

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 cennin, croen tatws crimp, crème fraîche tryfflau duon Cymreig
Leek velouté, 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, betys rhost, ffeta, cnau cyll
Wild mushroom tart, roasted beetroot, feta, 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, seleriac wedi'i rostio mewn gwellt, garlleg rhost, craf
Welsh lamb rump, hay baked celeriac, roasted garlic potato purée, ramsons 25.00

Brithyll ffrwd sialc, stwns blodfresych, cennin picl, saws menyn ysgaden
Chalk stream trout, cauliflower purée, pickled 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 Provençal vegetables, romesco, basil 21.00

Tatws newydd, menyn mintys
New potatoes, mint butter

Moron Vichy
Vichy carrots

NAILL OCHR : SIDES 5.00

Tomatos, berwr y gerddi,
brenhinllys

Heritage tomatoes,
rocket, basil

Sglodion Koffmann
Koffmann's fries

Charred tender stem
Broccoli coesyn brau

PWDINAU A CHAWS : DESSERTS & CHEESE

Parfait erwain, mefus, hufen iâ pistachio
Meadowsweet parfait, strawberries, pistachio ice cream 9.00

Tarten siocled du, diliau mêl, hufen iâ mintys
Dark Chocolate tart, honeycomb, mint ice cream 9.00

Bynsen choux cnau coco a siocled gwyn, mafon, leim
Coconut and white chocolate choux bun, raspberries, lime 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 groeshalogi ond nid cegin ddi-aleredd yw hon a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoldeb am adweithiau niweidiol yn sgil prydau a gatwyd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, 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. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, 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 mwyr 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 mwyr 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 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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