

**Gwesty Portmeirion Hotel**  
**Bwydlen Table d'Hôte Menu**

**I ddechrau - Starters**

Velouté seleriac gyda madarch shiitake o Nantmor, melynwy mwg ac pancetta  
*Celeriac velouté with Nantmor Shiitake mushrooms, smoked egg yolk and pancetta*

Cregyn Bylchog, betys, marchruddygl ag blodau ysgawen  
*King Scallops, beetroot, horseradish and elderflower.*

Macrell, ciwcymbr wedi'i biclo, afal mwg, llaeth menyn ac llysiau'r gwewyr  
*Mackrel, pickled cucumber, smoked apple, buttermilk and dill.*

Eog gyda sglein miso, octopws rhost, yuzu a dashi sinsir pinc  
*Miso glazed salmon, roasted octopus, yuzu and pink ginger dashi*

Ŵy hwyaden crimp, cloron y moch du a soldiwrs hwyaden fwg  
*Crispy duck egg, black truffle and smoked duck soldiers*

Ysguthan, seleriac wedi'i garamelieiddio, pistasio ac mwyr duon wedi'i biclo  
*Wood pigeon, caramelised celeriac, pistachio and pickled blackberries*

Betyws wedi rhostio gyda oren tart au fine, caws geifr a cnau cyll.  
*Roasted beetroot and Orange Tart au fine, goats cheese and hazelnut.*

### **Prif Gyrsiau – Main Courses**

Syrlwyn o gig eidion Cymreig, boch ychen wedi'i brwysio, tatws pont *Neuf* wedi ei ffrio, marchysgallen Jerusalem ac emylsiwn mer esgurn  
*Sirloin of Welsh beef, braised ox cheek, Pommés Neuf, Jerusalem artichokes and bone marrow emulsion*

Lwyn o Carw, pwdin clun wedi'i frwysio, panas wedi'i rhostio ac cyrens coch  
*Loin of Venison, Braised haunch pudding, roasted parsnip and red currants*

Hwyaden wedi eu rhostio mewn mel a mwstard, bresych savoi, sgwosh chwythog a coes confit canneloni.  
*Honey and mustard roasted duck, savoy cabbage, butternut squash and confit leg cannelloni.*

Mynach y môr, crwst cnau daear, ffenigl, pac tsoi gyda saws cyri tai gwyrdd  
*Monkfish, peanut crust, fennel, pack choy and thai green curry sauce*

Bas garreg, corn wedi'i rhostio, madarch girolle a saws cyw iâr mwg.  
*Stone bass, roasted corn, girolle mushrooms and smoked chicken sauce.*

Sgwosh chwythog rhost, canneloni feta mon a cnau pinwydd, brocoli tendr a dressing puy rhistyll.  
*Roasted butternut squash, Anglesey feta and pine nut cannelloni, charred tenderstem broccoli and puy lentil dressing.*

Risotto caws pob Cymreig, gellyg wedi'i rhostio, cnau Ffrengig, seleri a nionyn  
*Welsh rarebit risotto with roasted pears, walnuts, celery and onion*

3 chwrs £55.00 3 courses

2 chwrs £47.00 2 courses

**Pwdinau a Chaws**  
**Desserts and Cheese**

Melys Gyblofa mafon a dŵr rhosod  
*Raspberry and rosewater Eaton mess*

Delice Siocled tywyll, banana a ffrwyth dioddefiant  
*Dark chocolate Delice, banana and passion fruit*

Tiramisu  
*Tiramisu*

Swffle llusen, gyda hufen ia mêl a llaeth enwyn  
*Blueberry souffle, with honey and buttermilk ice cream*

Gellyg wedi'i botsio, a hufen iâ dail ffig  
*Poached pear and hazelnut mille feuille, fig leaf ice cream*

Detholiad o gawsiau ffermydd Cymreig, siytni, seleri a bisgedi  
(£2.50 yn ychwanegol)  
*Selection of artisan Welsh cheeses, chutney, celery and biscuits*  
*(Supplement £2.50)*