

## I DDECHRAU : STARTERS

Cregyn bylchog mawr, blodfresych katsu, saws menyn xo, coriander  
King scallops, katsu cauliflower, xo butter sauce, coriander

Penfras sglein misw, maip, yuzu, dashi sinsir pinc  
Misu glazed cod, turnip, yuzu, pink ginger dashi

Asennau cig oen Cymreig sbeis Moroco, lemwn cadw, harissa, cwscws bricyll ac almwns  
Moroccan spiced welsh lamb ribs, preserved lemon, harissa, apricot and almond couscous

Tart au fin merllys a chnau pîn, confit melynwy hwyaden, craf  
Asparagus and pine nut tarte au fine, confit duck egg yolk, wild garlic

## PRIF GYRSIAU : MAIN COURSES

Syrlwyn aeddfed lleol, boch ychen, haidd perlog eplisu, seleriac sglein brag, shibwns  
Dry-aged Welsh sirloin, braised ox cheek, fermented pearl barley, malt glazed celeriac, spring onion

Brest hwyaden Goosnargh, hwyaden confit, pommes Anna, betys, ffenigl, saws sinsir  
Goosnargh duck breast, duck confit, pommes Anna, beetroot, fennel, stem ginger jus

Brithyll dŵr croyw, tatws newydd bara lawr, cennin, mwtrin lemwn rhost, saws menyn ciper  
Chalk stream trout, laverbread braised Jersey Royals, leek, roasted lemon puree, kipper butter sauce

Souffle caws Roquefort, brocoli piws, saws nionod llosg, cnau Ffrengig picl  
Twice baked Roquefort cheese souffle, purple sprouting broccoli, burnt onion ketchup, pickled walnuts

## PWDINAU : DESSERTS

Delice siocled du, misw banana, namelaca parlîn, leim  
Dark chocolate delice, banana misu, praline namelaka, lime

Cwstard caramel siocled gwyn, riwbob, ffenigl  
Baked caramelised white chocolate custard, rhubarb, fennel

Cacen foron, cnau Ffrengig siwgwraidd, mws caws hufen, cwstard tatws  
Carrot cake, candid walnuts, cream cheese mousse, potato custard

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi  
Welsh artisan cheeses, chutney, celery, biscuits

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 £53 FOR TWO COURSES : TRI CHWRS £60 FOR THREE COURSES

**ALERGENAU BWYD:** Gofynnir inni nodi'r 14 alergen bwyd canlynol ar dalen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, llefrith, Molysgiaid, Mwtard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratwir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar dalen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhwng wybod inni cyn ichi archebu.

**FOOD ALLERGENS** We are required to list the use of the following 14 food allergy items on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide. Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.

## I DDECHRAU : STARTERS

Maelgi glolog, langwstîn, cafiâr wyllys, saws cyri gwyrdd Thai  
BBQ monkfish, langoustine tail, aubergine caviar, Thai green curry sauce

Eog cadw cynnes, wystrys Menai crimp, mwtrin cennin a misw, dashi nionod rhost  
Warm cured salmon, crispy Menai oyster, leek and misu puree, roasted onion dashi

Lwyn cwningen, confit coes a thryffl mewn briwsion, madarch morel, saws blanquette  
Rabbit loin, confit leg and Welsh truffle Kyiv, morel mushrooms, blanquette sauce

Tortellini blodfresych a Hafod, volute croen tatws rhost, winwnsyn wedi'i frwysio, olew shibwns  
Cauliflower and Hafod cheese tortellini, roasted potato skin volute, braised onion, spring onion oil

## PRIF GYRSIAU : MAIN COURSES

Lwyn oen lleol, pastai'r bugail ysgwydd oen, craff geifr, brwyniaid, merllys, craff  
Welsh lamb loin, lamb shoulder shepherd's pie, ramsons, anchovies, asparagus, wild garlic

Brest cyw rhost, coes cyw crimp, vichyssoise moron, pommes soufflées, pesto pistasio  
Roasted chicken breast, crispy leg, carrot vichyssoise, pommes soufflées, pistachio pesto

Halibwt, brocoli, cregyn gleision picl, perllysiau'r môr, saws persli a chregyn gleision mwg  
Halibut, broccoli, pickled mussels, sea herbs, parsley and smoked mussel sauce

Terîn tatws a menyn brown, seleri ac pob, corbys Puy, madarch maitake, saws hufen seleri  
Potato and brown butter terrine, salt baked celeriac, Puy lentils, maitake mushroom, celery salad cream

## PWDINAU : DESSERTS

Swffle mango, hufen iâ lemonwellt a dail leim caffir  
Mango souffle, lemongrass and kafir lime leaf ice cream

Parfait pwdin reis swshi cnau coco, yuzu hufennog, hufen iâ misw caramel, shiso  
Coconut sushi rice pudding parfait, yuzu crèmeux, caramel misu ice cream, shiso

Ganache siocled du organig, mafon, hufen iâ mintys  
Organic dark chocolate ganache, raspberry, fresh mint ice cream

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi  
Welsh artisan cheeses, chutney, celery, biscuits

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