

I DDECHRAU : STARTERS

Brithyll nant sialc, cocos Penfro, mefus gwyrdd picl, hufen sur, dil

Warm cured chalk-stream trout, Pembrokeshire cockles, pickled green strawberries, sour cream, dill

Asgell cath fôr, mousseline cranc, jam ffenigl, saws lemwnwellt

Skate wing, crab mousseline, fennel jam, lemon grass sauce

Brest soffliar, biriani coes confit a phys, saws tikka

Quail breast, confit leg and pea biriani, tikka sauce

Tomatos Ynys Wyth, ceulion caws gafr mwg, melon dŵr, blodau'r ysgaw

Isle of Wight tomatoes, smoked goats curd, watermelon, elderflower

PRIF GYRSIAU : MAIN COURSES

Lwyn oen Cymru, bol confit, artisiogau, corbwmpen, panisse braster oen, pesto mintys y graig a mintys

Welsh Lamb loin, confit belly, artichokes, courgettes, lamb fat panisse, marjoram & mint pesto

Brest hwyaden Creedy Carver lafant a mêl, tarten coes confit a rhiwbob,

tatws ffondant braster hwyaden, maip, saws grawn pupur pinc

Lavender and honey glazed Creedy Carver duck breast, confit leg and rhubarb tart,
duck fat potato fondant, turnips, pink peppercorn jus

Draenog y môr, caneloni cregin glesion lleol, moron, saws meny brown a chregin glesion

Wild sea bass, Welsh mussels cannelloni, soured carrot, mussel and brown butter sauce

Rafioli caws pobi, cennig glologsg, madarch wystrys y coed, craf

Welsh rarebit ravioli, charred braised leek, king oyster mushroom, wild garlic

PWDINAU : DESSERTS

Swffle llus a mêl grug, hufen iâ siocled llefrith a lafant

Blueberry and heather honey soufflé, milk chocolate and lavender ice cream

Mille-feuille mefus a chwstad chwip briwydd bêr, hufen caramel a hufen iâ gwellt

Strawberry and whipped woodruff custard mille-feuille caramelised cream and hay ice cream

Delice siocled Tanariva tarddiad sengl, crèmeux praline, hufen iâ banana rhost

Tanariva single origin Madagascar milk chocolate delice, praline crèmeux, roasted banana ice cream

Cawsiau ffermydd Cymru, bricyll, siytni tymhorol, bisgedi

Artisan Welsh cheeses, apricot, seasonal chutney, crackers

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

I DDECHRAU : STARTERS

Terrin cwningen a ham, parfait iau chwaden, siytni bricyll ac eirin Mair, emwlsiwn cennin gloosg
Rabbit and ham hock terrine, duck liver parfait, apricot & gooseberry chutney, burnt leek emulsion

Penfras wedi'i dduo â miso, wystrys Menai, jam nionod, dashi nionod rhost, cennin syfi
Blackened miso cod, Menai oysters, white onion jam, roast onion dashi, chive

Maelgi cadw, betys, iogwrt wasabi, ffenigl, leim
Cured Monkfish, beetroot, wasabi yoghurt, fennel, lime

Parfait madarch y coed, tarten blodfresych a chaws Hafod, cloron y moch duon, cnau Ffrengig picl
Wild mushroom parfait, cauliflower and Hafod cheese tart, black truffle, pickled walnut

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig wedi ei sych aeddfedu, asen fer brwysio, betys rhost, haenau tatws braster eidion, marchruddygl
Dry aged sirloin of Welsh beef, braised short rib, roasted beetroot, beef fat crispy layered potato, horseradish

Cyw buarth Cymreig, pommes parisienne, petits pois à la française, madarch melyn y coed
Welsh free-range chicken, pommes parisienne, petits pois à la française, chanterelles

Halibwt, cimwch Bae Ceredigion, gnocchi tatws a bara lawr, brasicau, saws orennau a chardamom
Halibut, Cardigan Bay lobster, laverbread potato gnocchi, brassicas, orange and cardamom sauce

Ravioli caws bobi, merllys, cennin gloosg brwysio, saws cennin
Welsh rarebit raviolis, asparagus, charred braised leek, three corner leek sauce

PWDINAU : DESSERTS

Swffle rhiwbob a chwstard
Rhubarb and custard soufflé

Tarten lemon, hufen iâ ffenigl rhost, crème fraîche pail
Lemon tart, roasted fennel ice cream, pollen crème fraîche

Mws siocled gwyn a fanila, eirin gwlanog, mafon, meráng almwns crasu
White chocolate and vanilla mousse, peach, raspberry, toasted almond meringue

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