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For a .csv containing tabular data for all stories, see the larger collection at

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Dublin Core

Title

The Abergwaun Hotel

Subject

Business Story

Tourism

Hospitality

Fishguard

Creator

Daniel Thomas-Jones

Lois Thomas-Jones

Publisher

Ports, Past and Present Project

Date

2023

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Relation

<https://perma.cc/VD46-TA5S>

Language

English and Welsh

Coverage

52.07191863077004, -4.99381073243364

Curatescape Story Item Type Metadata

Lede

A foodie haven in the middle of Fishguard.

Lede (Welsh)

Nefoedd i bobl y bwyd a hynny yng nghanol tref Abergwaun.

Story

Located in Fishguard's centre square, the Abergwaun Hotel is a must-visit for the gastronomically inclined. The hotel is run by Chef Daniel Thomas-Jones and his wife Lois Thomas-Jones. Daniel and Lois opened the doors to their first restaurant in November 2017. After 3 years they moved to The Abergwaun Hotel which they refurbished to a very high standard.

Foodies will love sampling the goodies on offer in the Abergwaun Hotel restaurant. Chef Daniel won the Pub Chef of the Year category at the International Salon Culinaire awards in early 2023. His winning dish of Lemon Sole, Spring Vegetables, Bluestone Ale and Pickled Cockle Vinaigrette with 'Welshman's caviar' (handpicked laver seaweed from the Pembrokeshire coast) was inspired by the local Fishguard produce. No stranger to cooking competitions Daniel has competed in Masterchef: The Professionals in 2010 and he reached the semi-finals of the National Chef of the Year awards in 2018.

As well as delicious food, the Abergwaun Hotel also offers visitors luxury accommodation with views right onto the town square. They are only a short distance away from the coastal path and the Pembrokeshire National Park. The Abergwaun Hotel is a modern hotel and European restaurant steeped in Welsh heritage. Expect clear flavours and a winning touch of invention. Daniel and Lois aim to create positive lasting memories making them a premier choice amongst the many Fishguard hotels and accommodation establishments.

For more information visit their website at www.jtabergwaunhotel.co.uk

Story (Welsh)

Mae ymweliad â'r Abergwaun Hotel ar y sgwâr yng nghanol Abergwaun yn hanfodol i bawb sydd â diddordeb mewn bwyd da. Mae'r gwesty yn cael ei redeg gan y cogydd Daniel Thomas-Jones a'i wraig Lois Thomas-Jones. Agorodd Daniel a Lois y drysau yn eu bwyty cyntaf ym mis Tachwedd 2017. Dair blynedd wedyn dyma symud i'r Abergwaun Hotel a'i adnewyddu i safon uchel iawn.

Bydd pawb sy'n mwynhau ei fwyd wrth ei fodd yn blasu danteithion bwyty'r Abergwaun Hotel. Enillodd y cogydd Daniel gategori Cogydd Tafarn y Flwyddyn yng ngwobrau'r Salon Culinaire Rhyngwladol yn gynnar yn 2023. Cafodd ei bryd bwyd buddugol o Leden Lefn, Llysiau'r Gwanwyn, Cwrw Bluestone a Vinaigrette Cocos wedi'u Piclo gyda chafiar y Cymry (gwymon bara lawr wedi'i ddewis â llaw ar lannau Sir Benfro) ei ysbrydoli gan gynnyrch lleol Abergwaun. Mae Daniel wedi cystadlu yn Masterchef: The Professionals yn 2010 ac fe gyrhaeddodd rownd gynderfynol gwobrau Cogydd Cenedlaethol y Flwyddyn yn 2018.

Yn ogystal â bwyd blasus, mae'r Abergwaun Hotel hefyd yn cynnig llety moethus i ymwelwyr gyda golygfeydd dros sgwâr y dref. Mae llwybr yr arfordir a Pharc Cenedlaethol Arfordir Sir Benfro yn agos iawn. Mae'r Abergwaun Hotel yn westy modern a bwyty Ewropeaidd sy'n llawn treftadaeth Gymreig. Gallwch ddisgwyl blasau clir a chyffyrddiad arloesol llwyddiannus. Nod Daniel a Lois yw creu atgofion cadarnhaol parhaol sy'n golygu mai nhw yw un o'r dewisiadau cyntaf ymhlith y nifer fawr o westai a sefydliadau llety yn Abergwaun.

I gael rhagor o wybodaeth, ewch i'w gwefan: www.jtabergwaunhotel.co.uk