

## I DDECHRAU : STARTERS

Asgell morgath, moron rhost, beurre noisette olifau gwyrdd a phersli, saws moron  
Skate wing, roasted carrot, green olive and parsley beurre noisette, carrot jus

Cimwch Bae Ceredigion, ham aersychu fferm Trealy, croce thermidor, pys, bisg  
Cardigan bay lobster, Trealy farm air dried ham, thermidor croquet, peas, bisque

Asennau cig oen Cymreig char sui, iogwrt mamog, coriander, ciwcymbr, salad shibwns  
Char sui Welsh lamb ribs, ewe's yogurt, coriander, cucumber, spring onion salad

Tomatos Ynys Wyth, melon, ceuled gafr rhewi, blodau'r ysgaw, consommé tomatos  
Isle of Wight tomatoes, melon, iced goat's curd, elderflower, tomato consommé

## PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig aeddfedu sych, mwtrin madarch cap tyllog, tatws crimp toddion,  
garlleg du, madarch melyn picl, saws Bordelaise

Dry-aged Welsh beef sirloin, cep mushroom puree, crispy dripping layered potatoes,  
black garlic, pickled girolles, Bordelaise sauce

Brest hwyaden Creedy Carver gyda lafant a phupur du,  
conffi o'r goes pomme Anna, gorfetys, maip, eirin gwlanog golosg  
Lavender and black pepper glazed Creedy Carver duck breast,  
confit leg pomme Anna, Swiss chard, turnip, charred peach

Lleden lefn, tatws brwysio fanila, ciwcymbr, perlysiâu'r glannau, cregyn gleision, saws Siampaen  
Lemon sole, vanilla braised potatoes, cucumber, coastal herbs, mussels, Champagne sauce.

Terîn tatws a rhuddygl poeth, cennin barbeciw, madarch maitake, mwtrin cennin a misw  
Potato and horseradish terrine, BBQ braised leek, maitake mushroom, leek and misu puree

## PWDINAU : DESSERTS

Swffle mafon a siocled rhuddem, hufen iâ fromage frais  
Raspberry & ruby chocolate souffle, iced fromage frais

Delice siocled du, caramel granadila, namelaka mango, hufen iâ gwellt lemon  
Dark chocolate delice, passion fruit caramel, mango namelaka, lemongrass ice cream

Tarten hufen sur mefus ac erwain, sorbet malws melys mefus  
Strawberry & meadowsweet soured cream tart au fine, strawberry marshmallow sorbet

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi  
Welsh artisan cheeses, chutney, celery, biscuits

## DAU GWRS £63 FOR TWO COURSES : TRI CHWRS £70 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

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anhwiadrol cynhwysion alergenaidd yn ein bwyd ni allwn warantu hyn yn llwyr Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda

FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this If you have a food allergy please make this known to us before ordering

## I DDECHRAU : STARTERS

Maelgi barbeciw, moron, corbys Puy brwysio, tom yum corgimychiaid  
BBQ monkfish, carrot, braised Puy lentils, king prawn tom yum

Penfras sglein miso, tafod ychen, blodfresych carameleiddio, dashi bacwn mwg  
Miso glazed cod, ox tongue, caramelized cauliflower, smoked bacon dashi

Cyw sguthan, pys gerddi Ffrengig, mintys  
Squab pigeon, petits pois à la française, mint

Folwte madarch gwyllt, cwstard anger sitace, tryfflau duon Cymreig, berwr y dŵr  
Wild mushroom volute, shitake steamed custard, Welsh black truffle, watercress

## PRIF GYRSIAU : MAIN COURSES

Cyw a fagwyd ar berlysiâu, nduja, India corn rhost, tatws ffondant braster cyw, leim, shibwns  
Herb fed Chicken, nduja, roasted corn, chicken fat confit potato fondant, lime, spring onion

Lwyn oen lleol, cacen datws, ysgwydd frwysio, colrabi, conffi artisiogau, salsa verde  
Welsh lamb loin, braised shoulder, hash brown, kohlrabi, confit artichokes, salsa verde

Lleden chwith, caneloni cranc Aberdyfi, ffenigl, oren, saws menynd cardamon  
Turbot, Aberdyfi crab cannelloni, fennel, orange, cardamom butter sauce

Polenta parmesan rhost ac olifau duon, llysiâu Profêns, cafiar wyllys, romesco, brenhinllys  
Roasted parmesan & black olive polenta, Provençal vegetables, aubergine caviar, romesco, basil.

## PWDINAU : DESSERTS

Tarten siocled du, cremeux pistasio, ceirios duon  
Dark chocolate torte, pistachio cremeux, black cherry

Eirin gwlanog potsio, cacen menynd brown, cwstad lemon verbena, hufen iâ almonds crasu  
Poached peach, brown butter financier, lemon verbena crème anglaise, toasted almond ice cream

Tarten rym Barti Ddu a charamel, cnau coco, pîn-afal  
Barti Ddu rum and caramel tart, coconut, pineapple

Cawsiau ffermydd Cymru, siytni, seleri, bisgedi  
Welsh artisan cheeses, chutney, celery, biscuits

Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£4 ychwanegol)  
Locally roasted heartland coffee or loose-leaf tea with petit fours (£4 supplement)

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