

## I DDECHRAU : STARTERS

Ceviche lleden y môr, ponzu yuzu, afocado, emwlsiwn jalapeno, afal gwyrdd  
Halibut ceviche, yuzu ponzu, avocado, jalapeno emulsion, green apple

Confit eog, pys, ciwcymbr picl, octopws BBQ, dresin nam-jim  
Confit salmon, pea, pickled cucumber, BBQ octopus, nam-jim dressing

Ŵy hwyaden crimp, bara crasu hwyaden mwg a thryfflau duon Cymreig  
Crispy duck egg, smoked duck and Welsh black truffle soldiers

Cawl nionod Ffrengig, gougere caws Teifi aeddfed  
French onion soup, mature Teifi cheese gougere

## PRIF GYRSIAU : MAIN COURSES

Syrlwyn lleol aeddfedu sych, coes las brwysio, tatws popty  
moron pobi mewn halen, mêr esgryn, saws Bordelaise  
Dry aged Welsh beef sirloin, braised shin, boulangère potatoes,  
salt baked carrot, bone marrow, Bordelaise sauce

Brest hwyaden Creedy sglein mwstard, confit o'r goes pommes Anna, gorfestys, maip, rhiwbob  
Mustard glazed Creedy carver duck breast, confit leg pommes Anna, Swiss chard, turnip, rhubarb

Draenogiaid y cerrig, coes cyw grimp, madarch maitake,  
merllys gwyn, cennin, saws cyw mwg  
Stone bass, crisp chicken leg, maitake mushroom,  
white asparagus, leek, smoked chicken sauce

Rafioli pesto lofaets a ricotta, merllys, madarch morel, craf  
Lovage pesto and ricotta raviolis, asparagus, morel mushrooms, wild garlic

## PWDINAU : DESSERTS

Souffle granadila, hufen iâ banana  
Passion fruit souffle, banana ice cream

Delis siocled du, caramel ceirios morello, Caramac hufennog, hufen iâ pistasio  
Dark chocolate delice, morello cherry caramel, Caramac cremeux, pistachio ice cream

Mafon, mille feuille ceuled lemon miso, fromage frais rhewllyd  
Raspberry, miso lemon curd mille feuille, iced fromage frais

Cawsiau ffermydd Cymru, siytni, cnau Ffrengig candi, seleri, bisgedi  
Welsh artisan cheeses, chutney, candied walnuts, celery, biscuits

**Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£5 ychwanegol)**  
**Locally roasted heartland coffee or loose-leaf tea with petit fours (£5 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

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol 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 wedi'i frwysio, corgimwch y brenin tom yum  
BBQ monkfish, carrot, braised puy lentils, king prawn tom yum

Soffieir tandoori, coes confit bhaji winwnsyn crensiog, saag aloo, saws menyn cyw iâr  
Tandoori quail, crispy onion bhaji confit leg, saag aloo, chicken butter sauce

Tempura lleden lefn, sialots confit, cregyn gleision cwstard stemio, bara lawr, persli  
Tempura lemon sole, confit shallot, smoked mussels steamed custard, laverbread, parsley

Betys amrwd, mws caws gafr Pantegawen, dresin mafon  
Beetroot tartare, Pantegawen goats' cheese mousse, raspberry dressing

## PRIF GYRSIAU : MAIN COURSES

Lwyn oen Cymreig, asen barbeciw, merllys, madarch Morel, tatws confit, craf  
Welsh lamb loin, BBQ rib, asparagus, morel mushrooms, hay confit potatoes, wild garlic

Brest cyw iâr organig, coes Kyiv, grawn eplu, brocoli porffor, saws tryfflau  
Organic chicken breast, leg Kyiv, fermented grains, purple sprouting broccoli, truffle jus

Penfras, crwst caws Parma, blodfresych, cynn carw'r môr picl, saws menyn ysgadan  
Cod, parmesan crust, cauliflower, pickle samphire, kipper butter sauce

Terîn tatws a rhuddygl poeth, cennin barbeciw, madarch maitake, mwtrin cennin a miso  
Potato & horseradish terrine, BBQ braised leek, maitake mushroom, leek & miso puree

## PWDINAU : DESSERTS

Tarten siocled du, coffi, mascarpone hufennog, hufen iâ menyn brown, sieri Ximenez  
Dark chocolate torte, coffee, mascarpone cremeux, brown butter ice cream, Ximenez sherry

Cwstard ceulo llysiâu'r eryr pêr, riwbob cynnar Swydd Efrog, cacen fêl  
Woodruff set custard, poached forced Yorkshire rhubarb, honey cake

Siocled gwyn, paflofa dail leim kafir a mango, hufen iâ gwellt lemon  
White chocolate, kafir lime and mango pavlova, lemon grass ice cream

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

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