

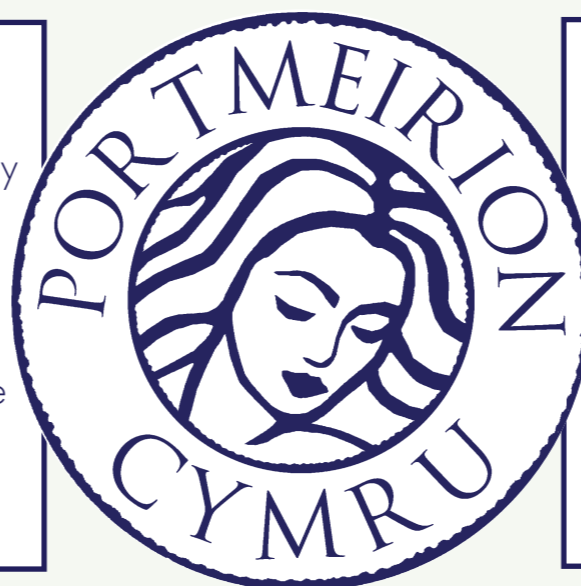
TAMAID I AROS PRYD : SNACKS

Olewydd gordal : Gordal olives
4.00 🍷

Cigoedd cadw Cymreig fferm Trealy
Trealy farm Welsh charcuterie
5.00

Pâr o wystrys crensiog Afon Menai,
picl leim, nionod coch
Two crispy Menai oysters,
lime pickle, red onion
8.00

Surdoes hadau, beurre noisette
Seeded sourdough, beurre noisette
4.00 🍷



PLATIAU MAWR Y TERAS : TERRACE LARGE PLATES

Cinio'r werin : Ploughman's lunch
18.00 🍷

Cyw iâr hufennog, gnocchi craff, merllys, chorizo
Chicken supreme, wild garlic gnocchi, asparagus, chorizo
25.00

Blodfresych pobi ddwywaith gyda swffle caws pobi
Twice baked Cauliflower and Welsh rarebit soufflé
20.00 🍷

PLATIAU BACH Y TERAS : TERRACE SMALL PLATES

Pea volute, ffeta crensiog Sir Fôn, ffa llydan, mintys
Pea volute, crispy Anglesey feta, broad beans, mint
10.00 🍷

Pen mochyn crensiog, remoulade seleriac, emwlsiwn piccalilli, saws gribiche
Crispy pig's head, celeriac remoulade, piccalilli emulsion, gribiche sauce
12.00

Macrell llosg, betys, afal mwg, blodau'r ysgaw
Torched mackerel, beetroot, smoked apple, elderflower
12.00

Cranc, berdys brown, mayonnaise bara lawr, ffenigl picl, crymped
Crab, brown shrimp, laverbread mayonnaise, pickled fennel, crumpet
14.00

Parfait madarch y coed, merllys, caramel finegr masarn, garlleg du, brioche
Wild mushroom parfait, asparagus, maple vinegar caramel, black garlic, brioche
12.00 🍷

PLATIAU MAWR Y TERAS : TERRACE LARGE PLATES...

Asen fer, moron, nionod rhost,
tatws rhosti braster eidion a them, saws bordelaise
Braised short rib, glazed carrot, roasted onion,
beef fat & thyme rosti potatoes, bordelaise sauce
25.00

Lleden gyfa, cyrn carw'r môr picl, perlysiâu traethau, saws Veronique
Whole place, pickled samphire, sea herbs, Veronique sauce
23.00

Cegddu, brandad penfras hallt, cennin, saws gronell mwg
Hake, salt cod brandade, leeks, smoked cod's roe sauce
23.00

PWDINAU A CHAWS : DESSERTS & CHEESE

Cacen gaws fanila gwlad y Basg, riwbob, crème fraîche coesyn sinsyr
Basque vanilla cheesecake, rhubarb, stem ginger crème fraîche
8.00

Delice siocled du, caramel hallt Halen Môn, sorbet granadila
Dark chocolate delice, Halen Môn salted caramel, passionfruit sorbet
9.00

Affogato (coffi Heartland espresso dwbl, hufen iâ fanila, biscotti pistachio)
Affogato (Heartland coffee double espresso, vanilla ice cream, pistachio biscotti)
6.00

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

NAILL OCHR - SIDES

🍷 Sglodion Koffmann : Koffmann's fries 4.00

🍷 Moron rhost lemwn a them
Lemon and thyme roasted carrots

🍷 Llysiau'r gwanwyn : Spring greens

Letys galon grych,
prosciutto crimp, dresin Cesar
Little gem lettuce,
crispy prosciutto, Caesar dressing

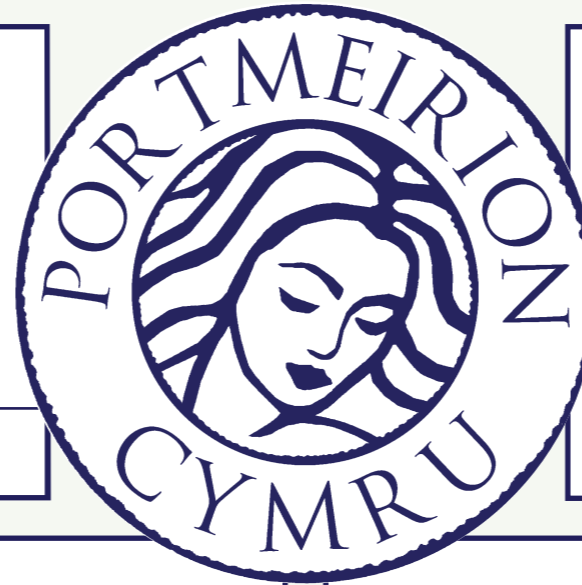
Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

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

BAR

CWRW CASGEN | DRAUGHT

	280ml	560ml
Lager Prahva Lager	3.50	6.50
Cwrw Chwerw IPA Felinfoel Welsh Bitter	3.00	5.50
Lager Wrecsam / Wrexham Lager	3.00	5.50
Seidr Casgen Portmeirion Draught Cider	3.00	5.50

CWRW A SEIDR POTEL | BOTTLED ALE & CIDER

Portmeirion No1 Lager. 500ml. ABV 4.5%	5.00
Portmeirion No.2 IPA. 500ml. ABV 4.5%	5.00
Portmeirion No.6 Stout. 500ml. ABV 4.5%	5.00
Portmeirion No12 Gold Ale. 500ml. ABV 3.8%	5.00
Portmeirion Cider 500ml	6.00
Guinness, 470ml. ABV 4.1%	3.50
Sol Lager, Mexico. 330ml. ABV 4.5%	4.00
Bira Menabrea Pale Lager. 330ml. ABV 4.8%	4.00
Becks Blue 275ml. (di-alcohol/non-alcoholic)	3.75

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 befrig 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

RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube Sawrus 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

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 aeddfed, 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, ystywyth 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

GinPORTMEIRION



Mae gan Gin Botanegol Portmeirion aroglau perlysiâu cain gydag arlliw o flas rosmari a nodweddion sawrus coriander a merwy ar y diweddgllo sbeislyd.

Portmeirion Botanical Gin has a fine herbal nose with hints of rosemary leading to a palate of coriander and tart juniper with a zesty, spiced finish.



Mae gan Gin Oren a Leim Portmeirion aroglau sitrws adfywiol a blas orenau a leim gydag arlliw o goriander a chroen oren ar y diweddgllo.

Portmeirion Orange & Lime Gin is bright and citrusy on the nose with tangy notes of sweet lime on the palate and a lingering finish of coriander and orange zest.