

## BWYDLLEN FLASU DYMHOROL 6 CHWRS SEASONAL 6 COURSE GOURMENT MENU

### **Cimwch lleol - Local lobster**

tomato - caws gafr - brenhinllys  
tomato - goat's cheese - basil

### **Lleden chwith - Wild turbot**

Blodfresych - Clorod y moch duon Cymreig - cafiar Rhos Wysg  
Cauliflower - Welsh black truffle - Exmoor caviar

### **Moron tywod : Sand carrot**

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

### **Rag cig oen glastraseth stâd Rhug**

#### **Rhug estate organic salt marsh rack of lamb**

pys - ceuled mamog - nduja  
pea - ewe's curd - nduja

### **Mafon lleol - Local strawberry**

menyn pysgnau - cyffraith cartref  
peanut butter - home made jam

### **Siocled llefrith Madagascar un ffynhonnell**

#### **Single origin Madagascar milk chocolate**

olew olewydd organig - mango - cnau coco  
organic olive oil - mango - coconut

### **Caws - Cheese**

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

**3 Caws - 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.

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-aleredd 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, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

## BWYDLEN FLASU DYMHOROL LYSIEUOL 6 CHWRS SEASONAL VEGETARIAN 6 COURSE GOURMENT MENU

### Caws Gafr - Goat's Cheese

tomato - rhuddygl - brenhinllys  
tomato - radish - basil

### Blodfresych - Cauliflower

Sate - sriracha - leim  
Satay - sriracha - lime

### Moron tywod - Sand carrot

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

### Pwmpen haf - Summer squash

pys - ceuled mamog - Clorod y moch duon Cymreig  
pea - ewe's curd - Welsh black truffle

### Mafon lleol - Local strawberry

menyn pysgnau - cyffraith cartref  
peanut butter - home made jam

### Siocled llefrith Madagascar un ffynhonnell

### Single origin Madagascar milk chocolate

olew olewydd organig - mango - cnau coco  
organic olive oil - mango - coconut

### Caws - Cheese

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

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