

Salad Caffi Glas 4.50  

Insaata tricolore 6.50 

Tomatos, mozzarella, brenhinllys, dresin | Tomato, mozzarella, basil, dressing

Insalata di pollo 12.00

Cyw grilio, pancetta crimp, dail salad, tomato, nionod coch, caws Parma, dresin
Grilled chicken, crunchy pancetta, mixed leaves, tomato, red onion, parmesan, dressing

Antipasti

Plataid o gigoedd cadw cyfandirol, bara, olifau, sglein balsamig
Continental cured meat platter, bread, olives, balsamic glaze 10.00

Plataid o gawsiau Cymreig, bara Eidalaidd, olifau, sglein balsamig
Welsh cheese platter, Italian bread, olives, balsamic glaze 10.00 

Calamari mewn cyteu, aioli, lemon, dail salad
Deep fried calamari, aioli, lemon, salad leaves 8.00

Bruschetta, garlleg, tomato eirin, afocado wedi'i falu
Bruschetta, garlic, plum tomato, crushed avocado 7.00 

 gofyn am
gaws fegan
ask for vegan
cheese

Corgimychiaid mewn saws hufen garlleg a tsili ar fara crasu Eidalaidd
King prawns in creamy garlic & chilli sauce on crusty Italian toast 12.50

Wyllys rhost, tomato, mozzarella, basil
Roasted aubergine, tomato, mozzarella, basil 8.50 

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Menù bambini

Plant dan 12 oed | Children under 12 years

Penne gyda saws tomato a chaws Param | Penne with tomato sauce & parmegsan 6.00 

Tagliatelle bolognaise briwgig oen | Welsh lamb tagliatelle bolognaise 6.00

Cnepynau cyw a sgloodion | Chicken nuggets and chips 6.00

Pizza Margherita bach | Small pizza Margherita 6.00

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Pasta

Penne al'arrabiata 11.50  

Pasta penne, tsili ffres, pupur coch rhost, saws tomato
Penne pasta, chilli, roasted red peppers, tomato salsa

Tagliatelle al ragù di agnello 14.50

Stiw cig oen lleol a thomato gyda tagliatelle
Welsh lamb and tomato ragu served with tagliatelle

Risotto con Funghi 14.00

Risotto madarch gwyllt, merllys,
Wild mushroom and asparagus risotto

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Naill ochr - Side dishes

Sgloodion | Chips 3.50

Bara garlleg | Garlic bread 3.50

Olifau cymysg | Mixed olives 3.50

Pizza

Margherita 11.00

Mozzarella byfflo, brenhinllys, tomato
Buffalo mozzarella, basil, tomato sauce

  gofyn am
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Pizza con funghi 13.00 

Madarch, garlleg, mozzarella, tomato
Mushroom, garlic, mozzarella, tomato

Pizza Pollo Piccante 13.50

Tomato a tsili, cyw sbeis, nionod coch, mozzarella
Tomato sauce, spicy chicken, red onion, mozzarella

Pizza con salame piccante 13.50

Pepperoni, mozzarella, saws tomato
Pepperoni, mozzarella, tomato sauce

Os oes gennych alergedd neu ofynion dietegol arbennig, dywedwch wrth aelod o staff.

ALLERGENAU BWYD: Gofynnir inni nodi'r 14 alergen bwyd canlynol ar dallen ar wahân: Seleri, Grawnffwyd efo gwlten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrih, Molysglaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratoir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar dallen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhwch wybod inni cyn ichi archebu.

If you have a food allergy or special dietary requirement please inform a member of staff.

FOOD ALLERGENS We are required to list the use of the following 14 food allergy items 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 food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.

Carta dei Vini / Gwinoedd / Wines

Spumante / Pefriog / Sparkling	125ml		750ml
Jeio Prosecco NV	6.50		35.00
Aroglau afalau a blagur gyda swigod mân Palate of pear & apple blossom, delicate bubbles.. 100% Glera. Yr Eidal - Italy 11.5%			
Bianco / Gwyn / White	175ml	250ml	750ml
Portmeirion Pinot Grigio, Donwy, Bwlgaria - Bulgaria	5.50	8.00	24.00
Cyforiog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours. 100% Pinot grigio. Bwlgaria - Bulgaria 12%			
Portmeirion Sauvignon Blanc, Meunier, Pays d'Oc	6.00	8.50	25.00
Gwin ffres, adfywiol naws blodau'r ysgaw Elderflower notes, zesty, crisp palate, dry finish. 100% Sauvignon Blanc. Ffrainc 12%			
Portmeirion Picpoul de Pinet, Hérault, Occitània	7.00	9.50	28.50
Gwin sych, sionc, nodau sitrws ar yr ôl-flas Crisp, dry with white blossom aromas & a citrus finish. 100% Piquepoul. Ffrainc 13%			
Rosa / Gwridog / Rosé	175ml	250ml	750ml
Portmeirion Pinot Grigio Rosê, Donwy Danube	5.50	8.00	24.00
Sawrus, blas ffrwythau cochion, ôl-flas lled sych Palet of aromatic light red fruits, zesty off-dry finish. 100% Pinot Grigio. Bulgaria 12.5%			
Rosso / Coch / Red	175ml	250ml	750ml
Portmeirion Merlot, IGP, Donau Danube	5.50	8.00	24.00
Gwin cydnerth, melfedaidd blas mwyrar duon Soft, rich with blackberry aromas and dark fruit notes. 100% Merlot. Bulgaria 12.5%			
Portmeirion Cabernet Sauvignon	6.00	8.50	25.00
Mwyrar duon, llus, arlliw o fara crasu Blackberry & blueberry, soft tannins, toasty notes. 100% Cabernet Sauvignon. Ffrainc - France 12%			
Portmeirion Malbec, La Rioja	6.00	8.50	25.00
Gwin cydnerth, ystwyth, ffrwythus, ôl-flas ffres Juicy, black cherry notes, fresh finish. 100% Tempranillo. Yr Ariannin - Argentina 14%			

Birra e Sidro / Cwrw a Seidr / Beer & Cidre

Seidr Portmeirion Cider, 500ml. ABV 4.9%.	5.50
Seidr lled befriog, llyfn, yfadwy gyda blas adfywiol. / A medium dry, gently sparkling cider.	
Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5%	4.50
Lager ysgafn euraidd o grefft llaw. ABV 4.5% / A craft brewed light golden lager. ABV 4.5%	
IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5%	4.50
Cwrw golau sawrus traddodiadol. ABV 4.5% / Traditional aromatic Indian Pale Ale. ABV 4.5%	
Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5%	4.50
Cwrw du llyfn gyda arlliw o siocled coeth ABV 4.5% / Smooth stout with rich chocolate undertones. ABV 4.5%	
Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8%	4.50
Cwrw euraidd gydag naws hopys a blagur. / Golden hoppy ale with a floral aroma.	
Birra Moretti Lager ABV 4.6% 660ml	6.50
Birra Moretti Lager ABV 4.6% 330ml	3.50

Bibite / Diodydd Ysgafn / Soft Drinks

Coca Cola / Diet Coke (330ml)	2.00
Fanta / Sprite (330ml)	2.00
Sudd Afal neu Oren / Orange or Apple Juice	2.00
Dŵr llonydd Cerist Mineral Water 500ml	1.50
Dŵr llonydd Radnor Hills Mineral Water 750ml	3.50
Dŵr Byrlymus Radnor Sparkling Mineral Water 750ml	3.50

Bevande Calde/ Diodydd Poeth / Hot Drinks

Espresso	180ml	350ml
Cappuccino, Latte	1.75	1.95
Mocha hufen a siocled/Whipped cream & choc chip Mocha	3.00	3.50
Americano	3.25	3.50
	2.00	2.50
Siocled poeth a malws melys/ Hot chocolate with marshmallows		4.00
Te a The perlysiâu / Tea and herbal infusions		2.00
(Mintys poeth/Peppermint, Camomeil/Camomile, Te Gwyrdd/Green Tea, Earl Gray)		