

BWYDLEN Y NOS

RHAGFYR

2 gwrs £27.50 3 chwrs £35

Amuse bouche Bara cartref

½ dwsin o wystrys Carlingford ar rew, finegr sialot +£3

Cregyn bylchog wedi'u ffrio, corn melys llosg, leim a coriander +£3

Eog wedi gochi, afal, seleriac, rhuddygl poeth

Brest hwyaden wyllt Cefn Gwyn, 'ketchup' mwyar duon, cnau cyll, feta *

Soufflé betys a caws gafr, salsa betys

Ravioli sgwash, saets a parmesan, lemwn, menyn caprys a persli

Bresych coch wedi rhostio'n araf, iogwrt hallt, cnau Ffrengig, grawnwin wedi piclo

Lleden cyfan meunière, pys mintys, letys jem, tato

Ffiled morlas, artisiog Jerwsalem rhost, bresych savoy, menyn berdys

Ffiledau ysbinbysg, risotto barlys cocos a bara lawr, lemwn hallt

Coes las cig eidion Cymreig wedi goginio'n araf, tato mousseline, bresych coch, pancetta

Brest ffesant wyllt, tato boulangère, croquette winwns wedi caramelleiddio, bresych savoy *

Planhigyn wŷ wedi marinadu, dhal ffacbys, cêl, tomatos rhost, iogwrt mintys

Gnocchi madarch, sbinais, madarch wyllt, Perl Las

Ochrau £4.00

Sglodion tew / Llysiau gwyrdd / Tato bwts

Sbrowts garlleg a tsili

Moron, betys rhost a choeden anise

Crema catalana yr wŷyl

Jeli granadila, cwstard amaretti

Parfait fanila, clementin golosg, meringue tostiedig

Cookie pot bara sinsir a chnau barfog, hufen iâ fanila

Pwdin taffi stici, sesame, hufen iâ menyn pysgnau

Soufflé pôb bara brith, caramel a gellyg +£2

Pwdin fondant siocled, caramel oren chwerw, hufen iâ muscovado

Hufen iâ / sorbet Cymreig

Caws yr wythnos

Plat caws gyda seleri, gellyg a siytnei +£3

Ar gyfer gwesteion ar delerau Swper, Gwely a Brecwast mae'r lwfans bwyd nos yn £35 y person.

Nid yw gwasanaeth yn gynwysiedig. Mae staff yn rhannu cildyrnau.

Rhowch wybod ini os oes gennych anghenion deiet arbennig.

Gofynnwch i'n staff am unrhyw wybodaeth alergedd.

* Gall y pryd gynnwys pelen

V14

EVENING MENU

DECEMBER

2 courses £27.50 3 courses £35

Amuse bouche Home baked bread

½ dozen Carlingford oysters, shallot vinegar +£3

Pan fried scallops, burnt sweetcorn, lime and coriander +£3

Home cured salmon, apple, celeriac, horseradish

Cefn Gwyn wild duck breast, blackberry ketchup, hazelnut, feta *

Beetroot and goat's cheese soufflé, beetroot salsa

Squash, sage and parmesan ravioli, lemon, caper and parsley butter

Slow roasted red cabbage, salted yogurt, walnut, pickled grapes

Whole plaice meunière, minted peas, gem, potatoes

Fillet of pollock, roasted Jerusalem artichoke, savoy cabbage, shrimp butter

Panfried seabass, cockle and laverbread barley risotto, preserved lemon

Slow cooked shin of beef, mousseline potatoes, red cabbage, pancetta

Wild pheasant breast, boulangère potato, caramelised onion croquette, savoy cabbage *

Marinated aubergine, lentil dhal, kale, roasted tomatoes, minted yogurt

Mushroom gnocchi, spinach, wild mushrooms, Perl Las

Sides: £4.00

Chunky chips / Green vegetables / Mashed potatoes

Garlic and chilli sprouts

Roasted carrots, beetroot, star anise

Festive crema catalana

Passion fruit jelly, amaretti custard

Vanilla parfait, charred clementine, toasted meringue

Gingerbread and hazelnut cookie pot, vanilla ice cream

Sticky toffee pudding, sesame, peanut butter ice cream

Bara brith soufflé, caramel and pear +£2

Chocolate fondant pudding, bitter orange caramel, muscovado ice cream

Welsh ice cream / sorbet

Cheese of the week

Cheese board with celery, pear and chutney +£3

For resident guests on the Dinner, Bed and Breakfast tariff the evening food allowance is £35 per person.

Service is not included. Staff share any tips in full.

Please inform us of any dietary requirements.

V14

Allergen information available on request.

*May contain shot

HEAD CHEF - LUDO DIEUMEGARD