

## 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 scallop

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

### Nionod Cymreig - Welsh Onion

Cheddar Eryri mwg - consome nionod rhost  
Smoked Snowdonia Cheddar - roast onion consommé

### Cyw colomen - Squab pigeon

Merllys gwyn eplesu - pistasio – cloron y moch Cymreig  
Fermented white Asparagus – pistachio – Welsh truffle

### Mefus Gariguet - Gariguet strawberries

Menyn pysgnau a jam  
Peanut butter & jam

### Tarten swffle siocled du Valrhona Guanaja Valrhona Guanaja dark chocolate souffle tart

Miso caramel – sorbe fromage frais  
Miso caramel – fromage frais 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, cramenïadau, pysgod, bysedd y blaidd, 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 Cymreig - Welsh Onion

Cheddar Eryri mwg - consome nionod rhost  
Smoked Snowdonia Cheddar - roast onion consommé

### Rafioli cloron y moch a thatws dauphinoise - Pommes dauphinoise & truffle ravioli

Merllys gwyn eplesu - pistasio  
Fermented white Asparagus - pistachio

### Mefus Gariguet - Gariguet strawberries

Menyn pysgnau a jam  
Peanut butter & jam

### Tarten siocled du Valrhona Guanaja Valrhona Guanaja dark chocolate tart

Miso caramel – sorbe fromage frais  
Miso caramel – fromage frais sorbet

### Caws - Cheese

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