

TAMAID I AROS PRYD : SNACKS

Olewydd gordal : Gordal olives 4.00

Cigoedd cadw Cymreig fferm Trealy : Trealy farm Welsh charcuterie 6.00

Eog gravadlax, cyrn carw'r môr picl : Salmon gravadlax, pickled samphire 6.00

Surdoes y gegin, menyn Tŷ Tanglwyst : Kitchen sourdough Tŷ Tanglwyst butter 4.00



AMSER CINIO : LUNCH MENU

Cawl madarch, surdoes crimp, madarch shimeji picl, creme fraiche cloron y moch

Mushroom velouté, crispy sourdough, pickled shimeji mushrooms,
Welsh black truffle creme fraiche 11.00

Cimwch yr afon, grawnffrwyth, afal gwyrdd, hufen salad seleri

Crayfish, grapefruit, green apple, celery salad cream 12.00

Rholyn selsig hwyaden a phistasio, parfait iau hwyaid, remoulade seleriac, saws gercyn
Duck & pistachio sausage roll, duck liver parfait, celeriac remoulade, gherkin ketchup 12.00

Coesgyn ham a masarn rhost, confit pîn-afal, wy iâr ffrio, dresin Marmite a chorby's Puy
Maple roasted ham hock, confit pineapple, fried hen's egg, Marmite and Puy lentil dressing 12.00

Tarten Perl Las a ffigys, betys rhost, cnau Ffrengig picl

Per Las blue cheese and fig tart, roasted beetroot, pickled walnut 12.00

Bol mochyn Cymreig crimp, bresych hispi a nduja rhost, mwtrin seleriac, taragon
Crispy Welsh belly pork, nduja roasted hispi cabbage, celeriac puree, tarragon 25.00

Boch ychen Cymreig brwsio, moron mwg, tatws stwnsh mêr, garlleg du
Braised Welsh ox cheek, smoked carrot, bone marrow potato puree, black garlic 25.00

Penfras dan grwst persli a lemon, cennin, saws menyn sgadan

Cod, parsley and lemon crust, leeks, kipper butter sauce 25.00

Gnocchi hadau pwmpen a miso, pwmpen rhost, cap tyllog, cêl, saets

Pumpkin seed & miso gnocchi, roasted pumpkin, cep mushrooms, kale, sage 22.00

NAILL OCHR : SIDES 5.00

Moron Vichy

Vichy carrots

Salad pomgranad, cêl a ffeta
Pomegranate, kale & feta salad

Sglodion Koffmann

Koffmann's fries

Charred tender stem broccoli
Broccoli coesyn brau

PWDINAU A CHAWS : DESSERTS & CHEESE

Hufen tolch cynnes a phwdin reis brag, mwyar duon, pistachio
Warm clotted cream and malt rice pudding, blackberry, pistachio 9.00

Cacen gaws siocled du Gwlad y Basg, mandarin, pralin
Dark Chocolate Basque cheesecake, mandarin, praline 9.00

Tarten tatin afalau, crème fraiche fanila a hufen iâ fanila
Apple tart tatin, vanilla crème fraiche and vanilla ice cream 9.00

Cawsiau Cymru, siytnei, seleri, bisgedi : Welsh cheeses, seasonal chutney, celery, Peter's Yard biscuits 13.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

Gofynnwn i chi hysbysu'r staff am unrhyw alergeddau a allai fod gennych. Cymerwn ofal i leihau'r risg o groeshalugi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.

We ask you to advise staff of any allergies that you may have. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 🍷	750ml 🍷
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11% Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonaidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity. 🍷 Glera 100%. Yr Eidal - Italy 11% 🍷	7.50	40.00

100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style. 🍷 Pinot Noir, Meunier, Chardonnay. Ffrainc - France 12% 🍷	13.50	80.00
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101 Michel Arnould & Fils, Champagne Brut NV, Grand Cru Réserve, Verzenay Blas afalau a bricyll, mêl a bara crasu Notes of white fruit & apricot, honey, hazelnuts & brioche. 🍷 Pinot Meunier, Chardonnay, Pinot Noir. Ffrainc - France 12% 🍷	11.50	65.00
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GWYN | WHITE

	175ml 🍷	250ml 🍷	750ml 🍷
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷 Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours. 🍷 100% Pinot grigio. Bwlgaria - Bulgaria 12% 🍷	6.50	9.50	28.00

203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish. 🍷 100% Sauvignon Blanc. Ffrainc - France 12% 🍷	6.50	9.50	28.00
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204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, lled befrnog gyda naws ffres adfywiol Light with natural spritz & an uplifting, fresh palate. 🍷 100% Muscadet. Ffrainc - France 12.5% 🍷	7.00	10.00	30.00
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205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône Blasau eirin gwlanog a ffrwythau'r berllan. White peach & orchard flavours. Rounded on the finish. 🍷 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 🍷	7.00	10.00	30.00
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206 PORTMEIRION Picpoul de Pinet, Hérault, Occitània Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas Crisp, dry with white blossom aromas & a citrus finish. 🍷 100% Picquepoul. Ffrainc - France 13% 🍷	7.50	11.00	32.00
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218 Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Mâcon Villages Bwrgwyn gwych, ffres a llyfn gyda blasau sitrws Excellent white Burgundy, firm, crisp with ripe citrus fruit 🍷 100% Chardonnay. Ffrainc - France 13% 🍷	8.50	12.00	35.00
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RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube Sawrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych Palet of aromatic light red fruits, zesty off-dry finish. 🍷 100% Pinot Grigio. Bwlgaria - Bulgaria 12.5% 🍷	6.50	9.50	28.00
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303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfuriog o haul Profens a ffrwythau gloywon Summer in Provence; bright fruit & raspberry fragrance. 🍷 100% Cinsault. Ffrainc - France 11.5% 🍷	7.50	11.00	32.00
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COCH | RED

400 PORTMEIRION Merlot, IGP, Donau Danube Gwin cydnerth, melfedaidd blas ceirios a mwyar duon Soft, rich with blackberry aromas and dark fruit notes. 🍷 100% Merlot. Bwlgaria - Bulgaria 12.5% 🍷	6.50	9.50	28.00
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401 PORTMEIRION Cabernet Sauvignon Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain Blackberry & blueberry, soft tannins & toasty notes 🍷 100% Cabernet Sauvignon. Ffrainc - France 12% 🍷	6.50	9.50	28.00
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402 PORTMEIRION Rioja, Bodegas del medievo, Ebro Rioja gloyw blas aeron cochion aeddffed, sbeislyd Bright cherry red with flavours of red fruits & a hint of liquorice. 🍷 Tempranillo, Garnacha, Graciano, Mazuelo. Sbaen - Spain 13% 🍷	7.00	10.00	30.00
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403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc Ffrwythau cytbwys, sidanaidd gydag adfflas amheuthun Smooth, well balanced with cherry notes & lingering tannins. 🍷 100% Pinot Noir. Ffrainc - France 12.5% 🍷	6.50	9.50	28.00
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408 PORTMEIRION Shiraz, South Eastern Australia Aroglu ffrwythau duon, ewcalyptws a sbeis Aromas of red fruits, eucalyptus & spice with silky liquorice notes 🍷 100% Shiraz. Awstralia - Australia 13.5% 🍷	7.00	10.00	30.00
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425 PORTMEIRION Malbec, Mendoza, Ariannin Gwin cydnerth, ystwyth a ffrwythau gydag ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish. 🍷 100% Tempranillo. Yr Ariannin - Argentina 14% 🍷	6.50	9.50	28.00
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404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône Aroglu eirin sych a sbeis, blas ffrwythau cochion Aromas of prune & spice, rounded with a smooth finish. 🍷 Grenache, Syrah, Cinsault, Mourvèdre. Ffrainc - France 13% 🍷	7.50	11.00	32.00
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405 PORTMEIRION Bordeaux, Château Haut-Gravelier, Gironde Blas aeron duon, arlliw o danin ysgafn ar yr ôl-flas Full bodied with dark berry fruits, soft tannins on the finish. 🍷 Merlot, Cabernet-Sauvignon. Ffrainc - France 12.5% 🍷			35.00
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