

BWYDLEN NOS FEGAN VEGAN DINNER MENU

I DDECHRAU : STARTERS

Tomatos Ynys Wyth, cnau pîn, ffeta fegan, berwr y gerddi
Isle of Wight tomatoes, pinenut, vegan feta, rocket

Tarten madarch y coed, betys rhost, cnau cyll
Wild mushroom tart, roasted beetroot, hazelnut

Cawl cennin, croen tatws crimp, clorod y moch
Leek soup, crispy potato skin, truffle

PRIF GYRSIAU : MAIN COURSES

Polent olewydd duon, cafiâr wyllys, pupurau chwerw felys, brenhinllys
Black olive polenta, aubergine caviar, sweet and sour peppers, basil

Gnoci garleg rhost, llysiau'r haf, rhuddygl
Roast garlic gnocci, summer vegetables, radish

Seleriac pobi gwair, madarch maitake, cnau Ffrengig picl, burum crasu
Hay baked celeriac, maitake mushroom, pickled walnuts, toasted yeast

PWDINAU : DESSERTS

Ffondant siocled du, hufen iâ diliau mêl
Dark chocolate fondant, Honeycomb ice cream

Cacen polenta lemon, almonds, hufen iâ mefus
Lemon polenta cake, almonds, strawberry ice cream

Melys gybolfa eirin gwlanog a siocled gwyn, hufen iâ fanila
Peach and white chocolate Eton mess, vanilla ice cream

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. Ni chymerwn gyfrifoldeb am adweithiau niweidiol. 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. We do not assume responsibility for adverse reactions to dishes. Allergens used: dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.