

BWYDLEN NOS FEGAN VEGAN DINNER MENU

I DDECHRAU : STARTERS

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

Betys rhost, ffeta fegan, rhiwbob, pistasios
Roasted beetroot, vegan feta, rhubarb, pistachios

Moron wedi'i brwysio, ffacbys Puy mwg, garlleg du, cnau cyll
Braised sand carrot, smoked Puy lentils, black garlic, hazelnuts

PRIF GYRSIAU : MAIN COURSES

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

Bresych hispi rhost, terîn tatws a chloron y moch, merllys gwyn eplesu, miso gwyn
Roasted hispi cabbage, potato and truffle terrine, fermented white asparagus, white miso

Polenta olewydd duon rhost, llysiau Profêns, brenhinllys
Roasted black olive polenta, Provençal vegetables, basil

PWDINAU : DESSERTS

Tarten siocled du ac olew olewydd, hufen iâ diliau mêl fegan, mefus
Dark chocolate and olive oil tart, fegan honeycomb ice cream, strawberry

Cwstard pistasio chwip, ceirios, hufen iâ fegan siocled gwyn
Whipped pistachio custard, cherry, matcha vegan white chocolate ice cream

Cacen almon, sorbet eirin gwlanog, mafon, meráng crasu
Almond cake, peach sorbet, raspberries, toasted meringue

Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£6 ychwanegol)
Locally roasted heartland coffee or loose-leaf tea with petit fours (£6 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.
Defnyddir gennym laeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, 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.
Allergens used: dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.