

## I DDECHRAU : STARTERS

Macrell barbeciw, kimchi rhuddygl gwyn, ciwcymbr picl, afal gwyrdd, llaeth enwyn, dil  
BBQ mackerel, white radish kimchi, pickled cucumber, green apple, buttermilk, dill

Terîn pen mochyn, wŷ hwyaden crimp, betys picl, emwlsiwn persli  
Pig head terrine, crispy duck egg, pickled beetroot, parsley emulsion

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

Artisiog Caersalem rhost, caws llaeth mamog Brefu Bach, cnau cyll, gellyg, dail surion  
Roasted Jerusalem artichoke, Brefu Bach ewe's milk cheese, hazelnuts, pear, sorrel

## PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig aeddfed, boch ychen, pastai datws mêr ac wystrys, seleriac, garlleg du  
Aged Welsh sirloin, braised ox cheek, oyster and bone marrow potatoe pie, celeriac, black garlic  
Brest hwyaden Creedy, confit o'r goes, pomme Anna, moron mwg, saws oren a grawn pupur gwyrdd  
Creedy carver duck breast, confit leg pomme Anna, smoked carrot, orange & green peppercorn jus

Draenog y môr, pwmpen rhost, madarch maitakes sglein teriyaki, saws menyn pupur Szechuan  
Stone bass, roasted pumpkin, teriyaki glazed maitakes mushrooms, Szechuan pepper butter sauce

Cannelloni blodfresych a chaws Hafod, madarch wystrys golosg,  
cêl, sos cnau Ffrengig picl, saws burum crasu

Cauliflower & Hafod cheddar cannelloni, charred king oyster mushroom,  
kale, pickled walnut ketchup, toasted yeast sauce

## PWDINAU : DESSERTS

Delice siocled du, namelaka coffi lleol, sorbet mandarin  
Dark chocolate delice, local Hartland coffee namelaka, mandarin sorbet

Gellyg wedi'i potsio, mille feuille praline crèmeux, hufen iâ dail ffigys  
Poached pear, praline crèmeux mille feuille, fig leaf ice cream

Mws brenhines y werglodd, mwyar duon, teisen mêl grug Mynydd Du  
Meadowsweet mousse, blackberries, Mynydd Du heather honey cake

Cawsiau ffermydd Cymru, ceulfwyd cwins, siytni tymhorol, cracers  
Welsh artisan cheeses, quince jelly, 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 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.

## I DDECHRAU : STARTERS

Tiwna wedi'i serio, maip, mwtrin afocado, ponzu jalapeno a yuzu  
Seared yellow fine tuna, turnips, avocado puree, jalapeno and yuzu ponzu

Cregyn bylchog mawr, bol mochyn crimp, mwtrin cennin a miso, gellyg rhost, dail surion  
King scallops, crispy belly pork, leek and miso puree, roasted pear, sorrel

Sguthan, pannas, mwyar duon picl, granola pistachio  
Wood pigeon, parsnip, pickled blackberry, pistachio granola

Cawl hufenog seleriac, melynwy, cnau castan, coron y moch  
Celeriac volute, cured egg yolk, chestnuts, black truffle

## PRIF GYRSIAU : MAIN COURSES

Lwyn oen Cymreig, ffagod choux farci, swêd a moron pob, tatws confit braster oen, mintys  
Welsh lamb loin, fagot choux farci, salt baked swede and carrot, lamb fat confit potatoes, mint

Lwyn cig carw, betys rhost, pedrain wedi'i frwysio, bresych coch, siocled organig  
Fallow Venison loin, roasted beetroot, braised haunch cruffin, red cabbage, 100% organic chocolate

Halibut, bharta wyllys golosg, tatws fanila brwysio, saws cyri cnau coco de India  
Halibut, charred aubergine bharta, vanilla braised potatoes, south Indian coconut curry sauce

Pwmpen cnau menyn rhost, ricotta, tarten nionod caramel, tatws Lyonnaise, pomgranad, saets  
Roasted butternut squash, ricotta, caramelised onion tarte fine, Lyonnaise potatoes, pomegranate, sage

## PWDINAU : DESSERTS

Tarten driog, hufen iâ pwmpen rhost, oren, briwsion bras cwstard caramel  
Treadle tart, roasted pumpkin ice cream, orange, caramel custard nitro rocks

Souffle crymbl afalau Borthwen, sorbet compote afalau, cwstard fanila organig  
Borthwen orchard apple crumble souffle, apple compote sorbet, organic vanilla custard

Torte siocled du ac olew olewydd organig, pistasio, ceirios morello  
Dark chocolate and organic olive oil torte, pistachio, morello cherry

Cawsiau ffermydd Cymru, ceulfwyd cwins, siytini tymhorol, cracers  
Welsh artisan cheeses, quince jelly, seasonal chutney, crackers

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