

CINIO SUL - SUNDAY LUNCH

I DDECHRAU : STARTERS

Cawl nionod a blodfresych, resins melyn picl, cnau cyll
White onion and cauliflower soup, pickled golden raisins, hazelnuts

Rafili coes hwyaden confit, maip, rhiwbob, consommé hwyaden fwg
Confit duck leg ravioli, turnip, rhubarb, smoked duck consommé

Eog confit miso, jam ffenigl, ponzu tomatos, lemonwellt
Miso confit salmon, fennel jam, tomato ponzu, lemongrass

Tarten merllys a melynwy confit, mws caws gafr Pantesgawen, vinaigrette cloron y moch
Asparagus and confit egg yolk tart, Pantesgawen Goats cheese mousse, black truffle vinaigrette

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig rhost, pwdin Efrog, mwtrin nionod rhost, berwr y dŵr, saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, roasted onion puree, watercress, red wine sauce

Crwper oen Cymreig, pys, fricassee bol oen crimp a chraf, crème fraîche mintys
Welsh lamb rump, pea, crispy lamb belly and wild garlic fricassee, mint crème fraîche

Draenog y môr, merllys, tatws mâl a bara lawr, berdys brown, saws beurre noisette
Stone bass, asparagus, laverbread crushed potatoes, brown shrimp, beurre noisette

Gnocchi tatws a chraf, brocoli rhost, pys, grawnwin picl, saws ajo blanco
Wild garlic potato gnocchi, roasted broccoli, peas, sherry vinegar pickled grapes, ajo blanco sauce

Gweinir yr uchod gyda thatws rhost, caws blodfresych a llysiau tymhorol
Above served with roasted potatoes, cauliflower cheese, seasonal vegetables

PWDINAU A CHAWS : DESSERTS & CHEESE

Panna cotta fanila, rhiwbob Swydd Efrog, blas rhosod
Vanilla panna cotta, forced Yorkshire rhubarb, rose

Mws siocled du ac olew olewydd, parfait toes cwcis, hufen iâ crwst pwff carameleiddio
Dark chocolate olive oil mousse, cookie dough parfait, caramelised puff pastry ice cream

Pwdin bara menyn croissant, hufen iâ banana, crème anglaise muscovado
Croissant bread and butter pudding, banana ice cream, muscovado creme anglaise

Cawsiau ffermydd Cymru, bricyll, siytni tymhorol, seleri, bisgedi
Artisan of Welsh Cheeses, apricot, seasonal chutney, celery, crackers

DAU GWRS £34 FOR TWO COURSES : TRI CHWRS £40 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 hysbysu'r staff am unrhyw alergeddau a allai fod gennych. Cymerwn ofal i leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni fyddwn yn cymryd cyfrifoldeb am adweithiau niweidiol yn sgil prydau a gafwyd. Ceir yr alergenau hyn yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramentiadau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.

We ask you to advise staff of any allergies that you may have. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.