

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

Cwstard merllys, ceulion caws gafr mwg, merllys gloosg, cnau pîn, finegret craf

Asparagus steamed custard, smoked goats curd, charred asparagus, pine nuts, wild garlic vinaigrette

PRIF GYRSIAU : MAIN COURSES

Lwyn oen Cymru, bol confit, artisiogau, madarch morel, panisse braster oen, salsa Verde

Welsh Lamb loin, confit belly, artichokes, morel mushrooms, lamb fat panisse, salsa Verde

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

Lleden chwithig, tatws newydd, merllys gwyn, mwtrin pys, hollandaise XO

Dover sole, Jersey Royals, white asparagus, pea puree, XO hollandaise

Tatws, bresych hispi, terîn cloron y moch duon, blodfresych rhost, saws miso a menyn brown

Potato, hispi cabbage, black truffle terrine, butter roasted cauliflower, miso and brown butter sauce

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 groeshalogi ond byddir yn trin cynhwysion alergaidd yma

Defnyddir gennym laeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, 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 choesgyn ham, parfait iau cyw, chutney bricyll, emwlsiwn cenhinen wedi'i losgi
Rabbit and ham hock terrine, duck liver parfait, apricot 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, rhiwbob wedi'i botsio, iogwrt ffenigl, emwlsiwn dil a jalapeno
Cured monkfish, poached rhubarb, fennel yoghurt, dill and jalapeno emulsion

Parfait madarch, madarch melyn picl, afal, cloron y moch duon, cnau cyll, sirop bedw, torth frag
Wild mushroom parfait, pickled girolles, apple, black truffle, hazelnuts, birch syrup, malt loaf

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig aeddfedu'n sychu, asen fer brwysio, merllys, haenau tatws mewn braster eidion, saws bearnaise mêt
Dry aged Welsh sirloin of beef, braised short rib, asparagus, beef fat crispy layered potato, bone marrow bearnaise

Lwyn porc Cymreig trim Ffrengig, choux farcie bol bol a phwdin gwaed, stwnsh tatws mwg, corbys Puy, tarragon
French trimmed Welsh pork loin, belly and black pudding choux farcie, smoked potato puree, Puy lentils, tarragon

Halibwt, brocoli, gnocchi tatws a bara lawr, saws orennau a chardamom
Halibut, broccoli, laverbread potato gnocchi, orange and cardamom sauce

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

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