog gyda phopgorn caramel a hufen iâ fanila
Sticky toffee pudding with caramel popcorn and vanilla ice cream

Tarten fefys gyda hufen Chantilly a sorbed
Strawberry torte with chantilly cream and sorbet

Panna cotta fanila gyda mwtrin llus a chrimpen frandi
Vanilla panna cotta with a blueberry compote and brandy snap

Poset lemon gyda theisen Berffro
Lemon posset with shortbread

Gellygen wedi'i photsio gyda saws siocled a hufen iâ
Poached pear with chocolate sauce and ice cream

Detholiad o hufen iâ a sorbed Portmeirion (hufen iâ fanila fegan ar gael)
Selection of Portmeirion gelato and sorbet (dairy free vanilla ice cream available)

CAWS : CHEESE

Bordyn cawsiau ffermydd Cymreig gyda bisgedi a siytnei
Welsh artisan cheeseboard with biscuits and chutney
(Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen)

2 gwrs £25 / 3 chwrs £30 : 2 courses £25 / 3 courses £30

MESURAU DIOGELWCH PORTMEIRION

Mae Portmeirion yn cydymffurfio â chanllawiau Llywodraeth Cymru ar gyfer rheoli risg Covid-19. Cynhaliwyd asesiadau risg ar bob agwedd o'r gwaith er mwyn amddiffyn ein cydweithwyr, ein cyflenwyr a'n gwestion. Hyfforddwyd y tîm ar arferion gweithio'n ddiogel a glanweithdra. Rydym yn cynnal gwiriadau tymheredd wrth i gydweithwyr gyrraedd y man gwaith. Rydym wedi dyrannu staff ychwanegol i ganolbwyntio ar lanhau a saniteiddio. Mae niwlwyr gwrth-firaol ar waith i lanweithio ardaloedd cyhoeddus.

Rydym wedi ail-ddylunio'r bwyty i sicrhau cymdeithasu diogel gyda marciau unffordd, sgriniau rhwng byrddau a marciau pellter cymdeithasol yn unol â chanllawiau Llywodraeth Cymru. Rydym wedi sicrhau bod glanweithydd dwylo ar gael y tu allan a'r tu mewn i'r eiddo.

Gofynnwn i westeion gadw bwrdd ymlaen llaw a rhoi manylion cyswllt inni gydymffurfio â rheoliadau Llywodraeth Cymru. Wrth archebu bwrdd, dyrennir amseroedd cyrraedd a gadael a gofynnwn ichi gadw at yr amseroedd hynny. Mae'n cymryd llawer mwy o amser i hilio byrddau rhwng gwasanaethau o dan yr amgylchiadau ac mae gennym lai o fyrddau ar gael oherwydd gofynion pellter cymdeithasol.

Byddwn yn gweini mewn modd diogel ac yn defnyddio bwydlenni tafladwy, fel y gellir eu hailgylchu ar ôl eich ymweliad (croeso ichi eu cadw). Pan fydd byrddau'n cael eu hilio, newidir y lliain bwrdd a saniteiddir y cadeiriau.

Bydd ein staff gweini yn golchi dwylo yn gyson yn hytrach na gwisgo menig. Gall menig fod yn addas o ran arfer hylendid da, ond ni ddylid eu hystyried yn ddewis gwell na threfn drylwyr o olchi dwylo. Mae COVID-19 yn gallu heintio menig tafladwy yn ogystal â chroen dwylo.

O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei dywallt ichi a chithau'n tywallt y gwin wedyn.

PORTMEIRION SAFETY MEASURES

Portmeirion has complied with all Welsh Government guidelines for the risk management of Covid-19. We have carried out risk assessments on all aspects of the business, to protect our teams, our suppliers and our guests. Training has been given to staff on safe work practices and sanitising. We conduct temperature checks on arrival for all team members. We have allocated additional members of staff to focus only on ensuring cleaning and sanitising is carried out all day, every day. Anti-viral foggers are in use to sanitize public areas.

We have redesigned our restaurant to ensuring safe socialising by use of one-way markings, screens between tables and marking out socially distant points in line with the latest Welsh Government guidelines. We have made hand sanitiser available outside and within the establishment.

We ask guests to book tables in advance and to provide contact details to comply with Welsh Government regulations. When booking a table, arrival and leaving times are allocated. We kindly ask guests to please keep to these times. It takes longer to relay between services under current circumstances and we have fewer tables available due to social distancing requirements.

We will be delivering food and drink to your table in the safest way possible and using disposable menus, so they can be recycled (or you are welcome to take them with you). When tables are re-laid tablecloths are replaced and chairs are sanitised.

Our serving staff wash their hands regularly rather than wearing gloves. Gloves can be an aide to good hygiene they are not considered a substitute for a thorough regime of hand washing. COVID-19 can contaminate disposable gloves as easily as it can get onto people's hands.

For wine service, the first glass will be poured and guests will then pour for themselves.

ALERGENAU BWYD : Mae rheolau'r UE yn gofyn inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

FOOD ALLERGENS : EU regulation require food businesses to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide. Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required. If you have a food allergy please make this known to us before ordering.

