

CINIO SUL - SUNDAY LUNCH

I DDECHRAU : STARTERS

Cawl madarch, croque-monsieur caws Cenarth a chloron y moch
Forest mushroom soup, black truffle & golden Cenarth cheese croque-monsieur

lâr gini, terîn bricyll a phistasio, saws nionod, parfait iau cyw iâr
Guineafowl, apricot & pistachio terrine, burnt onion ketchup, chicken liver parfait

Confit eog cadw, mwtrin cennin a miso, dashi nionod rhost, rhuddugl poeth
Confit cured salmon, leek and miso puree, roasted onion dashi, horseradish

Tarten betys rhost ac orennau, mws caws gafr Pantegawn, cnau cyll
Roasted beetroot & orange tart, Pantegawn goat's cheese mousse, hazelnuts

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, cennin, bol oen crimp, saws rhosmari
Welsh lamb rump, leeks, crispy lamb belly, rosemary sauce

Lleden rhost ar yr asgwrn, cregyn gleision picl, perlysiâu'r arfordir, beurre noisette dil a bara lawr
Roasted plaice on the bone, pickled wild Welsh mussels, sea herbs, dill and seaweed beurre noisette

Pwmpen sglein mêl a theim, gnocchi Parisienne, ffacys Puy, saets
Honey and thyme roasted glazed pumpkin, gnocchi Parisienne, braised Puy lentils, sage

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

PWDINAU A CHAWS : DESSERTS & CHEESE

Crème brûlée pistasio, gellyg rhost, crème fraîche mêl
Pistachio crème brûlée, roasted pear, honey crème fraîche

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

Tarten cryml afalau gynnes, hufen iâ tonnau mwyar duon, crème anglaise caramel hallt
Warm apple crumble tart, blackberry ripple ice cream, salted caramel crème 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, crameniaidau, 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.