

PWDINAU : DESSERTS

Soufflé briwsion afal, cwstard fanila organig, sorbet compote
Apple crumble souffle, organic vanilla custard, compote sorbet

Mille-feuille rhiwbob Efrog a cwstard pistachio chwip, hufen iâ caramel a sinsir
Yorkshire rhubarb & whipped pistachio custard mille-feuille, caramelized cream & ginger 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)

DIGESTIF

	125ml 	375ml 	750ml 
500 Afon Mêl Welsh Honey Mead, Ceredigion	7.50		35.00
Medd hen ffasiwn go iawn o Geredigion. Fermented honey mead, fresh with a light finish. Mêl epleseidig Fermented honey. Cymru - Wales 13%			
506 Afon Mêl Welsh Heather Mead, Ceredigion	7.50		35.00
Medd hen ffasiwn blas y grug o Geredigion. Heather and Honey mead, fresh with a light heat finish. Mêl epleseidig Fermented honey. Cymru - Wales 13%			
502 Muscat de St-Jean-de-Minervois, Tailhades (37.5cl)	8.50	25.00	
Aromâu ffrwythau yn cydbblethu gyda mefus, casis a mêl The ripest bunch of raisined grapes squeezed into a glass  100% Muscat. Ffrainc - France 15%			

SIERI / SHERRY

	50ml
Tio Pepe	5.00
Harveys Amontillado	5.00
Croft Original	5.00

PORT

Taylor's Late Bottled Vintage Port, 20%	5.00
Noval 10 Year Old Tawny Port 19.5%	6.00
Noval 20 Year Old Tawny Port 21%	8.00

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

PWDINAU : DESSERTS

Swffle rhiwbob Efrog a chwstard
Forced Yorkshire Rhubarb and custard souffle

Tarten rym sbeis Barti Ddu a charamel, pîn-afal, hufen iâ cnau coco
Bart Ddu spiced rum and caramel tart, pineapple, coconut ice cream

Marquise siocled du Manjari tarddiad sengl, mafon, hufen iâ almwns crasu
Manjari single origin dark chocolate marquise, raspberry, toasted almond ice cream

Cawsiau ffermydd Cymru, bricyll, siytyn tymhorol, bisgedi
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