

BWYTA ALLAN I HELPU ALLAN

Mwynhewch ostyngiad oddi ar eich bil bwyd bob dydd Llun, Mawrth a Mercher gydol mis Awst.

Mae'r sefydlwyd cynllun "BWYTA ALLAN I HELPU ALLAN" i roi hwb i fwytai sydd wedi cael ergyd drom dros gyfnod gwarchae Coronafeirws.

Ymunodd dros 32,000 o fwytai â'r cynllun, ac mi rydym ninnau'n un ohonyn nhw.

Sut mae'r cynllun yn gweithio?

Mae'n rhoi gostyngiad o 50% hyd at uchafswm o £10 y pen oodi ar eich bwyd a'ch diod (heblaw alcohol) mewn bwytai sy'n cymryd rhan.

Mae'n ddilys yn unig bob dydd Llun, Mawrth a Mercher rhwng 3 a 31 Awst.

£10 y pen yw'r gostyngiad mwyaf.

Fe welwch y pris llawn ar y fwydlen, ond bydd y bwyty'n tynnu'r gostyngiad oddi ar eich bil cyn ichi dalu ac ei hawlio'n ôl gan Lywodraeth y DU. Felly mwynhewch fwyta allan a helpu allan! Diolch yn fawr.



EAT OUT TO HELP OUT

Enjoy a discount off your food bill every Monday, Tuesday and Wednesday throughout August.

The 'EAT OUT TO HELP OUT' scheme has been created to boost restaurants that have been hard hit by the Coronavirus lockdown.

Over 32,000 restaurants have signed up to the scheme, and we are one of them.

How does the scheme work?

The promotion gives people a 50% discount up to a maximum of £10 per person off meals and drinks (except alcohol) at participating restaurants.

It is only valid on Mondays, Tuesdays and Wednesdays from 3 to 31 August.

The maximum discount is £10 per person.

Full prices will still be shown on the menu, but the restaurant will deduct your discount before you pay and claiming it back from the UK Government. So enjoy eating out and helping out! Thank you.



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.

Caffi Siop Fawr, Llawr 1af/1st Floor, Siop Fawr Portmeirion, 136 - 140 Stryd Fawr, Porthmadog, LL49 9NT



CINIO DAU GWRS TWO COURSE LUNCH



BWYTA ALLAN I HELPU ALLAN

Cinio dau gwrs am ddim ond £10 yn lle £20 bob Dydd Llun, Mawrth a Mercher gydol mis Awst.



EAT OUT TO HELP OUT

A two course lunch for just £10 instead of £20 every Mon., Tues. & Weds. throughout August.

CWRW, SEIDR A GWIN : ALES, CIDER & WINE

CWRW A SEIDR / BEER & CIDER

Seidr Portmeirion Cider, 500ml. ABV 4.9%. Seidr lled befrïog, llyfn, yfadwy gyda blas adfywiol. / A medium dry, gently sparkling cider.	500ml	5.50
Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5% Lager ysgafn euraidd o grefft llaw / A craft brewed light golden lager. ABV 4.5%		4.50
IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5% Cwrw golau sawrus traddodiadol / Traditional aromatic Indian Pale Ale. ABV 4.5%		4.50
Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5% Cwrw du gyda arlliw o siocled / Smooth stout with chocolate undertones. ABV 4.5%		4.50
Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8% Cwrw euraidd gydag naws hopys a blagur. / Golden hoppy ale with a floral aroma.		4.50
Birra Moretti Lager ABV 4.6% Lager traddodiadol o'r Eidal ers 1859 / Traditional pale Italian lager since 1859	330ml 660ml	3.50 6.50

GWIN / WINE

Pefriog / Sparkling

Vaporetto Prosecco NV
Gwin pefriog ffrwythus godidog â nodau o flagur sitrws / Soft, fruity sparkling wine with citrus & floral notes

125ml	750ml
6.50	30.00

Jeio Prosecco di Valdobbiadene Brut NV
Byrlymus ac ewynnog, blasau afalau a ffrwythau melys / A fine mousse with crisp apple & sherberty fruit

35.00

Gwyn / White

Portmeirion Pinot Grigio/Garganega, Venezia
Gwin gwyn sych, ffrwythus, ffres ac adfywiol / A gently dry, fresh wine from the Venezia district

175ml	250ml	750ml
5.50	7.50	22.50

Portmeirion Chardonnay, Loire
Strwythur cytbwys ac asidrwydd ffres lemonsidd / Chablis style 'old vine' unoaked Chardonnay

6.50	9.00	26.50
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Portmeirion Sauvignon Blanc, Marlborough, NZ
Gwin iachus a ffres gyda nodau ffrwythau trofannol / Tropical fruit notes, crisp with bright acidity

6.50	9.00	26.50
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Gwridog / Rosé

Portmeirion Cinsault Rosé, Pays d'Oc
Gwin ffrwythus braf llawn blas ffrwythau'r haf / An elegant, lightly fruity rosé with summer fruit aromas

175ml	250ml	750ml
5.50	7.50	22.50

Coch / Red

Portmeirion Merlot, IGP Pays d'Oc
Gwin melfedaidd gydag blas mwyar duon a cheirios / Soft & rich with plum, cherry & dark fruit notes

175ml	250ml	750ml
5.50	7.50	22.50

Portmeirion Malbec, La Rioja, Ariannin/Argentina
Gwin llyfn aeron coch gyda arlliw o siocled / Silky smooth; flavours of dark fruit and a hint of chocolate

5.50	7.50	22.50
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Portmeirion Pinot Noir, IGP, Pays d'Oc
Gwin sidanaidd blas aeron cochion a cheirios / Lovely silky smooth wine with red fruit aromas

6.50	9.00	26.50
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Bwydlen ailgylchadwy un defnydd

BWYDLEN DAU GWRS : TWO COURSE MENU

I DDECHRAU / STARTERS

 Cawl y dydd gyda bara a menyn 
Soup of the day with bread & butter

Teisen eog efo dail salad a saws tartar
Salmon fishcake, side salad, tartare sauce



 Salad tomato, olifau, afocado a phupurau coch rhost 
Tomato, olive, avocado and roasted red pepper salad

Caws pobi Siop Fawr gyda bacwn a salad cymysg
Siop Fawr Welsh rarebit with bacon and mixed salad

 Caws pobi Siop Fawr heb facwn ac hefo salad cymysg
Siop Fawr Welsh rarebit without bacon and with mixed salad

PRIF GYRSIAU / MAIN COURSES

Cyw iâr Milanese (briwsion perlysiâu a chaws Parma, salad caprese afocado)
Chicken Milanese (in a parmesan and herb crumb, avocado caprese salad)

 Salad Cesar 
Caesar salad


Salad Cesar efo Cyw Iâr a bacwn
Chicken & bacon Caesar salad

Hadog mewn cyteu cwrw, sglodion, pys mâl, saws tartar
Haddock in beer batter, chips and crushed peas, tartare sauce

Pasta Siop Fawr (holwch am fanylion heddiw)
Pasta Siop Fawr (please ask for details)

Cinio dau gwrs £20 (ond £10 i chi) : Two course lunch £20 (you pay £10)

Llysiâu naill ochr £3.00 yr un


 Sglodion
Salad cymysg
Tatws newydd
Merllys rhost, caws Parma, balsamig



Side orders £3.00 extra each

 Chips
Mixed Salad
New potatoes
Roasted asparagus, Parmesan, balsamic

Bwydlen ailgylchadwy un defnydd.

 Llysiuol ar eich cais
Vegetarian on request

 Heb glwten ar eich cais
Gluten free on request

Recyclable single use only menu.

Single use recyclable menu