

BAR GWESTY PORTMEIRION HOTEL BAR

Coctels Cocktails	2-3
Byrlymus a Siampaen Sparkling & Champagne	4
Sace Saké	4
Gwin Gwyn White Wine	5-6
Gwin Rhosliw Rosé Wine	6
Gwin Coch Red Wine	6-8
Gwin Melys Sweet Wine	8
Cwrw Casgen Draught Ales	9
Cwrw A Seidr Potel Bottled Ale & Cider	9
Tecila Tequilla	9
Rym Rum	9
Fodca Vodka	9
Jin Gin	10
Wisgi Whisky	10-11
Lambig Breton Calvados	11
Brandi Brandy	11
Fermwth Vermouth	11
Sieri A Gwin Port Sherry & Port Wine	11
Cymysgwyr Mixers	12
Diod Ysgafn Soft Drink	12
Sudd Ffrwythau Fruit Juice	12
Tamaid Sawrus Crisps & Snacks	12
Rhestr Labeli Gwin Portmeiroin Wine Label List	12

Coctels Siampaen | Champagne Cocktails

Kir Royal 10.50

Champagne Brut, Crème de Cassis

Coctel Siampaen : Champagne Cocktail 10.50

Champagne Brut, Courvosier VSOP Cognac, Angostura bitters, siwgr

Coctels Prosecco £8.50 Prosecco Cocktails

Kir Royal Prosecco

Prosecco, Crème de Cassis

Bellini

Prosecco, sudd eirin gwlanog

Prosecco, peach puree

Elderflower & Lavender Bellini

20ml Elderflower Liqueur, 10ml Lavender Monin, topped with Prosecco

Raspberry & Rose Bellini

20ml Raspberry Liqueur, 10ml Rose Monin, topped with Prosecco

Aperol Spritz

Prosecco, Aperol, soda

Coctels Portmeirion £9.50 Portmeirion Cocktails

Negroni Cywrain : Delicate Negroni

Jin Botanegol Portmeirion, Martini Rubino, Campari

Portmeirion Botanical Gin, Martini Rubino, Campari

Martini

Jin Botanegol Portmeirion neu Fodca Aberhonddu, Noilly Prat

Portmeirion Botanical Gin or Brecon Vodka, Noilly Prat

Amaretto or Whisky Sour : Amaretto neu Wisgi Sur

Amaretto neu Wisgi, sudd leim ffres, siwgr surop

Amaretto or Whisky, fresh lime juice, sugar syrup

Pina Colada

Rym cnau coco Koko Kanu, hufen cnau coco, sudd pinafal

Koko Kanu Coconut Rum, coconut cream, pineapple juice

Mojito

Bacardi, sudd leim, siwgr surop, soda, mintys

Bacardi, fresh lime, sugar syrup, soda, mint

Manhattan

Wisgi Penderyn, Martini Rubino, Martini Amberato, Peychauds Bitters

Penderyn Whisky, Martini Rubino, Martini Amberato, Peychauds Bitters

Cosmopolitan

Fodca Aberhonddu, Cointreau, sudd leim, sudd llugaeron

Brecon Vodka, Cointreau, lime juice, cranberry juice

Coctels Portmeirion £9.50 Portmeirion Cocktails

Margarita Tomi

Tequilla Blanco, Cointreau, sudd leim, surop agave
Tequilla Blanco, Cointreau, lime juice, agave syrup

Hen Ffasiwn : Old Fashioned

Bourbon Brag Sengl Penderyn, siwgr demerara, Angostura Bitters
Penderyn Single Malt Bourbon, cube demerara sugar, Angostura Bitters

Mai Tai

Rÿm, sudd leim, Cointreau, mwtrin mandarinau
Rum, lime juice, Cointreau, mandarin puree

Mari Waedlyd : Bloody Mary

Fodca Aberhonddu, sudd tomato, saws Caerwrangon, Tabasco, halen seleri, lemwn
Brecon Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, celery salt, lemon

Ginprinha

Jin Botanegol Portmeirion, Monin Rhosyn Saron, sudd afal cymylog
Portmeirion Botanical Gin, Monin Hibiscus Syrup, cloudy apple juice

Collins

Jin Portmeirion, Cointreau, sudd lemon, surop rhosod Monin, gwirod blodau'r ysgaw St. Germain, soda
Portmeirion Botanical Gin, Cointreau, lemon juice, Monin rose syrup, St. Germain elderflower liqueur, soda

Martini Ffrengig : French Martini

Fodca Fanila, Gwirod Mafon, sudd pinafal
Vanilla Vodka, Raspberry Liqueur, pineapple juice

Martini Portmeirion

Fodca Fanila, Liquor 43, Monin Melyn Caramel, sudd granadila, sudd pinafal
Vanilla Vodka, Liquor 43, Butter-scotch Monin, Passion-fruit purée, pineapple juice

Espresso Martini

Fodca Aberhonddu, Gwirod Coffi Rhaeadr Fawr, espresso
Brecon Vodka, Aber Falls Coffee Liqueur, espresso

Ladi Wen : White Lady

Jin Botanegol Portmeirion, Cointreau, sudd lemon, surop gomme, gwynwy (dewisol)
Portmeirion Botanical Gin, Cointreau, lemon juice, gomme syrup, egg white (optional)

Coctels heb Alcohol £5.50 Non Alcoholic Cocktails

Y Fôr-forwyn : The Mermaid

Sudd eirin gwlanog, sudd leim, mafon : Peach puree, lime juice, raspberries

Yr Angel : The Angel

Sudd oren, leim, mwtrin granadila : Orange juice, lime, passionfruit puree

Gardd Fotaneg : Botanic Garden

Boldau'r ysgaw, mintys, ciwcymbr, leim, sudd afal : Elderflower cordial, mint, cucumber, lime, apple juice

Shirley Temple

Diod sinsyr, grenadine, sudd leim, ceiriosen Maraschino, tafell o oren
Ginger ale, grenadine, lime juice, Maraschino cherry, orange slice

GWIN | WINE

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 	750ml 
102 Crémant d'Alsace, Blanc de Blancs Brut, Dopff & Irion, NV, Alsace		40.00
Gwin pefriog cydnerth, coeth, llawn ffrwythau ffres Rich and toasty with rounded, fresh fruit character.  Pinot Blanc, Auxerrois. Ffrainc - France 12%		
103 Jeio Prosecco DOCG, Bisol Valdobbiadene, NV	6.50	35.00
Aroglau afalau a blagur gyda swigod mân, mân Palate of pear & apple blossom, delicate bubbles.  100% Glera. Yr Eidal - Italy 11.5% 		
104 Castell d'Olerdola Reserva Cava Brut, NV, Catalonia		35.00
Cydbwysedd da, aroglau cain, swigod brwd Good balance, fine aromas, long lasting bubbles.  Xarel·lo, Macabeo, Parellada. Sbaen - Spain 11%		
105 Gouguenheim Malbec Bubbles, Sparkling Rosé Extra Brut, Mendoza		40.00
Aroglau ceirios a mefus, suddlon a iachus Delicate red fruit aromas, fresh juiciness on the palate.  100% Malbec. Yr Ariannin - Argentina 12%		
106 Rose Vino Frizzante, Fabio Ceschin, Veneto		30.00
Gwin byrlymus hyfryd llawn blas mafon A charming rosé full of soft raspberry fruit.  100% Raboso. Yr Eidal - Italy 11%		
107 Ita Prosecco Rosé DOC, Extra Dry 2020,		30.00
Prosecco pinc braf gydag aroglau mefus A gently strawberry-scented Prosecco rosé.  Glera, Pinot Noir. Yr Eidal - Italy 11% 		
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus	11.00	65.00
Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style.  Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 		
101 Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay	9.50	55.00
Blas afalau a bricyll, mêl a bara crasu Notes of white fruit & apricot, honey, hazelnuts & brioche.  Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 		

SACE | SAKÉ

	375ml 	750ml 
995 Futsushu Hyogo Otokoyama Saké, Mejo Shuzo.		49.00
Cytbwys llyfn ac adfywiol gydag asidedd ysgafan Notes of sweet cereal & soy, creamy flavours. Served chilled Reis epleseidig Fermented rice. Siapan - Japan 13.5% 		
996 Sace Pefriog Fizu Sparkling Sake, Kanapai.	23.00	
Swigod ydi 'fizu'; sace byrlymus, adfywiol, ffres A refreshing, sparkling saké, brigh tropical aromas. Served chilled. Reis epleseidig Fermented rice. LLundain - London 11.5% 		

GWYN | WHITE

DETHOLIAD Y Tŷ | HOUSE SELECTION

175ml 🍷 250ml 🍷 750ml 🍷

- 201 **PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12%** 🍷 5.50 8.00 23.00
 Gwin sy'n gyforiog o aroglau ffrwythau'r berllan | White peach aromas & elegant stone fruit flavours.
 🍷 100% Pinot grigio. **Bwlgaria - Bulgaria 12%** 🍷
- 203 **PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc,** 5.50 8.00 23.00
 Gwin ffres, adfywiol gyda naws blodau'r ysgaw | Floral elderflower notes a zesty, crisp palate & dry finish.
 🍷 100% Sauvignon Blanc. **Ffrainc - France 12%** 🍷
- 204 **PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw,** 5.50 8.00 23.00
 Lled befriog gyda naws ffres adfywiol | Light with natural spritz & an uplifting, fresh palate.
 🍷 100% Muscadet. **Ffrainc - France 12.5%** 🍷
- 205 **PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône** 6.50 9.50 28.00
 Blasau eirin gwlanog a ffrwythau'r berllan. | White peach & orchard flavours. Rounded on the finish.
 🍷 50% Viognier 50% Chardonnay. **Ffrainc - France 12.5%** 🍷
- 206 **PORTMEIRION Picpoul de Pinet, Hérault, Occitania** 6.50 9.50 28.00
 Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas | Crisp, dry with white blossom aromas & a citrus finish.
 🍷 100% Picquepoul. **Ffrainc - France 13%** 🍷
- 218 **Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Mâcon Villages** 6.50 9.50 28.00
 Bwrgwyn gwych, ffres a llyfn gyda blasau sitrws | Excellent white Burgundy, firm, crisp with ripe citrus fruit
 🍷 100% Chardonnay. **Ffrainc - France 13%** 🍷
- 207 **La Cabane Reserve Marsanne - Viognier, Languedoc-Roussillon** 24.00
 Gwin ffres, iachus llawn ffrwythau ffres | Fresh & aromatic with juicy fruit.
 🍷 50% Marsanne, 50% Viognier. **Ffrainc - France 12.5%**
- 208 **Preciso Grillo, Terre Siciliane, Sicilia** 24.00
 Arlliw o aroglau mwg, cydnerth, ffrwythus a llyfn | Good smoky nose, well balanced with juicy fruit.
 🍷 100% Grillo. **Yr Eidal - Italy 13%** 🍷
- 209 **Rometta Trebbiano Rubicone IGT, Emilia-Romagna** 25.00
 Gwin adfywiol, ffres gydag aroglau blagur ffrwythau gwynion | Intense, delicate and refreshing with good balance
 🍷 100% Trebbiano. **Yr Eidal - Italy 11%**
- 210 **Vidigal, Vinho Verde DOC, Leiria** 25.00
 Gwin blodeuog ffres gyda naws lled befriog | Fresh, floral with zippy, sherbet fruit & an attractive spritz.
 🍷 Loureiro, Trajadura, Arinto. **Portwgal - Portugal 9.5%**
- 211 **Rioja Vega Blanco, Rioja** 26.00
 Persawrus ac ysgafn gyda blasau sitrws perlysieuol | Un-oaked, light, fragrant with citrus flavours & hints of herbs
 🍷 100% Viura. **Sbaen - Spain 13%** 🍷
- 212 **Bernon Albariño, Rias Baixas, Bodegas Aquitania 2019** 30.00
 Gwin hufennog, ffrwythus gydag arlliw o fwynau amheuthun | Creamy peach flavours & good minerality.
 🍷 100% Albariño. **Sbaen - Spain 13%** 🍷
- 213 **Las Pampas Chenin - Torrontés, Mendoza** 25.00
 Cyfuniad cytbwys o Chenin a Torrontes | Well balanced rounded Chenin Blanc & crisp Torrontes grapes
 🍷 50% Chenin, 50% Torrontés. **Yr Ariannin - Argentina 12.5%**
- 214 **Rheinhessen Riesling Trocken Dry, Rheinhessen, Rhine** 26.00
 Gwin sbeislyd, ffres a hufennog o Ddyffryn Nierstein | Spicy, fresh, creamy wine from the Nierstein valley.
 🍷 100% Riesling. **Yr Alamen - Germany 12%**

- 215 **Dopff & Irion Gewurztraminer, Cuvée René Dopff 2018, Alsace** 32.00
 Ffres, iachus, aroglau petalau rhosod | Fresh, crisp, rose-petal nose & a palate of lychee & Turkish Delight.
 🍇 100% Gewurztraminer. **Ffrainc - France 13.5%** 🌱
- 216 **Freedom Cross Sauvignon Blanc, Franschhoek Cellar, Western Cape** 25.00
 Blas deniadol ffrwythau trofannol, bricyll a ffigys | Tropical fruit flavours, apricot & fig, zesty palate.
 🍇 94% Sauvignon Blanc, 6% Chenin Blanc. **De Affrica - South Africa 12.5%**

RHOSLIW | ROSÉ

DETHOLIAD Y TŶ | HOUSE SELECTION

175ml 🍷 250ml 🍷 750ml 🍷

- 300 **PORTMEIRION Pinot Grigio Rosé, Donwy | Danube** 5.50 8.00 23.00
 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%** 🌱
- 301 **Pato Torrente Rosé, Luis Felipe Edwards, Valle Central, Maipo** 23.00
 Rosé lled-sych, blas mefus gydag asidedd adfywiol | Off-dry, fruity rosé, strawberry flavours & refreshing acidity.
 🍇 50% Cabernet Sauvignon, 50% Shiraz. **Tsile - Chile 12.5%**
- 303 **PORTMEIRION Rosé Reservé, IGP Pays d'Oc** 6.50 9.50 28.00
 Gwin cyforiog o haul Profens a ffrwythau gloywon | Summer in Provence; bright fruit & raspberry fragrance.
 🍇 100% Cinsault. **Ffrainc - France 11.5%** 🌱
- 304 **Piquepoul Rosé, Coteaux d'Ensérune, Foncalieu, Carcassonne** 30.00
 Gwin ffres, hafaidd digymar | Rare piquepoul noir grapes full of pastel-shaded strawberry freshness.
 🍇 100% Piquepoul Noir. **Ffrainc - France 13%** 🌱
- 507 **Massaya Rosé, Bekaa Valley** 45.00
 Gwin adfywiol a gloyw, gydag aromâu eirin, eirin gwllannog a mefus perffaith i'w yfed ar hyn o bryd.
 Clean, delicate rosé made with a blend of Syrah and Cinsault with light, fresh fruit perfect for early drinking
 🍇 **Syrah, Cinsault. Libanus - Lebanon 13.5%**

COCH | RED

DETHOLIAD Y TŶ | HOUSE SELECTION

175ml 🍷 250ml 🍷 750ml 🍷

- 400 **PORTMEIRION Merlot, IGP, Donau | Danube** 5.50 8.00 23.00
 Gwin cydnerth, melfedaidd blas ceirios a mwyar duon | Soft, rich with blackberry aromas and dark fruit notes.
 🍇 100% Merlot. **Bwlgaria - Bulgaria 12.5%** 🌱
- 401 **PORTMEIRION Cabernet Sauvignon** 5.50 8.00 23.00
 Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain | Blackberry & blueberry, soft tannins & toasty notes
 🍇 100% Cabernet Sauvignon. **Yr Eidal - Italy 12%** 🌱
- 402 **PORTMEIRION Rioja, Bodegas del medievo, Ebro** 6.00 9.00 26.00
 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%** 🌱
- 403 **PORTMEIRION Pinot Noir, IGP, Pays d'Oc** 6.00 9.00 26.00
 Ffrwythau cytbwys, sidanaidd gydag adfflas amheuthun | Smooth, well balanced with cherry notes & lingering tannins.
 🍇 100% Pinot Noir. **Ffrainc - France 12.5%**, 🌱
- 425 **Portmeirion Malbec, La Rioja** 6.00 9.00 26.00
 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%** 🌱

- 404 **PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône** 5.50 8.00 23.00
Aroglau eirin sych a sbeis, blas ffrwythau cochion | Aromas of prune & spice, rounded with a smooth finish.
🍇 Grenache, Syrah, Cinsault, Mourvèdre. **Ffrainc - France 13%** 🍷
- 405 **PORTMEIRION Bordeaux, Château Haut-Gravelier, Gironde** 5.50 8.00 23.00
Blas aeron duon, arlliw o danin ysgafn ar yr ôl-flas | Full bodied with dark berry fruits, soft tannins on the finish.
🍇 Merlot, Cabernet-Sauvignon. **Ffrainc - France 12.5%** 🍷
- 406 **Pleno Tempranillo, DO Navarra Tinto, Navarra** 24.00
Cydnerth, ystwyth a ffrwythus gydag ôl-flas ffres | Supple, juicy, with black cherry notes & a fresh finish.
🍇 100% Tempranillo. **Sbaen - Spain 13.5%**
- 407 **L. A. Cetto Petite Sirah 2016, Camillo Magoni, Baja California** 28.00
Cydnerth, esmwyth, blas eirin a llus ar sylfaen o danin | Silky-smooth plums & blueberries over an earthy backbone.
🍇 Petite Sirah. **Mecsico - Mexico, 14%**
- 410 **Sangiovese IGT Rubicone, Rometta, Emilia-Romagna** 26.00
Sbeislyd, llawn cyrens duon, arlliw o rosod a fioledau | Spicy, blackcurrant fruit with a hint of roses & violets.
🍇 100% Sangiovese. **Yr Eidal - Italy, 12%**
- 411 **Chianti Colli Senesi DOCG, Borgo Alla Terra, Geografico Toscana** 29.00
Aroglau ffrwythau, sbeis pobi ac arlliw o groen oren | Aromas of red fruit, baking spice & a hint of orange zest.
🍇 90% Sangiovese, 10% Canaiolo Nero. **Yr Eidal - Italy 12.5%**
- 412 **Fedele Nero d'Avola Terre Siciliane IGT. Sicilia** 29.00
Ffrwythau'r cloddiau, aroglau fioledau, llyfn a chydnerth | Hedgerow fruits, subtle violet aroma, smooth & rich.
🍇 Nero d'Avola, Merlot, Syrah. **Yr Eidal - Italy 14%** 🍷
- 413 **Valpolicella Ripasso DOC Superiore, 2014, Marogne, Zeni** 40.00
Epleswyd ar waddod Amarone i roi blas dwys a llyfn aeddfed | Concentrated black cherries & blackberries
🍇 Ripasso- Corvina, Rondinella, Molinara. **Yr Eidal - Italy 13.5%**
- 415 **Beaujolais, Jacques Charlet, Saône-et-Loire, Beaujolais** 29.00
Gwin llawn sudd, aroglau blagur a blas mafon | A juicy wine with white flower aromas & raspberry flavours.
🍇 100% Gamay. **Ffrainc - France 13%**
- 416 **Fleurie Vieilles Vignes 2019, Cuvée Marcel, Beaujolais** 35.00
Blas aeron coch aeddfed gyda thanin ysgafn ac asidedd ffres | Ripe red berry fruit, soft, with light tannins
🍇 100% Gamay. **Ffrainc - France 12.5%**
- 417 **Saumur Rouge La Cabriole, Cave de Saumur, Loire** 35.00
Aroglau mefus, mwyr duon a sbeis, ôl-flas hir | Strawberries, blackberries & spices, velvety with a long finish.
🍇 100% Cabernet Franc. **Ffrainc - France 12.5%** 🍷
- 418 **Château Baron Bellevue, 2012, Côtes de Bourg, Bordeaux** 35.00
Gwin sbeislyd blas mwyr duon gyda thanin amheuthun | Ripe, spicy, bramble flavours & tasty tannins
🍇 80% Merlot, 15% Cabernet Sauvignon, 5% Cabernet Franc. **Ffrainc - France 13%**
- 419 **Château Bonneau, 2016, Montagne-Saint-Émilion, Bordeaux** 40.00
Cydnerth, blasus a llyfn gydag ôl-flas esmwyth | Smooth, well flavoured, plenty of body, soft & easy on the finish.
🍇 80% Merlot, 20% Cabernet Franc. **Ffrainc - France 13%**
- 420 **Gouguenheim Cabernet Sauvignon, Valle Escondido, Mendoza** 30.00
Cyrens duon sawrus, tanin llyfn, arlliw o dderw | Intense, juicy blackcurrant fruit, velvety tannins, attractive toasty oak.
🍇 100% Cabernet Sauvignon. **Yr Ariannin - Argentina, 13.5%**
- 421 **Lyrebird Shiraz, Wingara, Victoria** 25.00
Ffrwythau aeddfed, arlliw o bupur du, ôl-flas esmwyth | Classic ripe plummy fruit, hints of pepper & a smooth finish.
🍇 100% Shiraz. **Awstralia - Australia 14.5%** 🍷

- 422 **Margan 'Breaking Ground' Barbera, Hunter Valley 2019, New South Wales** 40.00
 Barbera ar eu gorau, llawn ceirios duon a sbeis | Black cherry, star anise & allspice, good depth & concentration
 🍇 100% Barbera. , Awstralia - Australia 14.5%
- 808 **Château Grand-Puy-Lacoste 'Lacoste Borie', Pauillac, 2009** 99.00
 Coch tywyll a rhuddem. Cydnerth a choeth a'i lond o ffrwythau duon ac arlliw o fanila o'r casgenni derw
 Deep red with reflective black tints. Wonderfully rich and crammed with dark berry fruits, classic vanilla oak infused.
 🍇 25% Merlot, 5% Cabernet Franc, 70% Cabernet Sauvignon. Ffrainc - France 13%
- 814 **Valpolicella Ripasso Superiore, Marogne, Zeni 2019** 44.00
 Epleswyd ar waddod Amarone i roi blas dwys ceirios duon a mwyar gyda llyfnder aeddfed.
 Fermented on Amarone lees to give a concentrated flavour of black cherries & blackberries with mellow smoothness.
 🍇 60% Corvina, 30% Rondinella, 10% Molinara .Yr Eidal - Italy 14%
- 816 **Veglio Angelo Barolo DOCG, Piedmont, 2014** 50.00
 Barolo cydnerth a melfedaidd a wnaed o rawnwin Nebbiolo yn La Morra; gwin llawn blas ffrwythau aeddfed.
 This full-bodied velvety Barolo is produced from Nebbiolo grapes at La Morra; a wine full of rich, ripe fruit flavours.
 🍇 Nebbiolo. Yr Eidal - Italy 14%
- 817 **Vino Nobile di Montepulciano DOCG, Duca di Sasseta 2012** 50.00
 Lliw dwys, aroglau ffrwythau duon a sbeis, ceirios coeth, llyfn a ffrwythau cochion ar y diwedd. Taninau aeddfed.
 Intense colour, aromas of black fruits & spice, rich silky morello cherries and red fruit on the finish. Ripe tannins.
 🍇 Sangiovese. Yr Eidal / Italy 13%

MELYS | SWEET

DETHOLIAD Y TŶ | HOUSE SELECTION

- | | 125ml 🍷 | 375ml 🍷 | 750ml 🍷 |
|---|---------|---------|---------|
| 500 Afon Mêl Welsh Honey Mead, Ceredigion | 6.50 | 35.00 | |
| Medd hen ffasiwn go iawn o Geredigion. Traditional fermented honey mead, fresh with a light heather finish.
Mêl epleseidig Fermented honey. Cymru - Wales 12.5% | | | |
| 501 Kurfürst Karl Kaspar Auslese, Rheinhessen | | | 30.00 |
| Gwin ysgafn, melys ffrwythus Soft, easy Auslese with attractive peachy fruit.
🍇 100% Muscat. Yr Almanen - Germany 8.5% | | | |
| 502 Muscat de St-Jean-de-Minervois, Tailhades (37.5cl) | 6.50 | 19.00 | |
| Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl The ripest bunch of raisined grapes squeezed into a glass
🍇 100% Muscat. Ffrainc - France 15% | | | |
| 503 Rivesaltes Grenat, Sur Grains, Domaine Boudau, Roussillon (37.5cl) | | | 30.00 |
| Ceirios duon llyfn gydag ôl-flas amheuthun Ripe black cherries, silky smooth with long, voluptuous finish.
🍇 100% Grenache. Ffrainc - France 15.5% | | | |
| 504 Mitchell Noble Semillon, Clare Valley (37.5cl) | | | 35.00 |
| Blas candi croen oren, cydbwysedd da rhwng y melys a'r sitrws Candied peel, finely balanced sweetness & acidity.
🍇 100% Sémillon. Awstralia - Australia 13.5% | | | |
| 505 Petit Guiraud Sauternes 2016, Sauternes et Barsac (37.5cl) | | | 40.00 |
| Ail win Guiraud, cytbwys, ffrwythus a hyfryd 2nd wine of Château Guiraud. Well-balanced, good acidity.
🍇 85% Sémillon, 15% Sauvignon Blanc. Ffrainc - France 13.5% | | | |

BAR

CWRW CASGEN | DRAUGHT

	280ml	560ml
Lager Prahva Lager	3.00	5.50
Cwrw Chwerw IPA Felinfoel Welsh Bitter	2.25	4.50
Lager Wrecsam / Wrexham Lager	2.40	4.80
Seidr Casgen Portmeirion Draught Cider	2.25	4.50

CWRW A SEIDR POTEL | BOTTLED ALE & CIDER



Portmeirion No1 Lager. 500ml. ABV 4.5%	4.50
Portmeirion No.2 IPA. 500ml. ABV 4.5%	4.50
Portmeirion No.6 Stout. 500ml. ABV 4.5%	4.50
Portmeirion No12 Gold Ale. 500ml. ABV 3.8%	4.50
Portmeirion Cider 500ml	5.50
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

TECILA | TEQUILLA

	25ml	50ml
Monte Alban - Mezcal, 40%	4.50	8.00
Tequilla Olmeca Silver, 38%	4.00	7.00
Kah Tequila - Reposado, 55%	6.00	10.50

RYM | RUM

	25ml	50ml
Rym Sbeislyd Barti Ddu Spiced Rum	4.00	7.00
Diplomatico Reserva Exclusiva, 40%	6.00	10.50
Ron Zacapa, Solera 23 Rum, 40%	7.50	12.75
R.L. Seale's 10 Year Barbados Rum, 46%	6.00	10.50
Bacardi Carta Blanca Rum, 37.5%	4.00	7.00
Plantation Stiggins' Fancy Pineapple, 40%	5.50	9.50
Evans Scowerer White Rum, Wales, 40%	5.50	9.50

FODCA | VODKA

	25ml	50ml
Aberhonddu / Brecon 5 Welsh Vodca, 43%	5.00	8.50
Smirnoff Black Label Vodka, 40%	4.00	7.00
Grey Goose Vodka, France, 40%	6.00	10.50
Cîroc Snap Frost Vodka, 40%	5.50	9.50
Belvedere Vodka, Poland, 40%	6.00	10.50
Sipsmith Sipping Vodka, London 40%	5.00	8.50
AU Vodka, England 40%	6.00	10.50
Fodca Breindal Welsh Vodka	5.50	9.50

GinPORTMEIRION



Mae gan Gin Botanegol Portmeirion aroglau perlysiâu cain gydag arlliw o flas rosmari a nodweddion sawrus coriander a merwy ar y diwedd glo 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 orennau a leim gydag arlliw o goriander a chroen oren ar y diwedd glo.

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.

JIN | GIN

	25ml	50ml
Portmeirion Botanical Gin	4.00	7.00
Portmeirion Orange & Lime Gin	4.00	7.00
Bombay Sapphire London Dry Gin, 40%	4.00	7.00
Hendrick's Gin, Scotland, 41.4%	4.75	8.00
Aber Falls Rhubarb & Ginger Gin 41.3%	4.50	8.00
Aber Falls Marmalade Gin 41.3%	4.50	8.00
Rives Spanish Pink Gin, 37.5%	4.50	8.00
Aberhonddu / Brecon Special Reserve Gin, 40%	4.50	8.00
Da Mhile Organic Welsh Seaweed Gin, 42%	5.50	9.50
Forager's Yellow Label Gin, Snowdonia, 44%	6.00	10.50
Forager's Black Label Gin, Snowdonia, 46%	7.00	12.00
Tanqueray No.10 Gin, 47.3%	6.00	10.50
Sipsmith London Dry Gin, 41.6%	5.50	9.50
Saffron Gin, Gabriel Boudier, Dijon 40%	7.50	13.00
Jin-Dea Single Estates Darjeeling Tea Gin, 40%	6.00	10.50
Rives Spanish Pink Gin, 37.5%	4.50	8.00
Pollination Gin, Dyfi Distillery 45%	4.50	8.00
Aber Falls Violet Liqueur 20.8%	4.00	7.00

WISGI | WHISKY

	25ml	50ml
Aber Falls Brag Sengl / Single Malt, Cymru, 46%,	6.00	10.50
Wisgi Penderyn Legend Welsh Whisky, Cymru 46%	5.00	8.50
Wisgi Penderyn Madeira Single Malt, Cymru 46%	5.50	9.50
Wisgi Yd Du / Breton Eddu Brocéliande, Llydaw, 43%	4.00	7.00
Armorik Breton Single Malt, Lannion, Llydaw, 46%	4.00	7.00
Glenmorangie 10 year Single Malt Whisky, 40%	5.00	8.50
Glenfiddich Speyside Single Malt Whisky, 40%	4.50	8.00
Dalwhinnie Speyside Single Malt Whisky, 43%	4.50	8.00
Jamesons Blended Irish Whiskey, 40%	4.00	7.00
Talisker 10 year Island Single Malt Whisky, 45.8%	6.00	10.50
Laphroaig 10 year Isley Single Malt Whisky, 40%	6.00	10.50

Glenfiddich Speyside Single Malt Whisky, 40%	4.50	8.00
Macallan 15 year Speyside Malt Whisky, 40%	6.00	10.50
Johnny Walker Blue Label Scotch Whisky, 40%	16.00	25.00
Ardbeg Uigeadail, 54.2%	6.00	10.50
Canadian Club Blended Whisky, 40%	4.50	8.00
Highland Park Single Malt, Orkney, 40%	6.00	10.50
Suntory Yamazaki 12 year Japanese Whisky 40%	7.50	13.00
Shine Apple Pie 30%	5.50	9.50
Jack Daniels Old No.7, Tennessee, 40%	4.50	8.00

LAMBIG | BRETON CALVADOS

	25ml	50ml
Lambig de Bretagne, Tradition, AOC 40%	4.00	7.00
Lambig Hors d'âge AOC, Old Reserve 40%	6.00	10.50
Brandi Gwenaval White Apple Brandy 40%	4.00	7.00
Sudd afal a Lambig/Pommeau de Bretagne AOC 17%	3.00	5.00
Boulard Calvados, Pays d'Auge, Normandy, 40%	5.00	8.50

BRANDI | BRANDY

	25ml	50ml
Remy Martin VSOP Cognac, 40%	5.50	9.50
Courvoisier VSOP Cognac, 40%	5.50	9.50
Janneau VSOP Bas Armagnac, 40%	6.00	10.50
Courvoisier XO Cognac, 40%	9.00	15.00
Hennessy XO Cognac, 40%	13.50	22.00
Remy Martin XO Cognac, 40%	12.00	20.00

FERMWTH | VERMOUTH

	50ml
Martini Extra Dry	3.50
Noilly Prat	3.50
Campari	3.50
Contralto Vermouth Rosso	6.50
Contralto Aperitif (Aperol)	6.50
Dubonnet	3.50
Dolin Chambéry Vermouth Dry	6.50
Contralto Vermouth Bianco	6.50

SIERI A GWIN PORT | SHERRY & PORT WINE

	50ml
Tio Pepe	4.00
Harveys Amontillado	4.40
Harveys Bristol Cream	4.00
Croft Original	4.00
Grahams Late Bottled Port	3.50
Grahams 10 year Port	5.50
Grahams 20 year Port	7.50

CYMYSGWYR | MIXERS

	potel / bottle
Llanllyr Source Tonic / Light Tonic	2.00
Llanllyr Source Ginger Ale / Ginger Beer	2.00
Llanllyr Source Bitter Lemon	2.00

DIOD YSGAFN | SOFT DRINK

Coke / Diet Coke	2.00
Coke Zero	3.00
Lemonade	2.00
J20 Orange & Passionfruit	2.00
J20 Apple & Mango	3.00
Heartsease: Elderflower Presse	2.75
Heartsease: Blackcurrant Crush	2.75
Heartsease: Raspberry Lemonade	2.75
Appletizer	2.75

SUDD FFRWYTHAU | FRUIT JUICE

Sudd Oren / Orange Juice	2.00
Sudd Afal / Apple Juice	2.00
Llugaeron / Cranberry Juice	2.00
Grawnffrwyth / Grapefruit Juice	2.00
Pinafal / Pineapple Juice	2.00
Tomato / Tomato Juice	2.00

TAMAID SAWRUS | CRISPS & SNACKS

Creision Halen Môn a finegr / Sea salt & vinegar Crisps	1.90
Creision Halen Môr / Sea Salt Crisps	1.90
Creision Caws a nionyn / Cheese & onion Crisps	1.90
Byrbryd Salami Snack	3.80
Cig cadw, tomato, brenhinllys / Tomato & basil biltong	2.75
Olifau trilliw mewn olew / Tricolour marinated olives	3.80

Labeli Gwin PORTMEIRION Wine Labels

Cynlluniau CLOUGH WILLIAMS-ELLIS Designs

Champagne:	Cynllun yr Angor, Portmeirion 1930	Design for the Arches, Portmeirion, 1930
Vallée du Rhône:	Dyluniad ar gyfer Tŷ Pont, Rhagfyr 1958	Design for Bridge House, Portmeirion, December 1958
Muscadet:	Dyluniad neuadd Bishop's Stortford, 1921	Design for a memorial hall, Bishop's Stortford College, c. 1921
Pinot Grigio:	Cynllun y Tŵr Gwyllo, Portmeirion 1935	Design for the Observatory Tower, Portmeirion, 1935
Rosé Réserve:	Dengys y cynllun hoffer Clough o hwyllo	The 1935 Observatory Tower was inspired by Clough's love of sailing
Pinot Grigio Rosé:	Dyluniad cyntaf Portmeirion, 1925	The first preliminary design for Portmeirion, 'from the sea', 1925
Sauvignon Blanc:	Dyluniad ar gyfer Wroxall Abbey, 1913	Garden house for Sir Michael Lakin, Wroxall Abbey, 1913
Picpoul de Pinet:	Pensaerniaeth fel cyfrwng rhwng tir a môr	Clough's architecture as a mediating element between sea & land
Mâcon Villages:	Dyluniad ar gyfer Tŷ Doliau (tua 1924)	Doll's House design (c.1924) for Sir Geoffrey & Lady Fry, 1916.
Pinot Noir:	Cynllun ar gyfer Tŵr Llew, 1966	From a design for Lion Tower, Portmeirion 1966
Côtes du Rhône:	Cynllun Ysgol Muileann na Buaise, 1919	Preliminary design for Bushmills school, Co. Antrim, 1919
Merlot:	Cynllun Tŵr Clychau, Portmeirion, 1927	Design for the Bell Tower, Portmeirion, 1927
Rioja:	Cynllun ar gyfer neuadd Cornwell, 1938	Design for the village hall, Cornwell, Oxon, 1938
Malbec:	Cynllun ar gyfer Angor a Ffynnon, 1930	Preliminary design for the Anchor & Fountain, Portmeirion, 1930
Cab. Sauvignon:	Clough gan Sir Oswald Birley	A portrait of Clough WilliamsEllis by Sir Oswald Birley, 1922
Bordeaux:	Cynllun ar gyfer Parc Albury, tua 1925	Design for Albury Park, Surrey, 1925