

BWYDLEN NOS FEGAN VEGAN DINNER MENU

I DDECHRAU : STARTERS

Cawl cennin, surdoes crimp, confit tatws Jersey Royal
Leek volute, crispy sourdough, confit Jersey Royal potatoes

Merllys gloosg, craf, hufen almwns crasu, cloron y moch Cymreig
Charred Asparagus, wild garlic, toasted almond cream, black Welsh truffle

Moron y tywod brwysio, corbys Puy mwg, garlleg du, cnau cyll
Braised sand carrot, smoked Puy lentils, black garlic, hazelnuts

PRIF GYRSIAU : MAIN COURSES

Gnocchi cnau pîn a miso rhost, pys, corbwmpen, sbigoglys, brenhinllys
Roasted miso and pine nut gnocchi, pea, courgette, spinach, basil

Bresych hispi rhost, merllys gwyn, saws menyn burum crasu
Roasted hispi cabbage, white asparagus, toasted yeast butter sauce

Blodfresych rhost, madarch maitace sglein teriaci, tempwra madarch mwng llew, coriander
Roasted cauliflower, teriyaki glazed maitake mushroom, tempura lion's mane mushroom, coriander

PWDINAU : DESSERTS

Tarten siocled du ac olew olewydd, hufen iâ diliau mêl, mafon
Dark chocolate and olive oil tart, honeycomb ice cream, raspberry

Riwbob Swydd Efrog, cwstard fanila chwip, blodau'r ysgaw
Poached Yorkshire rhubarb, whipped vanilla custard, elderflower

Cacen pistasio, siocled gwyn cremeux, ceirios
Pistachio cake, white chocolate cremeux, cherry

Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£4 ychwanegol)
Locally roasted heartland coffee or loose-leaf tea with petit fours (£4 supplement)

DAU GWRS £68 FOR TWO COURSES : TRI CHWRS £75 FOR THREE COURSES

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 ddweud writhym am eich alergeddau. Ceiswn leihau'r risg o groeshalugi ond byddir yn trin cynhwysion alergaidd yma.
Defnyddir gennym laeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.
Please advise staff of any allergies. We take caution to minimize cross contamination but this is not an allergy free kitchen and we handle allergenic ingredients.
Allergens used: dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.