

I DDECHRAU : STARTERS

Maelgi, cennin maidd, craf, consommé cyw iâr mwg

Monkfish, whey braised leeks, wild garlic, smoked chicken consommé

Asgell morgath, mousseline cranc, jam ffenigl, saws lemwnwellt

Skate wing, crab mousseline, fennel jam, lemon grass sauce

**Plataid helgig : Terrin ysgyfarnog, mwtrin prwn | selsig cig carw, saws cap tyllog
| tartar cig carw, parfait eirin ysgaw picl | iau hwyaden, cwins, hadau granola**

Assiette of wild game : Hare terrine, prune puree | venison sausage, cep mushroom ketchup | venison tartare, pickled elderberry | duck liver parfait, quince, seed granola

Seleriac rhostio mewn gwair, afal, caws glas Trefaldwyn, cloron y moch, cnau cyll

Hay roasted celeriac, apple, Trefaldwyn blue cheese, truffle, hazelnuts

PRIF GYRSIAU : MAIN COURSES

**Lwyn oen Cymreig, caiar wyls gloosg, pwmpen, olewydd, pomgranad,
bol oen barbeciw, harissa, ceulion dafad, nionod coch picl, bara fflat**

Welsh lamb loin, charred aubergine caviar, butternut squash, green olive, pomegranate, BBQ lamb belly, harissa, ewes curd, pickled red onion, flatbread

Brest hwyaden, tarten conffi'r goes a mwyar cadw, tatws braster, betys rhost, saws grawn pupur

Creedy carver duck brest, confit leg & preserved blackberry tart, smoked duck fat potato, roasted beetroot, pink peppercorn jus

Lleden chwithig, briwsion tatws kombu, blodfresych, cynn carw'r môr picl, saws menyn sgaden

Halibut, kombu potato crumb, cauliflower, pickled samphire, kipper butter sauce

Terrin llysiau'r hydref, sialóts rhost, croquette tatws lwfaets a garleg, saws menyn burum crasu

Autumn vegetable terrine, roast shallot, lovage & garlic potato croquette, toasted yeast butter sauce

PWDINAU : DESSERTS

Mws bergamot, mwyar duon, madeleine mêl grug y Mynydd Du

Bergamot mousse, blackberry, Mynydd Du heather honey madeleine

Delice siocled du, ceirios Morello, pistachio

Dark chocolate delice, Morello cherry's, pistachio

Swffle granadila a banana, hufen iâ lemwnwellt a leim kafir

Passion fruit and banana souffle, lemongrass and kafir lime ice cream

Cawsiau ffermydd Cymru, bricyll, siynti tymhorol, bisgedi

Artisan Welsh cheeses, apricot, seasonal chutney, crackers

Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£6 ychwanegol)

Locally roasted heartland coffee or loose-leaf tea with petit fours (£6 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 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

Colomen marsala, betys, mafon, siytni tamarind, iogwrt coriander, pomgranad

Marsala spiced squab pigeon, beetroot, raspberry, tamarind chutney, coriander yogurt, pomegranate

Penfras miso du, wystrys Menai, jam nionod, dashi nionod rhost, cennin

Blackened miso cod, Menai oysters, onion jam, roast onion dashi, chive

Brithyll nant sialc hallt, helygen y môr, kohlrabi picl, cafiar brithyll, dashi afal a bonito

Warm cured chalk stream trout, sea buckthorn, pickled kohlrabi, trout caviar, apple and bonito dashi

Parfait madarch gwyllt, gellyg, cnau Ffrengig picl, caramel finegr sieri, torth brag cnau Ffrengig

Wild mushroom parfait, pear, pickled walnut, Jerez sherry vinegar caramel, walnut malt loaf

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig sych-aeddfedu, boch ych brwysio, stwns nionod rhost,

tatws braster cig eidion, moron brwysio masarn a mêr

Dry aged Welsh sirloin of beef, braised ox cheek, roasted onion puree,

beef fat crispy layer potato, maple and bone marrow braised carrot

Lwyn carw, pwdin stemio o'r glun, salsiffi, stwns bresych coch, siocled pur 100%

Venison loin, haunch steamed pudding, salsify, red cabbage puree, 100% pure chocolate

Draenog y môr gwyllt, artisiog Caersalem, siard, madarch y coed, saws bordelaise

Wild sea bass, Jerusalem artichoke, Swiss chard, hen of wood mushroom, bordelaise sauce

Rafioli ricotta tryffl du, cnau castan, pwmpen, cêl, saets

Black truffle ricotta ravioli, chestnuts, butternut squash, kale, sage

PWDINAU : DESSERTS

Swffle crymbl afal Borthwen, hufen iâ fanila organig

Borthwen apple crumble soufflé, organic vanilla ice cream

Tarten cwstard wy hwyaden, ffigys rhost, hufen iâ dail ffigys

Duck egg custard tart, roasted figs, fig leaf ice cream

Mws siocled gwyn a brenhines y weirglodd, cacen mafon, olewydd a lemon

Meadowsweet and white chocolate mousse, raspberry, olive oil and lemon cake

Cawsiau ffermydd Cymru, bricyll, siytni tymhorol, bisgedi

Artisan Welsh cheeses, apricot, seasonal chutney, crackers

Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£6 ychwanegol)

Locally roasted heartland coffee or loose-leaf tea with petit fours (£6 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 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