



CINIO SUL
SUNDAY LUNCH

Cyrsiau cyntaf : Starters

Cawl cennin, sbigoglys a thatws gyda phyffiau caws Caerffili
Leek, spinach and potato soup with Caerphilly cheese gougères

Coesgyn ham gwasgu, remoulade seleriac, boch mochyn brwysio,
sialóts picl ac emylsiwn pwddin gwaed
Pressed ham hock, celeriac remoulade, braised pig cheek,
pickled shallots and black pudding emulsion

Cawl bwyd môr, tatws crimp a dil
Seafood chowder, crispy potatoes and dill

Salad tomatos, caws gafr Pant-Ysgawn, olewydd a chnau pîn
Heritage tomatoes, Pant-Ysgawn goat's cheese, olive & pine nut salad

Prif Gyrsiau : Main Courses

i'w gweini gyda thatws rhost a llysiau'r tymor
all served with roast potatoes & seasonal vegetables

Ffolen eidion Cymreig rhost, pwddin Efrog, mwtrin nionod rhost, saws gwin coch
Roast rump of Welsh beef, Yorkshire pudding, roast onion purée and red wine sauce

Cig oen Cymreig wedi'i frwysio, garlleg du, pys mâl mintys
Braised Welsh lamb Henry, black garlic, crushed peas & mint

Brest cyw rhost, cennin brwysio, saws bacwn mwg
Roast chicken breast, braised leek and smoked bacon sauce

Pysgodyn y dydd, berdys brown, cynn carw'r môr, beurre noisette persli
Fish of the day, brown shrimp, samphire, parsley beurre noisette

Swffle caws pobi, letys galon grych wedi'i ologi,
stwns pys, ffa llydan a tharagon
Twice baked Welsh rarebit souffle, charred little gem lettuce,
pea puree, broad beans & tarragon

Pwddinau a chaws : Puddings and cheese

Tarten meringue lemon gyda mafon
lemon meringue tart with raspberries














Ffondant siocled du gyda hufen iâ mintys a bisgeden grimp siocled
Dark chocolate fondant with mint ice cream and cocoa nib tuile

Cacen mêl Dyffryn Mawddach, parfait rhew erwain, mwyyar duon a llaeth enwyn
Dyffryn Mawddach honey cake, meadowsweet iced parfait, blackberries and buttermilk

Cawsiau ffermydd Cymru gyda bisgedi a siytni
Selection of Welsh artisan cheese with biscuits & chutney

Dau gwrs £25 Two courses : Tri chwrs £30 Three courses

Gwinoedd y Tŷ : House Wines

CHAMPAGNE / PROSECCO		125ml 			750ml 
001	Portmeirion Champagne, Duval Leroy NV	9.90			59.00
002	Palmer & Co, Montagne des Reims NV	8.50			48.00
013	Jeio Prosecco di Valdobbiadene Brut NV	6.50			35.00
016	Jeio Rosé Valdobbiadene NV	6.50			35.00
GWYN / WHITE		175ml 	250ml 	750ml 	
GLOYW A FFRES / CLEAN & CRISP					
114	Portmeirion Dry Hills Sauvignon Blanc, Marlborough	6.50	9.00		26.50
102	La Boulay Sauvignon de Touraine, Loire	7.50	9.50		28.50
FFRES A FFRWYTHUS / FRUITY & AROMATIC					
200	Portmeirion Pinot Grigio, Donwy / Danube	5.50	7.50		22.50
205	Picpoul de Pinet, Domaine La Condamine L'Evêque	6.50	9.00		26.50
MELFEDAIDD A LLYFN / VELVETY & CREAMY					
300	Portmeirion Chardonnay, Loire	6.50	9.00		26.50
302	Petit Chablis, Domaine Manants, Jean-Marc Brocard	9.50	12.00		36.00
SUDDLON A LLAWN / RICH AND FULL					
400	Portmeirion Viognier, IGP, Pays d'Oc	5.50	7.50		22.50
404	Côtes du Rhône blanc, Famille Perrin	7.50	9.50		28.50
GWRIDOG / ROSE		175ml 	250ml 	750ml 	
500	Portmeirion Cinsault Rosé, IGP, Pays d'Oc	5.50	7.50		22.50
505	Amori Pinot Grigio Blush, Venezie IGT	6.50	9.00		26.50
COCH / RED		175ml 	250ml 	750ml 	
YSGAFN A FFRWYTHUS / LIGHT AND FRUITY					
611	Sangiovese IGT Rubicone, Rometta, Emilia-Romagna	5.50	7.50		22.50
600	Portmeirion Pinot Noir, IGP, Pays d'Oc	6.50	9.00		26.50
LLYFN A SUDDLON / SMOOTH & SUCCULENT					
700	Portmeirion Merlot, Bwlgaria/Bulgaria	5.50	7.50		22.50
707	Portmeirion Rioja, Bodegas del Medievo, Ebro	6.50	9.00		26.50
COETH A THEWYCHEDIG / RICH & CONCENTRATED					
811	Amanti del Vino, Nero d'Avola, IGT Sicily	5.50	7.50		22.50
821	Portmeirion Malbec, La Rioja, Ariannin/Argentina	5.50	7.50		22.50
CYDNERTH A SBEISLYD / SPICY AND POWERFUL					
900	Clared y Tŷ - Haut-Gravelier - Portmeirion House Claret	6.50	9.00		26.50
921	Pato Torrente Cabernet Sauvignon, Maipo, Tsile / Chile	7.50	9.50		28.50
MELYS / SWEET		125ml 			750ml 
50	Afon Mêl Welsh Honey Mead, (750ml), Ceredigion	6.50			35.00
51	Moscatel de Setúbal, Bacalhôa (750ml)	6.50			39.00

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 archebu eu bwrdd ymlaen llaw gan roi manylion cyswllt inni er mwyn cydymffurfio 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 bwyd a diod mewn modd diogel ac yn defnyddio bwydlenni tafladwy, fel y gellir eu hailgylchu ar ôl eich ymweliad (neu mae croeso ichi eu cadw). Pan fydd byrddau'n cael eu hilio, newidir y lliain bwrdd rhwng pob gwasanaeth a saniteiddir y cadeiriau. Bydd staff gweini'n golchi eu dwylo bob tro cyn trin llestri, cyllyll a ffyr. O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei ddywallt 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. Serving staff sanitize their hands regularly and wash hands prior to handling any plates, glasses or cutlery. 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 rhwch 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.

Gwesty Portmeirion Hotel, Portmeirion, Minffordd, Penrhyndeudraeth LL48 6ER

www.portmeirion.cymru