

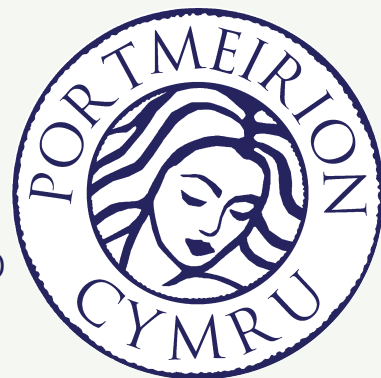
TAMAID I AROS PRYD : SNACKS

Olewydd gordal : Gordal olives 4.00

Cigoedd cadw Cymreig fferm Trealy : Trealy farm Welsh charcuterie 5.00

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 cennin, croen tatws crimp, crème fraîche tryfflau duon Cymreig
Leek volute, crispy potato skin, Welsh black truffle crème fraîche 11.00

Cimwch yr afon, grawnffrwyth, afal gwyrdd, hufen salad seleri
Crayfish, grapefruit, green apple, celery salad cream 12.00

Rholyn selsig hwyaden, parfait iau hwyaid, saws riwbob, salad Perl Las
Duck sausage roll, duck liver parfait, rhubarb ketchup, Perl Las cheese salad 12.00

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

Tarten madarch y coed, merllys, garleg du, cnau cyll
Wild mushroom tart, asparagus, black garlic, hazelnuts 12.00

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

Ffolen oen Cymreig, tarten pys a mintys, merllys, craf
Welsh lamb rump, pea and mint torte, asparagus, wild garlic 25.00

Brithyll ffrwd sialc, blodfresych, cennin tair cornel, saws menyn ysgaden
Chalk stream trout, cauliflower, three corner leeks, kipper butter sauce 24.00

Lledwn lemwn, brocoli, mwtrin lemon rhost, almonau, beurre noisette persli a chaprys
Lemon sole, broccoli, roasted lemon puree, almonds, parsley and caper beurre noisette 24.00

Pasta perlysiau cartref, llyisiau Profêns rhost, saws romesco, brenhinllys
Hand rolled herb pasta, roasted Provencal vegetables, romesco, basil 21.00

NAILL OCHR : SIDES 5.00

Tatws newydd, menyn mintys
New potatoes, mint butter

Salad radis a ffeta, dresin lemon
Radish and feta salad, lemon dressing

Sglodion Koffmann : Koffmann's fries

Moron Chantenay : Vichy Chantenay carrots

Llyisiau'r gwanwyn : Spring greens

PWDINAU A CHAWS : DESSERTS & CHEESE

Parfait sinsir stem gorfodi riwbob Swydd Efrog, hufen iâ pistachio
Stem ginger parfait forced Yorkshire rhubarb, pistachio ice cream 9.00

Tarten siocled du, caramel coffi, diliau mêl, hufen iâ bisgedi amaretti
Dark Chocolate tarte, coffee caramel, honeycomb, amaretti biscuits ice cream 9.00

Bynsen choux praline a siocled llefrith, banana, leim
Praline and milk chocolate choux bun, banana, lime 9.00

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

Os oes gennych alergeddau neu anoddefiadau ac angen cymorth i ddewis bwyd addas, rhowch wybod i ni
If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know

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.

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

| | 125ml 🍷 | 750ml 🍷 |
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| 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 |

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| 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 🍷 |
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| 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 |

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| 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 gwyh, 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

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| 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

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| 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 cywraïn 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 ffrwythus 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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