

BWYDLEN FLASU DYMHOROL 6 CHWRS SEASONAL 6 COURSE GOURMET MENU

Nionod Rosko cwrw Rhif 6 a miso - No6 ale & miso braised Roscoff Onion

Caws cheddar mwg Eyri – cawl nionod rhost
Smoked Snowdonia cheddar cheese – roast onion consommé

Pysgodyn darn arian - John Dory

Gellyg y ddaear - saws Veronique - almwns
Jerusalem artichoke- Veronique sauce – almonds

Cynffon cimwch Bae Ceredigion - Cardigan Bay lobster tail

blodfresych rhost - hollandaise mêt esgyrn
roasted cauliflower – bone marrow hollandaise

Ffiled eidion Cymreig aeddfed - Aged Welsh beef fillet

Cap tyllog - rafioli cynffon uchen - saws Perigueux
Cep mushroom - crispy braised oxtail ravioli – sauce Perigueux

Mafon - Raspberry

Parfait iogwrt fanila Tahiti - yuzu – shiso
Tahitian vanilla yogurt parfait - yuzu – shiso

Tarten swffle siocled du Valrhona Guanaja Valrhona Guanaja dark chocolate souffle tart

Caramel coffi Heartland – ceirios cadw
Heartland coffee caramel – preserved cherry

Caws - Cheese

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi lard Pedr
Welsh artisan cheeses, chutney, celery, Peter's Yard crackers

3 Chaws - 3 Cheeses 9.00

5 Caws - 5 Cheeses 13.00

£25 ychwanegol hefo Cinio, Gwely a Brecwast arferol.

£100

£25 extra on standard Dinner, Bed & Breakfast rate

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.

Rhowch wybod inni am eich alergeddau. Ceisiwn leihau croeshalogi ond nid cegin ddi-alergedd yw hon. Ceir yr alergenau hyn:
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenladau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.
Please advise staff of any allergies. We try to minimize cross contamination but this is not an allergy free kitchen. Allergens used include:
dairy, gluten, eggs, nuts, peanuts, molluscs, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.

BWYDLEN FLASU DYMHOROL LYSIEUOL 6 CHWRS SEASONAL VEGETARIAN 6 COURSE GOURMET MENU

Nionod Rosko cwrw Rhif 6 a miso - No6 ale & miso braised Roscoff Onion

Caws cheddar mwg Eyri – cawl nionod rhost
Smoked Snowdonia cheddar cheese – roast onion consommé

Moron tywod - Sand carrot

Ffacbys Puy - finegr mwg - cnau cyll
Puy lentils - smoked vinegar - hazelnut

Blodfresych - Cauliflower

Cwstard ceulo miso - cyri coch Thai
Set miso custard - Thai red curry

Betys pobi mewn halen - Salt baked beetroot

Cap tyllog - rafioli cloron y moch - saws grawn pupur gwyrdd
Cep mushroom - crispy truffle ravioli – green peppercorn sauce

Mafon - Raspberry

Parfait iogwrt fanila Tahiti - yuzu – shiso
Tahitian vanilla yogurt parfait - yuzu – shiso

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