

## BWYDLLEN 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 - cloron y moch duon - consome nionod rhost  
Smoked Snowdonia Cheddar - black truffle – roast onion consommé

### Ffiled aeddfed eidion Cymreig - Aged fillet of Welsh beef

Merllys - madarch morel – craf  
Asparagus – morel mushroom - wild garlic

### Mefus Gariguettes - Gariguettes 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

#### 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-aleredd yw hon. Ceir yr alergenau hyn:  
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, 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 - cloron y moch duon - consome nionod rhost  
Smoked Snowdonia Cheddar - black truffle – roast onion consommé

### **Tatws dauphinoise - Pommes dauphinoise**

Merllys - madarch morel - craf  
Asparagus – morel mushroom – wild garlic

### **Mefus Gariguettes - Gariguettes 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

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