



GWYDYR



Served Wednesday - Saturday From 5pm - 8:30pm

SCAN TO
BOOK A TABLE



Celebrating the natural beauty and rich produce of Wales with fresh, locally sourced dishes in a warm, inviting setting

Gwydyr Sharing Board | 12.00

*Parma Ham, Mixed Olives, Feta,
Hummus and Bread*

Grilled Goats Cheese | 8.95

*Served On a Brioche Cruton
with Balsamic Glaze (V)*



We're proud to serve steaks and burgers made with top-quality Welsh beef from Llanrwst's A. L. & R. O. Jones, our trusted local butcher.

Crispy Chilli Beef | 19.95

*Crispy Beef, Mixed with Onions and Chilli
in a Sticky Black Bean Sauce on a Bed of Noodles.*

The Gwydyr Burger | 19.95

*8oz Steak Burger Topped with Snowdonia Welsh
Dragon Cheese & Bacon, Chef's Slaw & Fries (VGO)*

10oz Local Farmed Sirloin Steak | 32.00

*Grilled Beef Tomato, Portobello Mushroom & Chefs Triple
Cooked Chips with Chargrilled Corn on the Cob. (GFO)*

Chefs Medium Spice Chicken Curry | 19.95

*Malaysian Style Curry served with Rice,
Chips or Half & Half (£2 sup) (GFO)*

Trio of Snowdonia Cheeses | 12.95

*Black Bomber, Beechwood & Red Devil
with Apple Chutney, & Crackers (V)*

Bara Brith Bread & Butter Pudding | 8.50

Served with Custard (V)

Ar Yr Ochr Side Dishes

Sauteed Mixed Greens (VG) (GF) | 5.50

Chantenay Carrots (VG) (GF) | 5.50

Fries (VG) (GFO) | 5.95

Toasted Garlic Ciabatta (add cheese) | 5.95 / 6.95

Blue Cheese Sauce (GF) | 3.50

Peppercorn Sauce (GF) | 3.50

Chargrilled Corn on the Cob (VG) (GFO) | 4.00

I Dechrau / To Start

Chicken Liver & Cointreau Pate | 8.95

Grilled focaccia & apple chutney (GFO)

Chicken Skewers | 9.50

Served with Sweet Chilli Sauce and Mixed Leaves (GFO)

Chefs Soup Of The Day | 7.95

Served with Baked Bread (GFO) (VGO)

Garlic King Prawns | 9.50

Pan Fried King Prawns in a Garlic Butter (GFO)

Prif Cwrs - Main Course

Creamy Garlic King Prawn

or Chicken Linguine | 20.95

*Cooked in a Creamy Garlic & White Wine Sauce, with
Parmesan and Parsley*

Beer Battered Cod & Chips | 19.95

Served with chips, Mushy Peas & Tartare Sauce

Leek & Wild Mushroom Risotto | 18.95

Finished with Truffle Oil & Parmesan Tweel (VGO) (GFO)

Medium Spice Vegetable Curry | 18.50

*Malaysian Style Curry served with Rice,
Chips or Half & Half (£2 sup) (GFO) (V)*

Pwdin / Dessert

Sticky Toffee Pudding | 8.95

Served with Warm Toffee Sauce & Ice Cream (V)

Trio Of Ice Creams | 6.50

Ask for today's selection (GFO) (V)

Mixed Berry Eton Mess | 8.95

Mixed Berries, Whipped Cream & Crushed Meringue (V) (GFO)



Smoked Haddock Fishcake | 8.95

*Mozzarella-infused and Served with a Lemon
Mayonnaise Dip (VG)*

Garlic Mushrooms | 8.50

*In a Creamy Garlic Sauce
Served with a Crusted Loaf (GFO) (V)*



We're proud to serve fresh, free-range eggs from Ochr Cefn Isa, a local farm dedicated to quality and animal welfare.

Lamb Shank | 26.00

*Slow-Braised in a Rich Red Wine Gravy, Garden Vegetables &
Rosemary, served over a Bed of Mashed Potatoes. (GFO) .*

Grilled Seabass Fillet | 22.00

*Crushed New Potatoes, Tenderstem Broccoli,
Roasted Cherry Tomatoes & Lemon Butter Sauce (GFO)*

Slow Roasted Belly Pork | 21.00

*Served on a Leek Mash,
Cider Jus and an Apple Crisp. (GFO) .*

Pan Fried Chicken Supreme | 19.95

*Crushed Potatoes, Stem Broccoli, Chantenay Carrots &
Tomato Garlic & Herb Sauce. (GFO)*

Double Chocolate Brownie | 8.00

Served with Vanilla Ice Cream (GFO) (V)

Apple & Mixed Berries Crumble | 8.00

Served with Custard (V)

Diodydd Poeth Hot Drinks

Espresso Single or Double | 3.80 / 5.90

Americano | 4.60

Cappuccino | 4.90

Liqueur Coffee | 9.00

Café Latte | 4.90

Selection of Teas | 3.20

Flat White | 4.90

Hot Chocolate | 4.90

**V Vegetarian - VGO Vegan Option - GF Gluten Free - VO Vegetarian Option
VG Vegan Option - N Contains Nuts - GFO Gluten Free Options**

Our kitchen & food handling procedures are designed to ensure that we produce food safely for our guests. Some of our products may contain traces of peanuts, nuts or gluten. All products that are fried may be prepared in the same oil that products containing gluten or dairy have been fried in. Please ask a member of our team for any allergen information and inform a member of staff before placing an order if you have any dietary requirements or allergen information.



Rhestr Gwin Wine List



📍 GWYDYRHOTEL
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GWYDYRHOTEL.CO.UK

GWIN GWYN WHITE WINE

		BOTTLE
1.	SAUVIGNON BLANC. MARIQUITA, CENTRAL VALLEY, CHILE. (1) (Vg) Zesty gooseberries and guava with pink grapefruit. F&S 175ml glass - £7.95 250ml glass - £9.95	£26
2.	SOAVE. DOC. TERRE DI CASTELNUOVO. ITALY. (2) Apricot and citrus bouquet with notes of pear. C& F	£28
3.	PINOT GRIGIO. WATER STOP STATION, MOLDOVA. (2) (Vg) Flower aromas,an apple palate and tangy pears. F &S 175ml glass - 7.95 250ml glass - 9.95	£26
4.	RIOJA BLANCO. NAVAJAS, SPAIN. (2) Juicy lemons, floral overtones and soft peach fruit. SF&F	£29
5.	SAUVIGNON BLANC. AROHA BAY, MARLBOROUGH, NEW ZEALAND. (1) Gooseberries, kiwi fruit and a herbaceous style. SF &F	£32
6.	SELECT RESERVE CHARDONNAY. PATTERSON’S, AUSTRALIA. (2) (Vg) Unoaked with freshly cut orange aromas and melon. C &S 175ml glass - £8.50 250ml glass - £10.95	£27
7.	GRUNER VELTLINER. LITTLE CRICKET, HUNGARY. (2) Yellow plums and citrus with hints of white pepper. P & S	£28
8.	CHABLIS. DOMAINE MILES, FRANCE. (2) Apple bouquet, good minerality and a steely finish. F & C	£52
9.	PE BRANCO. HERDADE DO ESPORAO, PORTUGAL. (2) (Vg) Fresh with white blossom hints and ripe pear fruit. F & SF	£29
10.	VIOGNIER-MARSANNE. DOMAINE SAINT PAUL, LANGUEDOC, FRANCE. (3) (Vg) ORGANIC Lycheefruit, peach aromas and a gentle texture. SP&P	£32

GWIN RHOSLIW ROSÉ WINE

11.	ZINFANDEL ROSÉ. TWISTED HOUSE, CALIFORNIA. (4) (Vg) Sweet strawberries and cream with fresh watermelon. S 175mlglass - £7.95 250mlglass - £9.95	£26
12.	PINOT GRIGIO ROSÉ. LA RIVA, VENETO. ITALY. (2) (Vg) Crisp raspberry palate with ripe orchard fruits. S & F 175ml glass - £8.50 250ml glass - £10.95	£27
13.	MI MI ROSÉ. GRANDE RESERVE, COTES DE PROVENCE. FRANCE. (2) Crushed strawberries with softmelon on thefinish. F &C	£37
14.	L’ ARTISAN ROSÉ. DOMAINE PAUL MAS, FRANCE. (2) (Vg) Subtleberry aromas with a lively red fruit palate. S& F	£36

GWIN COCH RED WINE

		BOTTLE
15.	MERLOT. MARIQUITA, CENTRAL VALLEY, CHILE. (C) (Vg) Blackberry palate with warm spiciness and mocha notes. P 175ml glass - £8.50 250ml glass - £10.95	£27
16.	TEMPRANILLO-GARNACHA. AMORANZA, SPAIN. (C) (Vg) Easy-drinking, bursting with sweet damsons and plums. B	£25
17.	MALBEC. LA TROCHITA, MENDOZA,ARGENTINA.(C)(Vg) Ripe blackcurrants, toasty oak hints and a silky finish. B 175ml glass - 8.50 250ml glass - 10.95	£27
18.	CABERNET SAUVIGNON. ‘LES THERMES’, DOMAINE DE LA BAUME, FRANCE. (D) Full flavoured with a cassis-laden palate and good tannins. B	£36
19.	PE TINTO. HERDADE DO ESPORAO, PORTUGAL. (C) (Vg) Bigand spicy red with dark fruit and hintsofliquorice. PA	£29
20.	SELECT RESERVE SHIRAZ. PATTERSON’S, AUSTRALIA. (E) (Vg) Jammy dark fruits with soft tannins and spice hints. B &SP 175mlglass - £8.75 250mlglass - £10.95	£28
21.	RIOJA TINTO. NAVAJAS, SPAIN. (C) Warm cherry fruit, velvety tannins and a touch of vanilla. B	£32
22.	PINOT NOIR. L’ ARTISAN, DOMAINE PAUL MAS, FRANCE. (C) (Vg) Elegant with strawberries, cherriesand a smooth palate. P	£36
23.	APPASIMENTO ROSSO. VINO PASSITO, PUGLIA. ITALY. (C) (Vg) Rich texture with soft tannins and plum and cherry fruits. PA	£32
24.	CHATEAU DONJON DE LAMARQUE. HAUT MEDOC, BORDEAUX. FRANCE. (C) Wild berry fruit with integrated tannins and hints of oak. B	£43

GWIN PWDIN SWEET WINE

25.	LATE HARVEST SAUVIGNON BLANC. VISTAMAR, CHILE. (7) (Vg) (37.5cl) Aromatic with peach fruit,juicy pears and citrus flavours.	£25
26.	SWEET CAROLYN. VONDELING, VOOR-PAARDEBERG, SOUTH AFRCIA. (8) (50cl) Honeyed marmalade with jasmine aromas on the nose.	£65



We're proud to serve wines sourced from Farm Vintners, our trusted supplier, offering top-quality selections carefully chosen to complement our menu and enhance your dining experience.

PEFRIOG SPARKLING

		BOTTLE
27.	PROSECCO SPUMANTE. BAROCCO, ITALY.(2) (Vg) Delicately fruity with lemons and a ripe pear finish. PERFECT AS AN APERITIF	£31
28.	PROSECCO SPUMANTE ROSÉ. BAROCCO, ITALY.(2)(Vg) elegant with strawberries and a lively mousse. SF & FE	£31
29.	PROSECCO SPUMANTE. ITALY.(2) Vibrant with lemon blossom aromas and peachy notes. GREAT AS AN APERITIF	250ML BOTTLE £10.95
30.	PROSECCO SPUMANTE ROSÉ. ITALY.(2) Summer fruits, with a persistent, creamy mousse. SF & F	£10.95

SIAMPEN CHAMPAGNE

		BOTTLE
31.	JACQUES BARDELOT. BRUT. (1) Creamy fizz with citrus fruits and hints of brioche. PERFECT FOR ANY OCCASION	£52
32.	CHAMPAGNE IRROY. CARTE D’ OR, BRUT.(1)(Vg) Champagne Irroy are owned by Taittinger. This is smooth with fresh bread aromas, an elegant style and a citrus background. IDEAL AS AN APERITIF	£62
33.	CHAMPAGNE IRROY. CARTE D’ OR, BRUTROSÉ.(1)(Vg) Well balanced with a bouquet of spice and strawberries and notes of blackcurrants. PERFECT FOR ANY OCCASION	£67

CYFLWYNIAD BLAS/TASTE GUIDE WINE WITH FOOD

To help in your choice wine and food pairing we have marked a selection of wines with the following letters-
S = salads, F = fish, B = beef, C = chicken,
SP = spicy, SF = seafood P = pork, PA = pasta

Gwyn **1-9** (1 sych - 9 melys)
White **1-9** (1 dry - 9 sweet)
Coch **A-E** (A ysgafn - E cyfoethog)
Red **A-E** (A light - E full bodied) (Vg) - VEGAN

All wines contain sulphites.