

BWYDLEN NOS FEGAN VEGAN DINNER MENU

I DDECHRAU : STARTERS

Cawl tomatos, conffi tomatos o dras, brenhinllys, surdoes crimp
Tomato soup, confit heritage tomatoes, basil, crispy sourdough

Betys rhost, caws ffeta, pistachio, finegrét mafon
Roasted beetroot, feta cheese, pistachio, raspberry vinaigrette

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

PRIF GYRSIAU : MAIN COURSES

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

Bresych hispi rhost, blodfresych rhost, cnau Ffrengig picl, saws menyndurum crasu
Roasted hispi cabbage, roasted cauliflower, pickle walnut, toasted yeast butter sauce

Madarch maitace sglein teriaci, blodfresych rhost, tempwra madarch pigau barfog, brocoli, haidd gwyn
Teriyaki glazed maitake mushroom, tempura lion's mane mushroom, broccoli, pearl barley

PWDINAU : DESSERTS

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

Cwstard fanila chwip, mefus, balsamig gwyn
Whipped vanilla custard, strawberry, white balsamic

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, crameniaidau, 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.