

I DDECHRAU : STARTERS

Macrell sbeis masala, betys, mafon, iogwrt coriander a chnau coco

Masala spiced mackerel, beetroot, raspberry, with coriander & coconut yogurt

Carpaccio oen Cymreig, cocos Sir Benfro, emwlsiwn cennin gloosg, salami merguerz Trealy

Welsh lamb carpaccio, Pembroke cockles, burnt leek emulsion, Trealy farm merguerz salami

Eog cadw cynnes, cwlrabi picl, yuzu afal gwyrdd, cafiar keta mewn ponzu, hufen sur

Warm cured salmon, pickled kohlrabi, green apple yuzu, ponzu marinated keta caviar, sour cream

Consommé tomato, caws gafr Cymreig, tomatos Ynys Wyth, brenhinllys

Tomato consommé, Welsh goat's cheese, Isle of Wight tomatoes, basil

PRIF GYRSIAU : MAIN COURSES

Ffiled o eidion Cymreig, stecen gloosg, tatws bara lawr crimp, moron brwysio,

madarch melyn, saws bordelaise

Fillet of Welsh beef, BBQ Flat iron, beef fat crispy laver potato, braised carrot, girolle mushrooms, bordelaise sauce

Brest iâr gini rhost, coffit crimp o'r goes, polenta tryffl a chaws Parma,

India corn rhost, letys calon grych gloosg, taragon

Roasted guinea genie fowl breast, crisp confit leg, truffle and parmesan polenta, roasted corn, charred gem lettuce, tarragon

Draenog y môr gwyllt, ffenigl rhost, croced cimwch lleol, saws bouillabaisse, rouille

Wild sea bass, roasted fennel, local lobster croquette, bouillabaisse sauce, rouille

Teriace madarch maitace, tempwra pigau barfog, brocoli, haidd gwyn sitace

Maitake mushroom teriyaki, tempura lions main, broccoli, shitake pearl barley

PWDINAU : DESSERTS

Tarten siocled du ac olew olewydd, cremieux pysgnau, hufen iâ brag

Dark chocolate and olive oil tort, peanut cremieux, malt ice cream

Mws fanila, cacen mefus, olew olewydd a lemwn, brenhinllys

Vanilla mousse, strawberry, olive oil and lemon cake, basil

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, siytni tymhorol, bisgedi

Artisan Welsh cheeses, apricot, 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, cramenidau, 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

Maelgi, cennin mewn maidd, garleg gwyllt, consommé cyw iâr mwg
Monkfish, whey braised leeks, wild garlic, smoked chicken consommé

Hyrddyn coch Cernyw, mwtrin tomato a ffenigl, saws lemwnwellt
Cornish Red mullet, tomato and fennel compote, lemon grass sauce

Terrin cwningen wasgu, salad Cesar
Pressed rabbit terrine, Caesar salad

Seleri rostiwyd mewn gwellt, eirin gwlanog, caws Trefaldwyn, llaeth enwyn, llysiau'r eryr
Hay roasted celeriac, peach, Trefaldwyn blue cheese, buttermilk & woodruff

PRIF GYRSIAU : MAIN COURSES

**Lwyn oen Cymreig, cafiar wyllys, corbwmpen, olewydd du;
bol oen barbeciw, harissa, ffeta, nionod coch picl, bara fflat**
Welsh lamb loin, aubergine caviar, courgette, black olive;
BBQ lamb belly, harissa, feta, pickled red onion, flatbread

**Brest hwyaden Creedy, tarten geirios a chonffi o'r goes, tatws braster mwg,
betys rhost, saws grawn pupur pinc**
Creedy caver duck Brest, confit leg and cherry tart, smoked duck fat potato,
roasted beetroot, pink pepper corn jus

Lleden chwithig ar yr asgwrn, brocoli, tatws lleol, emwlsiwn bara lawr, saws menyn tartar
Dover sole on the bone, broccoli, local potatoes, laverbread emulsion, tartar butter sauce

**Cannelloni blodfresych a chaws Hafod, blodfresych rhost,
cnau Ffrengig, lwfaets, saws menyn burum**
Cauliflower and Hafod cheddar cannelloni, roasted cauliflower,
walnuts, lovage, yeast butter sauce

PWDINAU : DESSERTS

Tarten gwstard wy hwyaden, eirin gwlanog, hufen iâ almwns crasu ac amaretto
Duck egg custard tart, peach, toasted almond and amaretto ice cream

Swffle mafon, hufen iâ ferfaen lemonaidd, saws litchi a mafon
Raspberry souffle, lemon verbena ice cream, lychee and raspberry sauce

Delice siocled du, ceirios duon, pistasio
Dark chocolate delice, black cherry, pistachio.

Cawsiau ffermydd Cymru, bricyll, siytni tymhorol, bisgedi
Artisan Welsh cheeses, apricot, seasonal chutney, crackers

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