

# BWYDLEN NOS FEGAN VEGAN DINNER MENU

## I DDECHRAU : STARTERS

Cawl madarch, surdoes crimp, madarch shimeji picl, cloron y moch  
Mushroom velouté, crispy sourdough, pickled shimeji mushrooms, Welsh black truffle

Artisiog Caersalem rhost, cnau cyll, gellyg, dail surion  
Roasted Jerusalem artichoke, hazelnuts, pear, sorel

Tarten betys a moron rhost, caws ffeta, cnau Ffrengig picl  
roasted beetroot and orange tart ou fine, vegan feta, pickled walnut

## PRIF GYRSIAU : MAIN COURSES

Gnochï hadau pwmpen a miso, pwmpen rhost, madarch cap tyllog, cêl, saets  
Pumpkin seed and miso gnocchi, roasted pumpkin, cep mushrooms, kale, sage

Polenta garleg rhost, gwreiddlysïau, saws menyn burum  
Roasted garlic polenta, root vegetables, yeast butter sauce

Blodfresych rhost, madarch maitake sglein teriyaki, pactsoi, coriander  
Roasted cauliflower, teriyaki glazed maitake mushroom, pak choi, coriander

## PWDINAU : DESSERTS

Tarten siocled du ac olew olewydd, hufen iâ diliau mêl fegan, mandarin  
Dark chocolate and olive oil tort, fegan honeycomb ice cream, mandarin

Tarten tatin afalau, hufen iâ fanila  
Apple tart tatin, vanilla ice cream

Parfait pwdin reis brag ac almwns, mwyar duon, pistasio  
Malt and almond rice pudding parfait, blackberry, pistachio

**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, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.