

BWYDLEN NOS FEGAN VEGAN DINNER MENU

I DDECHRAU : STARTERS

Cawl madarch y coed, cloron y moch duon, madarch melyn picl
Forest mushroom soup, black truffle, pickled girolles

Betys rhost, ffeta fegan, vinaigrette mafon, grawnafal
Roasted beetroot, vegan feta, raspberry vinaigrette, pomegranate

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

PRIF GYRSIAU : MAIN COURSES

Pwmpen rhost teim, gnocchi cnau castan, ffacbys Puy, saets
Thyme roasted glazed pumpkin, chestnut gnocchi, braised Puy lentils, sage

Bresych hispi rhost, pys melyn rhost, madarch melyn, pumpen cnau menyn, caprys craf picl
Roasted hispi cabbage, roasted corn, girolle mushrooms, butternut squash, pickled wild garlic capers

Seleriac pobi, madarch maitace, croquettes tatws a chloron y moch, cnau Ffrengig picl, saws menyn burum
Hay baked celeriac, maitake mushrooms, potato and truffle croquettes, pickled walnut, yeast butter sauce

PWDINAU : DESSERTS

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

Cwstard pistasio chwip, ceirios, hufen iâ fegan siocled gwyn
Whipped pistachio custard, cherry, matcha vegan white chocolate ice cream

Cacen almwns a chnau coco, mafon, yuzu
Almond and coconut cake, raspberries, yuzu

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 groeshalodi 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.