

BWYDLEN NOS FEGAN VEGAN DINNER MENU

I DDECHRAU : STARTERS

Cawl nionod gwynion a blodfresych, resins melyn picl, taragon
White onion and cauliflower soup, pickled golden raisins, tarragon

Betys rhost, ffeta fegan, rhiwbob, cnau pîn
Roasted beetroot, vegan feta, rhubarb, pine nuts

Moron wedi'i brwysio, ffacbys Puy mwg, garlleg du, cnau cyll
Braised sand carrot, smoked Puy lentils, black garlic, hazelnuts

PRIF GYRSIAU : MAIN COURSES

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

Bresych hispi rhost, terîn tatws a chloron y moch, artisioc confit, miso gwyn
Roasted hispi cabbage, potato and truffle terrine, confit artichokes, white miso

Merllys gwynion, tatws newydd rhost, madarch morel, saws menyndur
White asparagus, roasted Jersey Royals, morel mushrooms, yeast butter sauce

PWDINAU : DESSERTS

Tarten siocled du ac olew olewydd, hufen iâ diliau mêl, mafon
Dark chocolate and olive oil tart, honeycomb ice cream, raspberry

Cwstard pistasio chwip, rhiwbob, briwsion ceirch a sinsyr
Whipped pistachio custard, rhubarb, ginger and oat crumb

Cacen afal pîn, hufen iâ cnau coco, saws caramel rym Barti Ddu
Pineapple cake, coconut ice cream, Barti Ddu rum caramel sauce

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, crameniadau, 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.