

I DDECHRAU : STARTERS

Barbeciw mecryll lleol, afocado, emwlsiwn jalapeno, afal gwyrdd, ponzu tomato
BBQ local mackerel, avocado, jalapeno emulsion, green apple, tomato ponzu

Cranc dethol, cwstard cranc stemio, bara crasu cranc, mwli picl, bisg dwyreiniol
Handpicked crab, steamed crab custard, crab toast, pickled mooli, oriental bisque

Pen mochyn, terîn pwddin gwaed a ham Caerfyrddin, llysiâu'r haf picl, saws afalau surion
Pig head, black pudding & Carmarthen ham terrine, pickled summer vegetables, sour apple ketchup

Betys rhost, eclan o gaws gafr lleol, cnau cyll rhost, berwr y gerddi rhew
Roasted beetroot, local goat's cheese eclair, roasted hazelnuts, iced rocket

PRIF GYRSIAU : MAIN COURSES

Syrlwyn eidion Cymreig aeddfed, cynffon ychen brwysio, moron sglein miso, nionod rhost, mêr
Dry aged Welsh beef sirloin, braised oxtail, miso glazed carrot, roasted onion, bone marrow

Brest iar gini, ballotine o'r goes gyda chorizo, madarch melyn, corn rhost, taragon
Guinea-fowl breast, leg and chorizo ballotine, girolles, roasted corn, tarragon

Draenog y môr gwyllt, ffenigl, cennin, tatws saffrwm stwnsh, rouille, saws cawl pysgod
Wild sea bass, fennel, leek, saffron potato puree, rouille, bouillabaisse sauce

Corbwmpen, cannelloni cnau pîn a ricotta, cafiâr wyllys, pupurau sur a melys, brenhinllys
Courgette, pine nut and ricotta cannelloni, aubergine caviar, sweet and sour peppers, basil

PWDINAU : DESSERTS

Swffle llus, hufen iâ lafant a siocled llefrith
Blueberry souffle, lavender and milk chocolate ice cream

Delice siocled du, praline cremeux, granadila
Dark chocolate delice, praline cremeux, passion fruit

Mafon, mile feuille ceuled blodau'r ysgaw,, sorbe fromage frais
Raspberry, elderflower curd mile feuille, fromage frais sorbet

Cawsiau ffermydd Cymru, siyntni tymhorol, cnau Ffrengig candi, seleri, bisgedi
Welsh artisan cheeses, seasonal chutney, candied walnuts, 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)

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 groeshalugi ond byddir yn trin cynhwysion alergaidd yma. Ni chymerwn gyfrifoldeb am adweithiau niweidiol. Defnyddir gennym laeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, 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. We do not assume responsibility for adverse reactions to dishes. Allergens used: dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

I DDECHRAU : STARTERS

Maelgi Barbeciw, india corn glologsg, corbys Puy brwysio, cig moch dashi mwg
BBQ monkfish, charred corn on cob, braised puy lentils, smoked bacon dashi

Cyw sguthan rost, pastilla o'r goes, bricyll, almwns, saws sbeislyd
Roasted squab Pigeon, leg pastilla, apricot, almonds, spiced jus

Cregyn bylchog serio, bol mochyn sglein char sui, maip, saws menyn xo
Seared king scallop, char sui glazed belly pork, turnip, xo butter sauce

Tomatos Ynys Wyth, caws defaid Brefu Bach, surdoes crimp, emwlsiwn brenhinllys
Isle of Wight tomatoes, Brefu Bach sheep's cheese, sourdough crisp, basil emulsion

PRIF GYRSIAU : MAIN COURSES

Lwyn oen Cymreig, blodyn corbwmpen llenwad eirin oen crimp, llysiâu Profens, saws gwyrdd
Welsh lamb loin, crispy sweetbread stuffed courgette flower, Provencal vegetables, salsa verde

Brest hwyaden Credy, bresych hispi, croquette tatws mwg a chonffit o'r goes, eirin gwlanog
Creedy carver duck breast, hispi cabbage, smoked potato and confit leg croquette, peach

Lleden y môr, blodfresych, cynn carw'r môr picl, cacen datws cimwch thermidor, bisg cimwch
Halibut, cauliflower, pickle samphire, lobster thermidor potato cake, lobster bisque

Seleriac mewn gwellt, maitace, tryfflau duon, cnau Ffrengig picl, saws menyn burum crasu
Hay baked celeriac, maitake, Welsh black truffle, pickled walnut, toasted yeast butter sauce

PWDINAU : DESSERTS

Torte siocled du, cremeux pistasio, sorbe ceirios
Dark chocolate torte, pistachio cremeux, cherry sorbet

Mws mefus a ferbina, bisged sabl pupur Szechuan
Strawberry and lemon verbena mousse, Szechuan pepper sable biscuit,

Paflofa melba eirin gwlanog, hufen iâ fanila organig
Peach melba pavlova, organic vanilla ice cream

Cawsiau ffermydd Cymru, siyntni tymhorol, cnau Ffrengig candi, seleri, bisgedi
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