



### TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocella del Belice   
Organic Nocella del Belice olives  
4.00

Ffricls (Picls dil mewn cyteu), saws Marie Rose   
Frickles (Deep-fried dill pickles) Marie Rose sauce  
4.00

Silod mân crimp, aioli, lemon  
Crispy whitebait, aioli, lemon  
4.00

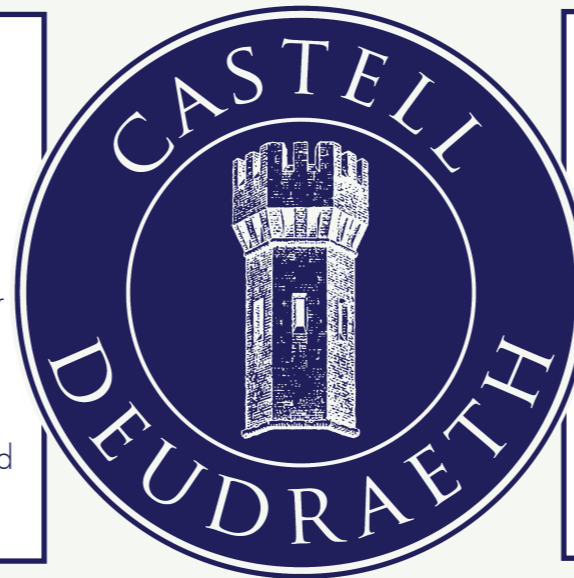
Bresaola eidion Cymreig Fferm Trealy  
Trealy Farm Welsh beef bresaola  
4.50

Adenydd cyw iâr crimp sbeis Togarashi,  
emwlsiw Gochujang  
Togarashi spiced crispy chicken wings,  
Gochujang emulsion  
4.50

### BARA - BREAD


Surdoes, menyn chwip hallt Cymreig  
Sourdough, whipped Welsh salted butter  
4.00

Focaccia rhosmari a Halen Môn, finegr  
balsamig aeddfed, olew olewydd hybur  
Rosemary and Halen Môn focaccia, aged  
balsamic vinegar, extra virgin olive oil  
4.00





### NAILL OCHR - SIDES

Sglodion ffrio deirgwaith  
Triple cooked chips   
4.00


Sglodion Koffmannyn, mayo tryfflau, parmesan  
Koffmann fries, truffle mayonnaise, parmesan   
4.00

Sbigoglys mewn hufen garleg  
Creamed garlic spinach   
4.00

Brocoli coesyn brau, cnau daear, tsili   
Tender stem broccoli, peanuts, chilli  
4.00

Moron Chantenay rhost, mêl Dyffryn  
Mawddach, menyn mwg   
Roasted Chantenay carrots, Dyffryn  
Mawddach honey, smoked butter  
4.00

Pys gerddi, chorizo, crème fraîche mintys  
Petit pois, chorizo, mint crème fraîche  
4.00

Dail salad, rhuddygl, dresin finegr sieri   
Mixed salad, radish, sherry vinegar dressing  
4.00


### I DDECHRAU - TO START

Pastrami eog, crème fraîche marchrudygl, ciwcymbr picl, caprys crimp  
Salmon pastrami, horseradish crème fraîche, pickled cucumber, crispy capers  
12.00


Sashimi tiwna a hadau sesami wedi'i serio, brocoli, reis pwff, saws teriyaki, coriander  
Sesame seed seared sashimi tuna, broccoli, puff rice, teriyaki sauce, coriander  
12.00

Terîn confit cyw iâr a choesgyn ham, tatws, mwstard grawn, salad persli, picls cowboi, surdoes crasu  
Confit chicken and ham hock terrine, potato, grain mustard, parsley salad, cowboy pickles, toasted sourdough  
10.00

Iau oen rhost, tarten confit nionod, tatws crimp, finegr sieri a saws bacwn mwg  
Pan roasted lamb's liver, confit onion tart, crispy potato, sherry vinegar and smoked bacon sauce  
10.00

Ŵy hwyaden crimp, sglodion brioche tryfflau duon, saws madarch, parmesan   
Crispy duck egg, black truffle brioche soldiers, mushroom ketchup, parmesan  
9.00

(yr uchod gyda hwyaden mwg 3.00 yn ychwanegol - above with smoked duck, 3.00 supplement)

Cawl tatws, cennin a sbigoglys, mioden caws pobi   
Leek, potato and spinach soup, Welsh rarebit beignet  
9.00

Carpaccio betys, caws gafr Pantegawen chwip, pistasio, dresin blodau'r ysgaw   
Beetroot carpaccio, whipped Pantegawen goats' cheese, pistachio, elderflower dressing  
9.00

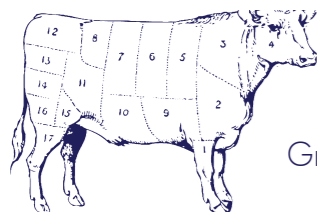
### EIDION 28 DIWRNOD OED T.J. ROBERTS Y BALA T.J. ROBERTS OF BALA 28-DAY AGED WELSH BEEF

Gyda thomato, madarch, cylchoedd nionod mewn cyteu, sglodion ffrio deirgwaith, berwr y dŵr, salad sialots picl  
With roast tomato, portobello mushroom, ale battered onion rings, triple cooked chips, watercress, pickled shallot salad

Llygad yr asen 227g (8-owns) neu Sylwyn 283g (10 owns)  
Rib-eye 227g (8 ounce) or Sirloin 283g (10 ounce)  
30.00

### SAWS / SAUCE

Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri  
Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri  
3.00



### O'R FFERM - FROM THE FARM

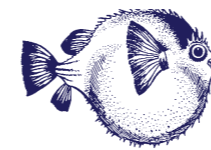
Cyw iâr Cif gyda chraf, merllys golosg, tatws champ, taragon   
Wild garlic chicken Kyiv, charred asparagus, champ potatoes, tarragon  
25.00

Golwyth porc dull Ffrainc gyda sglein mwstard grawn, bresych picl, macaroni pancetta a chaws Hafod  
Grain mustard glazed French trimmed pork chop, sauerkraut, pancetta macaroni and Hafod cheese  
25.00

Pastai'r bugail ysgwydd oen Cymreig, llysiâu'r gwanwyn, saws gwyrdd  
Welsh lamb shoulder shepherd's pie, spring greens, salsa verde  
25.00

### O'R MÔR - FROM THE SEA

Penfras mewn cyteu, sglodion ffrio deirgwaith, saws tartar bras, pys mâl, saws cyri   
Battered cod, triple cooked chips, chunky tartar sauce, crushed peas, curry sauce  
21.00




Merfog eurben, pac-toi, nwdls reis crimp, cawl cnau coco Asiaidd  
Gilt-head bream, pack-choy, crispy rice noodles, oriental coconut bisque  
24.00


Cynffon maelgi sbeisiau Tandwri, moron, dahl corbys Puy, iogwrt coriander  
Tandoori spiced whole monkfish tail, carrot, Puy lentil dahl, coriander yogurt  
25.00

Cregyn gleision, sglodion, bara Ffrengig - Moules frites, crispy baguette  
23.00

### O'R TIR - FROM THE LAND

Lasagne agored seleriac a madarch y coed, almonau, ffa llydan, saws menyn garleg du   
Celeriac & wild mushrooms open lasagne, almonds, broad beans, black garlic butter sauce  
22.00



Crocedi cennin a chaws Caerffili, merllys, saws menyn lemon a phersli   
Leek and Caerphilly cheese croquettes, Asparagus, lemon and parley butter sauce  
22.00

Wyllys pob, llysiâu Profens, ffeta, harissa, berwr y gerddi, dail romesco   
Baked aubergine, Provencal vegetables, feta, harissa, rocket, romesco  
22.00

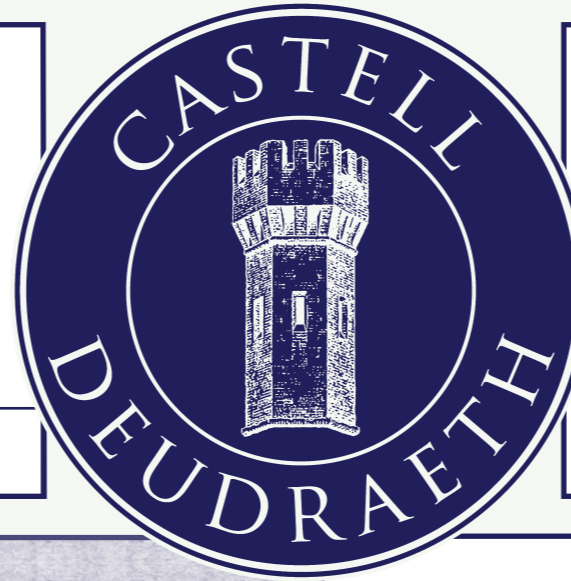
Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.  
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

**ALERGENAU BWYD** : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

**FOOD ALLERGENS** : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**

 Addas i lysieuwyr  
Suitable for vegetarians

 Gwin fegan / Vegan wine



**BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE**

		125ml 	750ml 
103	Jeio Prosecco DOCG, Bisol Valdobbiadene, NV Aroglau afalau a blagur gyda swigod mân, mân   Palate of pear & apple blossom, delicate bubbles. 🍷 100% Glera. Yr Eidal - Italy 11.5% 	6.50	45.00
100	Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus Ffrwythus a danteithiol gyda steil llyfn ac adfywiol   Deliciously fruity with a rounded & refreshing style. 🍷 Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 	12.00	70.00
101	Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay Blas afalau a bricyll, mêl a bara crasu   Notes of white fruit & apricot, honey, hazelnuts & brioche. 🍷 Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 	10.00	60.00

**I ORFFEN - TO FINISH**

Bynsen choux riwbob a chwstard, hufen iâ pistasio  
Rhubarb and custard choux bun, pistachio ice cream  
9.00

Tarten frangipane mafon, hufen iâ ceuled lemwn  
Raspberry frangipane tart, lemon curd ice cream  
9.00

Siocled moelleux, morello ceirios, praline  
Chocolate moelleux, morello cherry, praline  
10.00

Pafflofa garnadila a mango, hufen iâ dail leim kaffir  
Passionfruit & mango pavlova, kaffir lime ice cream  
9.00

Syndi tiramisù - Tiramisu sundae  
9.00




Cawsiau ffermydd Cymru, siytni'r tymor, seleri, bisgedi  
Welsh artisan cheeses, seasonal chutney, celery, crackers  
13.00



**GWYN | WHITE**

		175ml 	250ml 	750ml 
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12%  Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan   White peach aromas & elegant stone fruit flavours. 🍷 100% Pinot grigio. Bwlgaria - Bulgaria 12% 	6.50	9.00	26.00
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Gwin ffres, adfywiol gyda naws blodau'r ysgaw   Floral elderflower notes a zesty, crisp palate & dry finish. 🍷 100% Sauvignon Blanc. Ffrainc - France 12% 	6.50	9.00	26.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Lled befriog gyda naws ffres adfywiol   Light with natural spritz & an uplifting, fresh palate. 🍷 100% Muscadet. Ffrainc - France 12.5% 	7.00	9.50	28.00
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône Blasau eirin gwlanog a ffrwythau'r berllan.   White peach & orchard flavours. Rounded on the finish. 🍷 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 	7.00	9.50	28.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitània Gwin sych a sionc gyda nodau sitrws suddlon ar yr ô-flas   Crisp, dry with white blossom aromas & a citrus finish. 🍷 100% Picquepoul. Ffrainc - France 13% 	7.50	10.00	30.00
<b>RHOSLIW   ROSÉ</b>				
300	PORTMEIRION Pinot Grigio Rosê, Donwy   Danube Savrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych   Palet of aromatic light red fruits, zesty off-dry finish. 🍷 100% Pinot Grigio. Bwlgaria - Bulgaria 12.5% 	6.50	9.00	26.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfuriog o haul Profens a ffrwythau gloywon   Summer in Provence; bright fruit & raspberry fragrance. 🍷 100% Cinsault. Ffrainc - France 11.5% 	7.50	10.00	30.00

**GWYN MELYS | DESSERT WINE**

		125ml 	375ml 	750ml 
500	Afon Mèl Welsh Honey Mead, Ceredigion Medd hen ffaswn go iawn o Geredigion.   Traditional fermented honey mead, fresh with a light heather finish. Mèl epleddig   Fermented honey. Cymru - Wales 12.5%	6.50		35.00
502	Muscat de St-Jean-de-Minervois, Tailhades (37.5cl) Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl   The ripest bunch of raisined grapes squeezed into a glass 🍷 100% Muscat. Ffrainc - France 15%	6.50	19.00	

**COCH | RED**

400	PORTMEIRION Merlot, IGP, Donau   Danube Gwin cydnerth, melfedaidd blas ceirios a mwyar duon   Soft, rich with blackberry aromas and dark fruit notes. 🍷 100% Merlot. Bwlgaria - Bulgaria 12.5% 	6.50	9.00	26.00
401	PORTMEIRION Cabernet Sauvignon Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain   Blackberry & blueberry, soft tannins & toasty notes 🍷 100% Cabernet Sauvignon. Ffrainc - France 12% 	6.50	9.00	26.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro Rioja gloyw blas aeron cochion aeddffed, sbeislyd   Bright cherry red with flavours of red fruits & a hint of liquorice. 🍷 Tempranillo, Garnacha, Graciano, Mazuelo. Sbaen - Spain 13% 	7.00	9.50	28.00
403	PORTMEIRION Pinot Noir, IGP, Pays d'Oc Ffrwythau cytbwys, sidanaidd gydag adfflas amheuthun   Smooth, well balanced with cherry notes & lingering tannins. 🍷 100% Pinot Noir. Ffrainc - France 12.5% 	6.50	9.00	26.00
425	Portmeirion Malbec, La Rioja Gwin cydnerth, ystwyth a ffrwythus gydag ôl-flas ffres   Medium bodied, juicy, with black cherry notes & a fresh finish. 🍷 100% Tempranillo. Yr Ariannin - Argentina 14% 	6.50	9.00	26.00
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône Aroglau eirin sych a sbeis, blas ffrwythau cochion   Aromas of prune & spice, rounded with a smooth finish. 🍷 Grenache, Syrah, Cinsault, Mourvèdre. Ffrainc - France 13% 	7.50	10.00	30.00

**TE NEU GOFFI - COFFEE OR TEA**



Coffi rhost lleol Hartland (latte, cappuccino, du ayyb)  
neu ddewis o de Cymreig neu de perlysiâu .  
gyda malws melys ffa tonka a chacen gri  
Local roasted Hartland coffee (latte, cappuccino, Americano etc)  
or your selection of Welsh or flavoured teas  
all serverd with tonka bean marshmallow and Welshcake



5.00