

BWYDLEN FLASU DYMHOROL 6 CHWRS SEASONAL 6 COURSE GOURMET MENU

Lleden fannog - Wild brill

cimwch lleol - pys - verjus
local lobster - peas - verjus

Cracen fylchog Ynysoedd Erch - Hand-dived Orkney king scallop

mango - tom yum - brenhinllys Thai
mango - tom yum - Thai basil

Vichyssoise

cennin - tatws kombu - craf
leek - kombu potatoes - wild garlic

Cig oen Cymreig y gwanwyn - Welsh new season lamb

rag – asen barbeciw – bacwn bol - ffa llydan - mintys - ceuled mamog
rack– BBQ rib – belly bacon - broad beans - mint - ewes curd

Sisli bêr - Sweet cicely

lemon - olew olewydd coeth
lemon - extra virgin olive oil

Mws siocled du un ffynhonnell Single origin dark chocolate marquise

mefus - balsamig gwyn
strawberry - white balsamic

Caws - Cheese

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi lard Pedr
Welsh artisan cheeses, chutney, celery, Peter's Yard crackers

3 Caws - 3 Cheeses 9.00

5 Caws - 5 Cheeses 13.00

£25 ychwanegol hefo Cinio, Gwely a Brecwast arferol.

£100

£25 extra on standard Dinner, Bed & Breakfast rate

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.

Rhowch wybod inni am eich alergeddau. Ceisiwn leihau croeshalogi ond nid cegin ddi-alergedd yw hon. Ceir yr alergenau hyn:
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenïadau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.
Please advise staff of any allergies. We try to minimize cross contamination but this is not an allergy free kitchen. Allergens used include:
dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

BWYDLEN FLASU DYMHOROL LYSIEUOL 6 CHWRS SEASONAL VEGETARIAN 6 COURSE GOURMET MENU

Moron tywod - Sand carrot

Ffacbys Puy - finegr mwg - cnau cyll
Puy lentils - smoked vinegar - hazelnut

Blodfresych - Cauliflower

cwstard ceulo miso - cyri coch Thai
set miso custard - Thai red curry

Vichyssoise

cennin - tatws kombu - craf
leek - kombu potatoes - wild garlic

Rafioli riocota a phesto - Ricotta & pesto ravioli

ffa llydan - garlleg du
broad beans - black garlic

Sisli bêr - Sweet cicely

lemon - olew olewydd coeth
lemon - extra virgin olive oil

Mws siocled du un ffynhonnell

Single origin dark chocolate marquise

mefus - balsamig gwyn
strawberry - white balsamic

Caws - Cheese

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