

GWASANAETH ☎ 100 / 104 ROOM SERVICE



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 blaid, 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.



Plateidiau Bach / Small Plates

 24
Hours


 Addas i lysieuwyr
Suitable for vegetarians

Bol mochyn efo sglein soi, cimtsi, conffi pinafal a choriander
Soy glazed belly pork, kimchi, confit pineapple and coriander 9.50

Terîn cyw iâr, cennin ac ham trwy fwg gyda piccalilli a saws craf
Chicken, leek and smoked ham terrine, piccalilli and lovage emulsion 9.50

 Veloute o gaws blodfresych, tempwra blodfresych a thryfflau
Cauliflower cheese veloute, tempura cauliflower, truffle  8.50

Macrell wedi'i ddeifio, afalau trwy fwg, ciwcymbr, llaeth enwyn a dil
Torched Mackerel, Smoked Apple, Cucumber, Buttermilk and dill 9.50



 Tomatos peilliad agored, burrata, cnau pîn, olifau a berwr y gerddi
Heirloom Tomatoes, burrata, pine nuts, olives and rocket 9.50

Brechdannaau / Sandwiches

Brechdannaau gyda coleslaw, creision a dail salad ar fara gwyn neu frown
Sandwiches with coleslaw, crisps & salad garnish on white or wholemeal

Eog wedi'i gochi a chiwcymbr
Smoked salmon and cucumber  8.00

Brechdan gamon rhost a mwstard grawn Cymreig
Roast gammon ham and Welsh grain mustard sandwich  8.00

 Brechdan Perl Wen, berwr y gerddi a nionod coch
Perl Wen Welsh soft cheese, rocket and red onion sandwich  8.00

 Brechdan wyau buarth a nionod dodwy
Free range egg and spring onion sandwich  8.00

Plateidiau Mawr / Large Plates

24 Awr
Hours


 Addas i lysieuwyr
Suitable for vegetarians

Brest hwyaden rost efo mêl a hadau sesami, pac tsoi, moron a sinsir
Honey & Sesame seed roasted duck breast, pak choi, carrot & ginger 20.00

Stecen eidion Cymreig, saws mêr esgyrn, tatws melys a madarch y coed
Welsh sirloin steak, bone marrow emulsion, sweet potato and king oyster mushroom 22.00

Byrger oen Cymreig, enllyn selsyg merguez, caws ffeta, iogwrt mintys
Welsh lamb burger, merguez message relish, feta & mint yoghurt 17.00

Draenog y môr, tatws olifau duon, ffenigl ac aioli
Sea bass, black olive potato, fennel and aioli 18.00

 Gnocchi garleg rhost, cennin, ffa llydan, nionod dodwy golosg, caws Perl Las
Roasted garlic gnocchi, leek, broad beans, grilled spring onion and Perl Las cheese 16.00

ARCHEBION NAILL OCHR / SIDE ORDERS

Bara surdoes, menyn Tanglwyst / Kitchen baked sourdough with Tanglwyst butter 3.00

Sglodion cartref / Hand cut chips 3.00

Bresych rhost / Roasted hispi cabbage 3.00

Brocoli coesau brau wedi'i ologsi / Charred Tender Stem Broccoli.

Moron rhost lemon a them / Lemon & thyme roasted carrots 3.00

Tatws newydd, menyn mintys / New potatoes with mint butter 3.00

Letysgalon grych, dresin Cesar / Little gem lettuce with a Caesar dressing 3.00

Letysgalon, dresin caws glas a chnau Ffrengig / Little gem lettuce, blue cheese & walnut dressing 3.00

Pwdinau / Desserts

Bynsen choux siocled du a charamel hallt, hufen iâ diliau mêl a banana
Dark chocolate & salted caramel choux bun, banana & honeycomb ice cream 7.00

Melys gybolfa mefus a ferfain lemon
Strawberry & lemon verbena Eton mess 7.00

Mille-feuille mafon a phistasio gyda hufen a siocled gwyn
Raspberry and pistachio mille-feuille with white chocolate ice cream 7.00

Cacen oren ac alwmns, eirin gwlanog rhost a hufen iâ fanila
Orange and almond cake, roasted peaches and vanilla ice cream 7.00

 Detholiad o gawsiau ffermydd Cymreig gyda bisgedi a siytnei
Selection of Welsh artisan cheese with biscuits and chutney 11.00

24

Gwinoedd / Wines



Baron de Beaupré Brut, Charles Ellner. Épernay. NV	48.00
Champagne PORTMEIRION Duval Leroy NV	59.00
Prosecco Jeio di Valdobbiadene Brut NV	35.00
GWYN GLOYW A FFRES / CLEAN & CRISP WHITE	
PORTMEIRION Dry Hills Sauvignon Blanc, NZ	26.00
GWYN FFRES A FFRWYTHUS / FRUITY & AROMATIC WHITE	
PORTMEIRION Pinot Gris, Donwy/Danube	22.00
GWYN MELFEDAIDD A LLYFN / VELVETY & CREAMY WHITE	
PORTMEIRION Chardonnay, Loire	26.00
Petit Chablis, Domaine Manants, Jean- Marc Brocard, Burgundy	36.00
GWYN SUDDLON A LLAWN / RICH AND FULL WHITE	
PORTMEIRION Viognier, IGP, Pays d'Oc	22.00
GWRIDOG / ROSE	
PORTMEIRION Cinsault Rosé, IGP, Pays d'Oc	22.00
COCH YSGAFN A FFRWYTHUS / LIGHT AND FRUITY RED	
PORTMEIRION Pinot Noir, IGP, Pays d'Oc	22.00
COCH LLYFN A SUDDLON / SMOOTH & SUCCULENT RED	
PORTMEIRION Merlot, IGP, Pays d'Oc	22.00
PORTMEIRION Rioja, Bodegas del Medievo, Ebro	26.00
COCH COETH A THEWYCHEDIG / RICH & CONCENTRATED RED	
Legato Nero d'Avalo IGT, Sicily	22.00
Portmeirion Malbec, La Rioja, Ariannin/Argentina	22.00
COCH CYDNERTH A SBEISLYD / SPICY AND POWERFUL RED	
Clared y Tŷ - Ch.Haut-Gravelier - PORTMEIRION House Claret	25.00

Brecwast 📞 100 Breakfast

Archebwch y noson gynt ar 100 os hoffech frecwast ben bore neu ffonio cyn 8 y bore ar y diwrnod.
Ar gael tan 10 yn eich ystafell

Please call 100 by 9pm if you need an early breakfast or before 8am on the day to avoid delays.
Available until 10am in your room