

I DDECHRAU : STARTERS

Cregyn bylchog Ynysoedd Erch, pys, riwbob, ham Caerfyrddin, saws menyn xo
Hand dived Orkney king scallops, pea, rhubarb, Carmarthen ham, xo butter sauce

Brest soffiar rhost, coes grimp llaeth enwyn, blodfresych, cnau cyll, saws blanquette
Roasted quail breast, crispy buttermilk leg, cauliflower, hazelnuts, sauce blanquette

Eog cadw cynnes, colrabi picl, ciwcymbr, cafiar eog wedi'i biclo mewn yuzu ponzu, hufen sur, dil
Warm cured salmon, pickled kohlrabi, cucumber, yuzu ponzu marinated keta caviar, sour cream, dill

Caws gafr Cymreig, merllys, ceuled gafr mwg, confit melynwy, craff
Welsh goats cheese, asparagus, smoked goats curd, confit egg yolk, wild garlic

PRIF GYRSIAU : MAIN COURSES

Ffiled eidion Cymreig, stecen eidion barbiciw, haenau tatws crimp brasder eidion, moron, madarch melyn picl, saws grawn pupur gwyrdd
Fillet of Welsh beef, BBQ Welsh flat iron steak, beef fat crispy layer potatoes, carrot, pickled girolle mushrooms, green peppercorn sauce

Canol lwyn porc Cymreig, boch mochyn crimp, tatws gratin cloron y moch, mwtrin afalau a miso caramel, bresych hispi, saws seidr
Welsh Pork tenderloin, crispy braised pig cheek, black truffle potato gratin, caramelised apple and miso puree, hispi cabbage, cider jus

Lleden y môr, tatws Jersey Royal, cennin, perlysiâu glan y môr, cregyn gleision hufennog
Halibut, Jersey Royal potatoes, braised leek, sea herbs, mussel volute

Madarch maitake teriaci, tempwra madarch mwng llew, brocoli, reis sitace
Maitake mushroom teriyaki, tempura of lion's mane mushroom, broccoli, shitake rice

PWDINAU : DESSERTS

Tarten siocled du ac olew olewydd, cremeux pysgnau, hufen iâ brag
Dark chocolate and olive oil tort, peanut cremeux, malt ice cream

Mws brenhines y weirglodd, riwbob Swydd Efrog, cacen olew olewydd a lemon
Meadowsweet mousse, forced Yorkshire rhubarb, olive oil and lemon cake

Swffle ceirios, saws ceirios sur, hufen iâ almwns crasu a fanila
Cherry soufflé, sour cherry sauce, toasted almond and vanilla ice cream

Cawsiau ffermydd Cymru, bricyll, siytini tymhorol, bisgedi
Artisan of Welsh Cheeses, apricot, seasonal chutney, crackers

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 groeshalogi ond byddir yn trin cynhwysion alergaidd yma.

Defnyddir gennym laeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, 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.

I DDECHRAU : STARTERS

Macrell barbeciw, betys, riwbob, blodau'r ysgaw
BBQ mackrell, beetroot, rhubarb, elderflower

Penfras wedi'i botsio, cwstard cnau coco, moron, cyri Thai coch
Poached cod, coconut steamed custard, carrot, red Thai curry

Terrine cwningen gyda salad Cesar
Pressed rabbit terrine, Caesar salad

Cawn cennin hufennog, confit tatws Jersey Royal, angelotti caws pobi
Leek veloute, confit jersey royals, Welsh rarebit angelotti

PRIF GYRSIAU : MAIN COURSES

Cefnddryll oen Cymreig, merllys, madarch morel, panisse braster oen, craf
Welsh lamb saddle, asparagus, morel mushroom, lamb fat panisse, wild garlic

Brest hwyaden Creedy sglein sesami a mêl, bynsen stemio confit y goes, brocoli blagur piws, stwnsh tatws melys rhost, saws sbeislyd
Sesame and honey glazed Creedy carver duck brest, confit leg steamed bun, purple sprouting broccoli, roasted sweet potato puree, spiced jus

Lleden chwithig ar yr asgwrn, menyng Café de Paris, merllys gwyn, mwtrin pys, sglodion, bara lawr
Dover sole on the bone, Café de Paris butter, white asparagus, pea puree, fries, laverbread

Cannelloni blodfresych caws Hafod, blodfresych rhost, cnau Ffrengig, lofaets, saws menyng burum
Cauliflower and Hafod cheddar cannelloni, roasted cauliflower, walnuts, lovage, yeast butter sauce

PWDINAU : DESSERTS

Ffa tonka, cwstard ceulo, mafon, pistasio
Tonka bean, set custard, raspberry, pistachio

Souffle tiramisù, hufen iâ menyng gwinau
Tiramisu souffle, brown butter ice cream

Delice banana, caramel rym Barti Ddu, hufen iâ pralin
Banana delice, Barti Ddu rum caramel, praline ice cream

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