

Bwydlen Cinio – Lunch Menu

Cyrsiau Cyntaf – Starters

Cawl sinsir a pwmpen cnau menyn wedi'i rhostio gyda phupurau coch rhost a hadau crasu
Roasted butternut squash & ginger soup with roasted red peppers and toasted seeds

Eog wedi'i gochi mewn jin, betys, marchruddygl ac oren
Gin cured salmon, beetroot, horseradish and orange

Colomen wylt, seleriac, madarch shiitake Nantmor a saets
Wood pigeon, celeriac, Nantmor shiitakes & sage

Betys wedi'i bobi mewn halen, caws Perl Las, a salad gellyg gyda dresin cnau Ffrengig a mêl
Salt baked beetroot, Perl Las cheese, and a pear salad with a walnut & honey dressing

Prif Gyrsiau – Main Courses

Brest hwyaden rost, bresych coch wedi'i frwysio, ffondant trwy fwg, pannas a saws oren
Roasted duck breast braised red cabbage, smoked fondant, parsnip and orange jus

Boch eidion wedi'i frwysio, piwrî tatws a gatlleg rhost, bresych deiliog, moron a nionod
dodwy wedi'u brwysio
Braised ox cheek, roast garlic pomme purée, kale, braised carrot and shallots

Pysgod yn y dydd, cawl cregynbysgod, cennin a chyrn carw'r môr
Fish of the day, shellfish chowder, leeks and samphire grass

Lasagne agored madarch gwylt a seleriac, gyda briwsion sbigoglys a chnau cyll
Wild mushroom and celeriac open lasagne with spinach and hazelnut crumb

Pwdinau a Chaws – Desserts and Cheese

Tarten ffondant caramel hallt a siocled tywyll gyda hufen iâ banana
Salted caramel and dark chocolate fondant tart with banana ice cream

Crymbl afalau cynnes, cwestard a hufen iâ fanila
Warm apple crumble, custard and vanilla ice cream

Tiramisŵ
Tiramisu

Triawd o gawsiau Cymreig gyda ffrwythau a bisgedi
Three artisan Welsh cheeses with fruits & biscuits
(ychwanegiad / supplement £2.50)

3 chwrs / 3 course £27.95 yn cynnwys te neu goffi, inc coffee or tea

Alergeddau Bwyd: Cyn i chi archebu eich bwyd a diod, cofiwch ofyn i unrhyw aelod o'n staff ynglŷn â'n cynhwysion. Mae portffolio cyflawn o'r cynhwysion a ddefnyddir yn ein bwydleni ar gael.

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. A full portfolio of ingredients within our menus is available.