

BWYDLEN FLASU DYMHOROL 6 CHWRS SEASONAL 6 COURSE GOURMET MENU

Lleden chwith - Turbot

cimwch lleol - moron - verjus
local lobster - carrot - verjus

Cracen fylchog Ynysoedd Erch - Hand-dived Orkney king scallp

mango - tom yum - brenhinllys Thai
mango - tom yum - Thai basil

Nionod rhost - Roast Onion

grawn eplesu - cloron y moch duon - caprys craf
fermented grains - black truffle - ramsom capers

Ffiled eidion Cymreig - Fillet of Welsh beef

Pwmpen - madarch cap tylllog – mêr esgyrn
Pumpkin – cep mushroom - bone marrow

Tarten ben i waered - Tarte tatin

Afalau Borthwen Fawr
Borthwen Fawr apples

Mws siocled du un ffynhonnell

Single origin dark chocolate marquise

oren mandarin - sorbe iogwrt gafr
mandarin - goat's yogurt sorbet

Caws - Cheese

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi lard Pedr

Welsh artisan cheeses, chutney, celery, Peter's Yard crackers

3 Caws - 3 Cheeses 9.00

5 Caws - 5 Cheeses 13.00

£25 ychwanegol hefo Cinio, Gwely a Brecwast arferol.

£100

£25 extra on standard Dinner, Bed & Breakfast rate

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.

Rhowch wybod inni am eich alergeddau. Ceisiwn leihau croeshalogi ond nid cegin ddi-alergedd yw hon. Ceir yr alergenau hyn:
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.
Please advise staff of any allergies. We try to minimize cross contamination but this is not an allergy free kitchen. Allergens used include:
dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

BWYDLEN FLASU DYMHOROL LYSIEUOL 6 CHWRS SEASONAL VEGETARIAN 6 COURSE GOURMET MENU

Moron tywod - Sand carrot

Ffacbys Puy - finegr mwg - cnau cyll
Puy lentils - smoked vinegar - hazelnut

Blodfresych - Cauliflower

cwstard ceulo miso - cyri coch Thai
set miso custard - Thai red curry

Nionod rhost - Roast Onion

grawn eplisu - cloron y moch duon - caprys craf
fermented grains - black truffle - ramsom capers

Pwmpen - Heritage squash

Madarch cap tylllog - pommes dauphin caws glas Cymreig - garlleg du
Cep mushroom - Welsh blue cheese pommes dauphine - black garlic

Tarten ben i waered - Tarte tatin

Afalau Borthwen Fawr
Borthwen Fawr apples

Mws siocled du un ffynhonnell

Single origin dark chocolate marquise

mefus - balsamig gwyn
strawberry - white balsamic

Caws - Cheese

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi lard Pedr

Welsh artisan cheeses, chutney, celery, Peter's Yard crackers

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