

# BWYDLEN TERAS A BAR

## BRECHDANAU

12.00 - 14.00

## BARA FFRENGIG

Gamwn rhost gyda mwstard grawn Cymreig	8.00	Cesar cyw iâr	11.00
Eog wedi'i gochi a chiwcymbr	9.00	Cranc, afocado, tomato	11.00
Perl Wen, berwr y gerddi, nionod coch	9.00	Corgimychiaid, mayo coriander, saws mango	11.00
Wyau buarth gyda sibol	8.00	Caws gafr, siytni tomato a berwr dŵr	11.00
Brechdan 'glwb' cyw iâr	9.00	Cig eidion wedi frwysio mewn cwrw du, caws y Fenni, picls cowbois	11.00

## PLATEIDIAU BACH

Veloute o gaws blodfresych, tempwra blodfresych a thryfflau	8.00	Macrell wedi'i ddeifio, afalau trwy fwg, ciwcymbr, llaeth enwyn a dil	9.50
Terîn cyw iâr, cennin ac ham trwy fwg gyda piccalilli a saws garlleg gwyllt	9.50	Penfras wedi'i botsio, cregyn gleision picl, perlysiâu'r môr, cawl cregyn gleision	9.50
Bol mochyn efo sglein soi, 'kimchi' conffi pîn-afal ac wŷ buarth wedi'i ffrio	9.50	Merllys golosg, caws gafr chwip a chnau pîn	9.50

## PLATEIDIAU MAWR

Stecen eidion Cymreig, saws mêr esgyrn, tatws melys a madarch y coed	22.00	Lleden gyda chrwst persli, brocoli piws a saws menynt tartar	18.00
Brest hwyaden wedi'i rhostio efo mêl a hadau sesami, gyda phac tsoi, moron a sinsyr	20.00	Draenog y môr, tatws olifau duon, ffenigl ac aioli	18.00
Byrger oen Cymreig, enllyn selysg merguez, caws ffeta, iogwrt mintys	17.00	Gnocchi garlleg rhost, cennin, ffa llydan, nionod dodwy golosg, caws Perl Las	16.00

## ARCHEBION NAILL OCHR

Bara surdoes cartref gyda menynt tŷ Tanglwyst	3.00	Moron rhost lemon a them	3.00
Sglodion cartref	3.00	Tatws newydd a menynt mintys	3.00
Merllys mewn menynt	3.00	Brocoli piws wedi'i ologi	3.00
		Letys galon grych gyda dresin Cesar	3.00

## MELYSFWYD A CHAWS

Tarten gwstard wŷ gyda sorbed iogwrt	7.00	Sbwng lemon, diliau mêl, hufen iâ fanila a brenhinllys	7.00
Ceulfwyd siocled llefrith, caramel menynt hallt a hufen iâ pysgnau	8.00	Detholiad o gawsiau ffermydd Cymreig gyda bisgedi a siytni	11.00
Bavarois fanila, rhiwbob a phistasio	8.00		

## ALLERGENAU

Gofynnir inni nodi'r 14 alergen ganlynol: Seleri, Grawnfwyd glwtennog, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratoir y bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol. Ni allwn gynnwys manylion pob cynhwysyn ar y fwydlen. Ceir gwybodaeth am alergenau bwyd ar daflen ar wahân os gofynnwch i aelod o'r staff. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

# BAR & TERRACE MENU

12.00 - 14.00

## SANDWICHES

Roasted gammon ham, Welsh grain mustard	8.00
Smoked salmon and cucumber	9.00
Perl Wen soft cheese, rocket, red onion	9.00
Free range egg with spring onion	8.00
Chicken club sandwich	9.00

## BAGUETTES

Chicken Caesar	11.00
Crab, avocado & tomato	11.00
King Prawn, coriander mayo, mango salsa	11.00
Goat's cheese, tomato chutney & watercress	11.00
No 6 braised pulled beef, Y Fenni cheese, cowboy pickles	11.00

## SMALL PLATES

Cauliflower cheese veloute, tempura cauliflower, truffle	8.50	Torched mackerel, smoked apple, cucumber, buttermilk and dill	9.50
Chicken, leek and smoked ham terrine, piccalilli and wild garlic emulsion	9.50	Poached cod, soured mussels, sea herbs and mussel broth	9.50
Soy glazed belly pork, kimchi, confit pineapple and coriander	9.50	Charred Asparagus, whipped goats cheese and pine nuts	9.50

## LARGE PLATES

Welsh sirloin steak, bone marrow emulsion, sweet potato and king oyster mushroom	22.00	Plaice with a parsley crust, purple sprouting broccoli, tartar butter sauce	18.00
Honey & sesame seed roasted duck breast, pak choi, carrot & ginger	20.00	Sea bass, black olive potatoes, fennel and aioli	18.00
Welsh lamb burger, merguez sausage relish, feta, mint yoghurt	17.00	Roasted garlic gnocchi, leek, broad beans, grilled spring onion, Perl Las cheese	16.00

## SIDE ORDERS

Kitchen baked sourdough served with Tŷ Tanglwyst butter	3.00	Lemon & thyme roasted carrots	3.00
Hand cut chips	3.00	New potatoes with mint butter	3.00
Buttered asparagus	3.00	Charred purple sprouting broccoli	3.00
		Little gem lettuce with a Caesar dressing	3.00

## DESSERTS & CHEESE

Egg custard tart with a yoghurt sorbet	7.00	Lemon sponge, honeycomb, vanilla & basil ice cream	7.00
Milk chocolate mousse, salted butter caramel and peanut ice cream	8.00	Selection of Welsh artisan cheese with biscuits & chutney	11.00
Vanilla bavarois, rhubarb and pistachio	8.00		

## ALLERGENS

We are required to list the following 14 food allergy items: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide. Food is prepared in kitchens where these food allergens are present. Our menu cannot include details of all ingredients. A sheet detailing all food allergens used in each dish is available on request. If you have a food allergy please make this known before ordering.