

CINIO SUL - SUNDAY LUNCH

I DDECHRAU : STARTERS

Cawl corbwmpen a phys, hufen almwns, blodyn corbwmpen â llenwad lemon cadw a pherlysiau'r haf
Courgette and pea soup, almond cream, preserved lemon and summer herbs stuffed courgette flower

Rafili coes hwyaden confit, colrabi, saws brown rhiwbob, consommé hwyaden fwg
Confit duck leg ravioli, kohlrabi, rhubarb brown sauce, smoked duck consommé

Eog confit miso, jam ffenigl, ponzu tomatos, lemonwellt
Miso confit salmon, fennel jam, tomato ponzu, lemongrass

Tarten mws tomatos Ynys Wyth a chaws gafr Panesgawen, balsamig aeddfed
Isle of Wight tomato & Pantegawen goats cheese mousse tart, aged balsamic

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig rhost, pwdin Efrog, mwtrin nionod rhost, berwr y dŵr, saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, roasted onion puree, watercress, red wine sauce

Crwper oen Cymreig, pys, fricassee bol oen crimp a chraf, crème fraîche mintys
Welsh lamb rump, pea, crispy lamb belly and wild garlic fricassee, mint crème fraîche

Lleden rhost ar yr asgwrn, cregyn gleision picl, perlysiau'r arfordir, beurre noisette dil a bara lawr
Roasted plaice on the bone, pickled wild Welsh mussels, sea herbs, dill and seaweed beurre noisette

Gnocchi teim lemwn, blodfresych rhost, eirin gwlanog gloosg, saws ajo blanco
Lemon thyme gnocchi, roasted cauliflower, charred peach, ajo blanco sauce

Gweinir yr uchod gyda thatws rhost, caws blodfresych a llysiau tymhorol
Above served with roasted potatoes, cauliflower cheese, seasonal vegetables

PWDINAU A CHAWS : DESSERTS & CHEESE

Melys gybolfa mefus a ferfain lemonaidd
Strawberry and lemon verbena Eton mess

Mws siocled du ac olew olewydd, parfait toes cwcis, hufen iâ crwst pwff carameleiddio
Dark chocolate olive oil mousse, cookie dough parfait, caramelised puff pastry ice cream

Bynsen choux ceirios a pistasio, hufen iâ matcha gwyrdd a siocled gwyn
Cherry and pistachio choux bun, green matcha and white chocolate ice cream

Cawsiau ffermydd Cymru, bricyll, siytni tymhorol, seleri, bisgedi
Artisan of Welsh Cheeses, apricot, seasonal chutney, celery, crackers

DAU GWRS £34 FOR TWO COURSES : TRI CHWRS £40 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 hysbysu'r staff am unrhyw alergeddau a allai fod gennych. Cymerwn ofal i leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoldeb am adweithiau niweidiol yn sgil prydau a gafwyd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.

We ask you to advise staff of any allergies that you may have. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.