



Bwydlen Flasu'r Gaeaf  
Winter Tasting Menu

**Bety's wedi rhostio gyda oren**

Tart au fine-Caws Gafr – Cnau cyll

**Roast beetroot and orange**

Tart au fine -Goats Cheese – Hazelnuts

**Penfras**

Miso – Daikon – Dashi sinsir pinc

**Cod**

Miso – Daikon – Pink ginger dashi

**Cregyn Bylchog**

Cloron Du – Seleriac- Afal

**King Scallop**

Black Truffle – Celeriac- Apple

**Asen Cig Oen Cymreig**

Bricyll – Ansiofi– Mintys

**Welsh Lamb Rib**

Apricot – Anchovies– Mint

**Carw**

Cwins – Bresych coch – Siocled  
Madagasgaidd 100%

**Venison**

Quince – Red Cabbage – 100%  
Madagascan chocolate

**Caws Môn Las**

Ffig – Surdoes

**Anglesey Blue Cheese**

Fig – Sourdough

**Fondant siocled tywyll**

Mwyar duon

**Dark chocolate fondant**

Blackberry

**'Eaton Mess'**

Mafon – Dŵr Rhosod

**Eaton Mess**

Raspberry – Rose Water

**Mille Feuille**

Gellyg-Cnau cyll-Dail llawryf

**Mille Feuille**

Pear-Hazelnut-bay leaf

**Siocled Gegin**

**Kitchen Chocolates**

Pris y pen £70 Per head

Mae'r fwydlen flasu ar gael i fyrddau llawn yn unig. Archebion olaf am 9.00yh  
Tasting menu available for whole tables only. Last orders 9.00pm

Bydd ychwanegiad o £15 y pen i westeion sydd â phryd nos yn gynywysedig  
For dinner inclusive guest there will be a supplement charge of £15 per head