

# 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 Awr  
Hours

 Addas i lysieuwyr  
Suitable for vegetarians

-  Cawl y dydd gyda rhodyn bara cartref  
Soup of day with homemade bread roll 24 5.50
-  Caws pobi gyda salad radicchio, afalau a chnau Ffrengig  
Welsh rarebit, radicchio, walnut and apple salad 7.50
- Cawl bwyd môr, tatws crimp a dil  
Seafood chowder, crisp potato and dill 9.50
- Terîn cyw iâr a chorizo, siytni pupurau coch, menyn Marmite a thorth gwrw du  
Chicken and chorizo terrine, red pepper chutney, Marmite butter and stout loaf 10.50
-  Salad gellyg rhost, ffigys a Pherl Las gyda sialóts picl a dresin mêl a chnau Ffrengig  
Roasted pears, fig and Perl Las salad, with pickled shallots, honey and walnut dressing 8.50

## Brechdannau / Sandwiches

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

- Brechdan gamon a mwstard melyn  
Gammon ham and English mustard sandwich 24 7.50
-  Brechdan Perl Wen, berwr y gerddi a nionod coch  
Perl Wen Welsh 'Brie', rocket and red onion sandwich 24 6.50
-  Brechdan wyau buarth a nionod dodwy  
Free range egg and spring onion sandwich 24 6.50

## Plateidiau Mawr / Large Plates


24 Awr  
Hours

 Addas i lysieuwyr  
Suitable for vegetarians

Crwper oen Cymreig, gnocchi garlleg mwg, rwdins, moron, bresych crych a rhosmari  
Welsh lamb rump, smoked garlic gnocchi, swede, carrot, kale and rosemary 19.50

Bol mochyn crimp, bresych Safwy, crimpen coesgyn ham, picl mwstad a tharagon  
Crispy belly pork, Savoy cabbage, ham hock croquette, piccalilli and tarragon 19.50

Cegddu, corgimychiaid, polenta rhost caws Parma, moron, ffa llydain a saws bacwn mwg  
Hake, king prawns, Parmesan polenta, carrots, broad beans and smoked bacon sauce 16.50

 Risoto gwrd cnau menyn a saets, hadau rhost a berwr y dŵr  
Butternut squash and sage risotto, toasted seeds and watercress 12.50

## Pwdinau / Desserts

Ceuliad siocled du, diliau mêl, saws pysgnau a hufen iâ banana  
Set dark chocolate , honeycomb, peanut butter ganache and a banana ice cream 7.00

Tarten gellyg ac almwns, crème anglaise ffa tonca, hufen iâ amaretti  
Pear & almond tart, tonka bean crème anglaise with amaretti biscuit ice cream 6.50

Detholiad o hufen iâ a sorbedau cartref  
Selection of homemade ice creams and sorbets 24 5.50

Cawsiau ffermydd Cymreig gyda siytni, seleri a bisgedi  
Artisan Welsh cheese, chutney, celery and biscuits 24 10.50

## Gwinoedd / Wines



Champagne Palmer & Co Brut Reserve NV	45.00
Champagne PORTMEIRION Duval Leroy NV	55.00
Prosecco Jeio di Valdobbiadene Brut NV	35.00
<b>GWYN GLOYW A FFRES / CLEAN &amp; CRISP WHITE</b>	
PORTMEIRION Dry Hills Sauvignon Blanc, NZ	25.00
<b>GWYN FFRES A FFRWYTHUS / FRUITY &amp; AROMATIC WHITE</b>	
PORTMEIRION Pinot Grigio/Garganega, IGT, Venezia	19.00
<b>GWYN MELFEDAIDD A LLYFN / VELVETY &amp; CREAMY WHITE</b>	
PORTMEIRION Chardonnay, Loire	25.00
Domaine Jean Defaix Chablis, Burgundy	35.00
<b>GWYN SUDDLON A LLAWN / RICH AND FULL WHITE</b>	
PORTMEIRION Viognier, IGP, Pays d'Oc	22.00
<b>GWRIDOG / ROSE PORTMEIRION Cinsault Rosé, IGP, Pays d'Oc</b>	19.00
<b>COCH YSGAFN A FFRWYTHUS / LIGHT AND FRUITY RED</b>	
Terre Forti Sangiovese, Emilia-Romagna	19.00
PORTMEIRION Pinot Noir, IGP, Pays d'Oc	22.00
<b>COCH LLYFN A SUDDLON / SMOOTH &amp; SUCCULENT RED</b>	
PORTMEIRION Merlot, IGP, Pays d'Oc	19.00
PORTMEIRION Rioja, Bodegas del Medievo, Ebro	22.00
<b>COCH COETH A THEWYCHEDIG / RICH &amp; CONCENTRATED RED</b>	
Touraine Shiraz/Malbec, Argentina	25.00
Stellenrust Pinotage, Stellenbosch, S. Africa	29.00
<b>COCH CYDNERTH A SBEISLYD / SPICY AND POWERFUL RED</b>	
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