







CAFFI SIOP FAWR

PLATIAU BORE / MORNING PLATES

logwrt naturiol a granola  Natural yoghurt and granola	2.95
Wyau Benedict (wyau wedi'i potsio, ham, saws Hollandaise, myffin) Eggs Benedict (poached eggs, ham, Hollandaise sauce, muffin)	6.95
Wyau Florentine (wyau wedi'i potsio, sbigoglys, saws Hollandaise, myffin) Eggs Florentine (poached eggs, spinach, Hollandaise sauce, muffin) 	5.95
Teisennau Danaidd Danish pastries	2.95
Croissant, menyn lleol, jam Croissant, Welsh butter, jam	3.50
Caws pob efo bacwn Welsh rarebit with bacon	5.95
Caws pob heb facwn  Welsh rarebit without bacon	5.45

PLATIAU BACH / SMALL PLATES

Cawl y dydd gyda bara a menyn lleol 
Soup of the day with crusty bread & Welsh butter 4.95

Merllys efo wŷy wedi'i botsio gyda chaws Parma ac olew clôr Ffrengig
neu Hollandaise 
Asparagus and poached egg with Parmesan and truffle oil or Hollandaise 5.95

Teisen eog efo dail salad a saws tartar
Salmon fishcake, side salad, tartare sauce 6.95

Macaroni blodfresych gyda saws clôr Ffrengig
Cauliflower macaroni and truffle sauce  5.95

Sgwid wedi ei ffrio, berwr y gerddi, aioli a bara crystiog
Deep fried calamari, rocket salad, aioli, crusty bread 4.95

SALADAU / SALADS

Salad hefo cig oen lleol sbeislyd a chwscws
Spicy pulled Welsh lamb salad bowl with couscous 8.95

SALADAU / SALADS...

Salad Cesar
Caesar salad 

7.95

Salad Cesar cyw iâr
Chicken Caesar salad

9.95

Powlenaid stecen denau gyda nwdls Asaidd
Minute steak bowl, Asian style noodles

8.95

Llysiau canoldirol rhost, brenhinllys, nwdls tsili
Mediterranean roast vegetables, basil, chilli noodles

7.95

Salad o bupur coch rhost, olifau a thomatos gyda chaws ffeta a brenhinllys
Roasted red pepper, olives and tomato salad with feta and basil

7.95

PLATIAU MAWR / LARGE PLATES

Hadog mewn cytew, sglodion, pys mâl, saws tartar
Haddock in batter, chips, crushed peas, tartare sauce

10.95

Selsig lleol, tatws stwns, grefi nionod
Local sausages, mash, onion gravy

9.95

PLATIAU MAWR / LARGE PLATES...

Cyw iâr Milanese (brest cyw iâr mewn briwsion perlysiâu a chaws Parma, salad cymysg, dresin balsamig)

Chicken Milanese (escalope of chicken, herb & Parmesan crumb, mixed salad, balsamic dressing)

10.95

Eog o'r badell, merllys wedi'i stemio, wŷ wedi'i botsio, saws Hollandaise
Pan fried salmon, steamed asparagus, poached egg, Hollandaise sauce

10.95

Linguine gyda saws tomato sbeislyd
Spicy tomato linguine 🧄

8.95

Risotto y dydd
Risotto of the day

8.95

Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen, persli, bara crystiog
Menai mussels, white wine, shallots, garlic, parsley, cream, crusty bread

10.95

Llysiâu naill ochr 3.00

Sglodion tew

Moron mewn menyn

Pys gerddi

Ffa gwyrdd gyda saws soi a tsili

Side orders 3.00

Chunky chips

Buttered carrots

Garden peas

Fine beans with soy sauce & chilli

PWDINAU / PUDDINGS

Pwdin bara 'menyn efo cwstard
Bread & butter pudding with crème anglaise 5.95

Tarten lemon sglein, aeron y tymor, hufen tolch
Glazed lemon tart, seasonal berries, clotted cream 6.95

Cacen siocled fras gyda hufen iâ fanila Portmeirion
Rich chocolate cake with Portmeirion vanilla gelato 6.95

Pwdin taffi gludog
Sticky toffee pudding 5.95

Crème brûlée gyda bisgedi 'Berffro
Crème brûlée with shortbread biscuits 5.95

Detholiad o dri o gawsiau fferm Cymreig gyda bisgedi a siytni
Selection of three Welsh farmhouse cheeses with biscuits and chutney
(Cenarth Aur - Môn Las - Perl Wen) 6.95

Detholiad o hufen iâ cartref Portmeirion
Selection of home made Portmeirion gelato 4.95

Te Pnawn Caffi Siop Fawr £16.50

Detholiad o frechdanau mân

Sgon gartre, jam lleol y tymor, hufen tolch

Bara brith gyda menyyn hallt (3%) Cymreig

Detholiad o deisennau a danteithion melys y dydd

Gweinir yr uchod efo pot o de o'ch dewis o blith ein detholiad o fathau o de (du, gwyn, gwyrdd) neu de perlysiâu neu drwyth ffrwythau

Caffi Siop Fawr Afternoon Tea £16.50

A selection of finger sandwiches

Freshly baked scone served with local seasonal jam and clotted cream

Bara brith with traditional Welsh salted butter (3%)

Selection of cakes, tartes & fancies of the day

All served with a pot of your choice of our specially selected range of teas (black, white, green) or herbal teas and infusions

CWRW A SEIDR / BEER & CIDRE

Tomos Watkin Taffy apple cider Abertawe	ABV: 6%	500ml	5.50
Seidr Celtaidd cryf a iachus a dyrr syched fel dilyw yn y anialwch Strong Celtic Cider, thirst quenching and delicious with a rounded finish.			
Cwrw Du Portmeirion Dark Ale No 6	ABV: 5.5%		4.50
Cwrw tywyll, dwys heb fod yn rhy felys, nawws siocled llosg wedi'i gydbwyso â blas hopys. Deep, dark ale, not too sweet, imbued with burnt chocolaty flavours balanced with hops.			
Cwrw Ysgafn Portmeirion Light Ale	ABV 3.7%		4.50
Cwrw sesiwn swigod mân. Blas sitrws a blas y brag yn cyfuno'n dda i greu diwedd glo hir. A light golden session ale with a white lacy head. Citrus taste balanced with biscuity malt.			
Chwerw Aur Portmeirion Golden Bitter	ABV 4.3%		4.50
Chwerw aur swigod mân. Blas grawnffrwyth a lemwn a'r brag yn rhoi arlliw o flas bisgedi. Golden orange with a white lacy head. Grapefruit & lemon balanced with biscuity malt.			
Birra Moretti Lager	ABV: 4.6%	660ml:	6.50
Lager euraidd traddodiadol o'r Eidal ers 1859	ABV: 4.6%	330ml:	3.50
TRADITIONAL PALE GOLDEN ITALIAN LAGER MADE SINCE 1859			

DIODYDD YSGAFN / SOFT DRINKS

Coca Cola / Diet Coke	2.50
Lemonêd / Lemonade	2.00
Sudd Afal neu Oren / Orange or Apple Juice	2.00
Dŵr yr Wyddfa (llonydd/byrlymus) / Snowdon Water (Still/Sparkling) 500ml	1.00

DIODYDD POETH / HOT DRINKS

	180ml	350ml
Espresso	1.75	1.95
Cappuccino / Latte	2.25	2.95
Mocha efo hufen chwip a briwsion siocled/Mocha with whipped cream & chocolate chips	2.25	2.95
Americano	2.00	2.75
Siocled poeth a malws melys/ Hot chocolate with marshmallows		3.00
Te a The perlysiâu / Tea and herbal infusions		1.95
(Mintys poeth/Peppermint, Camomeil/Camomile, Te Gwyrdd/Green Tea, Earl Gray)		

GWIN / WINE

Pefriog / Sparkling

Vaporetto Prosecco NV

Gwin pefriog ffrwythus godidog â nodau o flagur sitrws / Soft, fruity sparkling wine with citrus & floral notes



125ml



750ml

6.50

28.00

Gwyn / White

Portmeirion Pinot Grigio/Garganega, Venezia

Gwin gwyn sych, ffrwythus, ffres ac adfywiol / A gently dry, fresh wine from the Venezia district



175ml



250ml



750ml

5.50

7.50

22.00

Portmeirion Chardonnay, Loire

Strwythur cytbwys ac asidrwydd ffres lemonaidd / Chablis style 'old vine' unoaked Chardonnay

6.50

9.00

26.00

Portmeirion Sauvignon Blanc, Marlborough, NZ

Gwin iachus a ffres gyda nodau ffrwythau trofannol / Tropical fruit notes, crisp with bright acidity

6.50

9.00

26.00

Gwridog / Rosé

Portmeirion Cinsault Rosé, Pays d'Oc

Gwin ffrwythus braf llawn blas ffrwythau'r haf / An elegant, lightly fruity rosé with summer fruit aromas

175ml

250ml

750ml

5.50

7.50

22.00

Coch / Red

Portmeirion Merlot, IGP Pays d'Oc

Gwin melfedaidd gydag blas mwyar duon a cheirios / Soft & rich with plum, cherry & dark fruit notes

175ml

250ml

750ml

5.50

7.50

22.00

Portmeirion Malbec, La Rioja, Ariannin/Argentina

Gwin llyfn aeron coch gyda arlliw o siocled / Silky smooth; flavours of dark fruit and a hint of chocolate

5.50

7.50

22.00

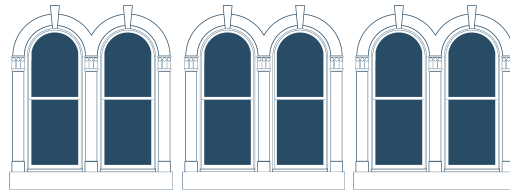
Portmeirion Pinot Noir, IGP, Pays d'Oc

Gwin sidanaidd blas aeron cochion a cheirios / Lovely silky smooth wine with red fruit aromas

6.50

9.00

26.00



CAFFI SIOP FAWR

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 blaidd, 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.

GWASANAETH - SERVICE

Ni chodir tâl gwasanaeth. Croeso ichi adael cildwrn i'w rannu gant y cant ymysg y staff.
Service is not included. Gratuities are at your discretion. 100% distributed among the staff.



Addas i lysieuwyr
Suitable for vegetarians



Gwydreidiau o win 125ml ar gael ar eich cais
All wines available in 125ml measures on request

Caffi Siop Fawr, 136 - 140 Stryd Fawr, Porthmadog LL49 9NT
(Siopau Portmeirion Cyf, Minffordd, Penrhyndeudraeth LL48 6ER)
www.portmeirionOnline.co.uk