

I DDECHRAU : STARTERS

Brithyll nant sialc, brithyll mwg chwip, ponzu orennau, veloute berwr y gerddi

Warm cured chalk-stream trout, whipped smoked trout, orange ponzu, watercress veloute

Asgell cath fôr, mousseline cranc, jam ffenigl, saws lemnwwellt

Skate wing, crab mousseline, fennel jam, lemongrass sauce

Plataid helgig: terîn sgwarnog, piwre datys ac oren; crempog gynnes, ham marlat mwg, confit nonod marmite; selsyg helgig a phupur du, saws cap tylllog, cig carw amrwd, betys, dresin aeron ysgaw

Assiette of game: hare terrine, date and orange puree; warm crumpet, smoked mallard ham, marmite confit onion; game & black pepper sausage, cep mushroom ketchup; venison carpaccio, beetroot, elderberry dressing

Betys, ceulion caws gafr mwg, saws finegr mafon, grawnafal

Heritage beetroot, smoked goats curd, raspberry vinaigrette, pomegranate

PRIF GYRSIAU : MAIN COURSES

Lwyn oen Cymru, asen glolosg, ffadog sbeis, rwdins, cacen swej brasder oen

Welsh Lamb loin, BBQ rib, spiced belly faggot, turnips, lamb fat and swede hash brown

Brest hwyaden Creedy Carver mêl a hadau mwstard, tarten coes confit a cheirios, tatws ffondant braster hwyaden, betys, saws grawn pupur pinc

Honey & mustard seed glazed Creedy Carver duck breast, confit leg and morello cherry tart, duck fat potato fondant, beetroot, pink peppercorn jus

Draenog y môr, caneloni cimwch Bae Ceredigion a chimwch yr afon, moron, saws meny brown a fanila

Wild sea bass, Cardigan Bay lobster and crayfish cannelloni, soused carrot, brown butter and vanilla sauce

Seleriac pobi, madarch maitace, cacen datws cloron y moch, cnau Ffrengig picl, saws meny burum

Hay baked celeriac, maitake mushrooms, potato & truffle croquettes, pickled walnut, yeast butter sauce

PWDINAU : DESSERTS

Crymbl afalau Borthwen, swffle, sorbe mwtrin afalau, cwstard fanila organig

Borthwen fawr apple crumble soufflé, apple compote sorbet, organic vanilla custard

Delice siocled du Valrhona, praline cremoux, caramel Barti Ddu sbeis, hufen iâ banana rhost

Valrhona dark chocolate delice, praline cremoux, Barti Ddu spiced rum caramel, roasted banana ice cream

Tarten cwstard wyau hwyaden cardamon ac oren, hufen iâ dail ffigys

Cardamon and orange duck egg custard tart, fig leaf 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)

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 wrthym am eich alergeddau Ceisiwn lleihau'r risg o groeshalogi ond byddir yn trin cynhwysion alergaidd yma
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

I DDECHRAU : STARTERS

Brest sofrliar, birinai confit coes sofrliar a phwmpen, saws korma

Quail breast, confit leg and butternut squash biriani, korma sauce

Penfras wedi'i dduo â miso, wystrys Menai, jam nionod, dashi nionod rhost, cennin syfi

Blackened miso cod, Menai oysters, white onion jam, roast onion dashi, chive

Maelgi cadw, betys, iogwrt wasabi, afal, leim

Cured Monkfish, beetroot, wasabi yoghurt, green apple, lime

Parfait madarch y coed, tarten blodfresych a chaws Hafod, cloron y moch duon, cnau Ffrengig picl

Wild mushroom parfait, cauliflower & Hafod cheese tart, black truffle, pickled walnut

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig sych aeddfedu, beignet boch ychen, madarch maitace rhost, seleriac, saws bordelaise

Dry aged sirloin of Welsh beef, braised ox cheek beignet, roasted maitake mushrooms, celeriac, bordelaise sauce

Cig carw, pedrain brwysio, stiwnonod a thatws, piwre bresych coch, salsiffri, saws garlleg du a siocled

Venison saddle, braised haunch, onion and potato hotpot, red cabbage puree, salsify, black garlic and chocolate jus.

Halibwt, pys melyn rhost, madarch melyn, caprys craf picl, saws cyw mwg

Halibut, roast corn, girolle mushrooms, pickled wild garlic capers, smoked chicken sauce

Rafioli caws pobi Perl Las, cennig glolosg, cel, pwmpen, beurre rouge

Perl Las blue cheese Welsh rarebit ravioli, charred braised leek, kale, pumpkin, beurre rouge.

PWDINAU : DESSERTS

Swffle mwyar duon a mêl grug, hufen iâ brenhines y werglodd

Blackberry and heather honey souffle, meadowsweet ice cream

Parfait pwdin reis cnau coco crasu, mango, hufen iâ lemonweltl a dail leim kafir

Toasted coconut rice pudding parfait, mango, lemongrass and kafir lime ice cream

Mws siocled du tarddiad sengl Valrhona, mille-feuille gellyg, caramel Calvados a creme fraiche oer

Valrhona single origin dark chocolate mousse, caramelised pear mille-feuille, calvados caramel & iced crème fraiche

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