

BWYDLEN FLASU DYMHOROL 6 CHWRS SEASONAL 6 COURSE GOURMENT MENU

Lleden chwith - Turbot

langoustin - ffenigl - oren - cardamom
lagnoustine - fennel - orange - cardamon

Maelgi barbeciw - BBQ monkfish

madarch morel - craf - consommé cyw iâr mwg
morel mushroom - wild garlic – smoked chicken consommé

Merllys gwyn Ffrengig - French white asparagus

Wy hwyaden - cloron y moch duon - cnau cyll
Duck egg - Welsh black truffle - hazelnuts

Cig oen Cymreig y gwanwyn - Welsh new season lamb

Rag – asen barbeciw – bacwn bol - corbwmpen - brenhinllys
Rack– BBQ rib – belly bacon - pea - courgette - basil

Mefus Gariguette - Gariguette strawberries

menyn cnau daear - jam
peanut butter – jam

Siocled llefrith Madagascar un ffynhonnell

Single origin Madagascar milk chocolate

rhiwbob – rhosod – siocled rhuddem
rhubarb – rose – ruby chocolate

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-aleredd yw hon. Ceir yr alergenau hyn:
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, 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, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

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

Moron tywod - Sand carrot

Ffacbys Puy - finegr mwg - cnau Ffrengig
Puy lentils - smoked vinegar - walnuts

Blodfresych - Cauliflower

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

Merllys gwyn Ffrengig - French white asparagus

Wy hwyaden - cloron y moch - cnau cyll
Duck egg - Welsh black truffle - hazelnuts

Rafioli riocota a phesto - Ricotta & pesto ravioli

Pys - corbwmpo - garleg du
Pea - courgette - black garlic

Mefus Gariguet - Gariguet strawberries

menyn cnau daear - jam
peanut butter - jam

Siocled llefrith Madagascar un ffynhonnell

Single origin Madagascar milk chocolate

rhiwbob - rhosod - siocled rhuddem
rhubarb - rose - ruby chocolate

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 croeshalugi ond nid cegin ddi-aleredd yw hon. Ceir yr alergenau hyn:
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenïadau, pysgod, bysedd y blaidd, 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.