

# Eryri | Snowdonia

Mynyddoedd a Môr  
Mountains and Coast

## 8. Website Day Itinerary – Food and Drink

**Location:** Efailnewydd

After your overnight stay at the award winning **Plas Bodegroes** one mile west of Pwllheli on the Nefyn road, enjoy breakfast in their Michelin starred restaurant.



What a way to start the tour! In the 23 years since the restaurant first opened, it has gained top awards from all of the leading guides, including an Egon Ronay Star, and is rated 6/10 in the Good Food Guide.

**Contact:** Plas Bodegroes,  
Nefyn Road, Pwllheli, LL53 5TH  
Tel: 01758 612 363  
[www.bodegroes.co.uk](http://www.bodegroes.co.uk)

**Location:** Y Ffor, Pwllheli (Travel Time from Efailnewydd – 10 mins, 5 miles)

**Siop Fferm Glasfryn** (in English, **Glasfryn Farm Shop**) is part of **Glasfryn Activity Park** with its tranquil setting but a short distance from the beaches of Pwllheli, Abersoch, Nefyn and Llanbedrog and the mountains of Snowdonia.

**Siop Fferm Glasfryn** is a must for ‘foodies’, selling Welsh Black Beef, lamb and game reared on the Estate, as well as award winning bacon - Cig Moch Pen Llyn. There is also a fine selection of pork, chicken and sausages as well as local produce, cheeses, fresh vegetables and gluten free food.

**Contact:** Glasfryn Parc, Y Ffôr, Pwllheli, LL53 6PG  
Tel: 01766 810202  
[www.glasfryn.co.uk](http://www.glasfryn.co.uk) e: [info@glasfryn.co.uk](mailto:info@glasfryn.co.uk)

**Location:** Porthmadog (Travel Time from Y Ffor – 25 mins, 11 miles)

After a walk round the delightful coastal town of Porthmadog, enjoy a delicious lunch at the AA Rosette **Royal Sportsman Hotel**, on the High Street. Their winning recipe is to use the finest of locally sourced Welsh food ingredients combined with the multi AA Rosette level skills and international experience of the restaurant's chefs. Simple combinations with first class Welsh ingredients combine to produce fine Welsh cuisine with an international twist. The recently refurbished dining room is a real pleasure to dine in. Dishes on the menu are rotated to reflect the changing seasons and include such delights as Pan Seared Glamorgan Venison Steak and Llanelli Chump of Salt Marsh Welsh Lamb, rounded off with mouth-watering Steamed Treacle & Ginger Pudding or Warmed Lemon Tart. Hosts Louis and Viorica Naudi will ensure that you have the warmest of welcomes.



**Contact:** Royal Sportsman Hotel, 131 High Street, Porthmadog, LL49 9HB Tel: 01766 512 015 [www.royalsportsman.co.uk](http://www.royalsportsman.co.uk) e: [enquiries@royalsportsman.co.uk](mailto:enquiries@royalsportsman.co.uk)

Whilst in Porthmadog don't miss the opportunity to visit high quality delicatessen **Y Bwtri**. It is dedicated to bringing the best choice of good food to its

customers and giving prominent attention to Welsh food. The aim is to offer a complete food service, allowing customers to order food for special occasions, and other all year round services such as hampers, buffets and an online shop.

**Contact:** [www.bwtri.com](http://www.bwtri.com)

**Location:** Harlech (Travel Time from Porthmadog – 25 mins, 10 miles)

Stop for afternoon tea and where better than Harlech's premier **Cemlyn Tea Shop**. From here you'll enjoy stunning views of Harlech Castle, Royal St David's Golf Course, the Mountains and the Sea.

Renowned for stocking a wide variety of Teas, **Cemlyn** offers all of its Teas loose leafed (not bagged) ranging from the well known Breakfast and Traditional Afternoon, to Indian Teas such as Assam, Darjeeling and Nilgiri or why not try a brew from the Far East such as Formosa Oolong, Lapsang Souchong or Keemun. Ask about their special **Cemlyn Mix**.

**Contact:** [www.cemlyntea.co.uk](http://www.cemlyntea.co.uk)

**Location:** Talsarnau (Travel Time from Harlech – 10 mins, 3 miles)

**Evening:** Round off your day of culinary delights at the **Maes-y-Neuadd Hotel**. The restaurant is highly acclaimed in all the leading guides, and, most importantly, guests love the food produced by Chef Patron Peter Jackson and his team. Fresh vegetables are gathered daily from the garden and each day's menu is focused around seasonal availability. The finest Welsh lamb, fish from Cardigan Bay and the Menai Straits and Welsh farm cheeses are delivered, all as fresh as can be.

Imagine a meal including sea trout brought in within an hour of being caught, accompanied by tiny new potatoes and mange tout gathered from the garden, followed by strawberries fresh from the cane. Menus consist of four courses, all carefully balanced to complement each other, and which change daily. The meal ends with a "Grande Finale" consisting of no less than four parts.

**Contact:** Maes y Neuadd, Talsarnau LL47 6YA  
Tel: 01766 780 200 [www.neuadd.com](http://www.neuadd.com) e: [maes@neuadd.com](mailto:maes@neuadd.com)