

## BWYDLEN Y NOS

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, Bloody Mari, crymbl pwdin gwaed, salsa ciwcymbr +£3

Mecryll, coriandwr, mintys, tsili, sinsir, pys cnau

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

Soufflé cennin a Hafod, vinaigrette cennin

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

Seleriac wedi bobî mewn halen, rhesin, ceirch rhost, salsa verde

Merfog cyfan, ffenigl rhost, betys, oren, sbinais

Ffiled cegddu, panas rhost a piwri, cêl a pancetta

Ffiled corbenfras, fricassé cennin, cregyn gleision a tato

Coes las cig eidion Cymreig, sglodion parmesan polenta, shibwns, chimichurri

Brest ffesant wyllt, tato fondant, koffman sprowts, croquette coes ffesant \*

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

Blodfresych rhost a piwri, granola cnau Ffrengig, gorfetys, Perl Las

Ochrau £4.00

Sglodion tew / Llysiau gwyrdd / Tato bwts

Cêl garlleg a tsili, almwnau

Moron, betys rhost a choeden anise

Crema catalana

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 siytîni +£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

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## EVENING MENU

2 courses £27.50 3 courses £35

Amuse bouche Home baked bread

½ dozen Carlingford oysters, shallot vinegar +£3

Pan fried scallops, Bloody Mary, black pudding crumble, cucumber salsa +£3

Mackerel, coriander, mint, chilli, ginger, peanut

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

Leek and Hafod soufflé, leek vinaigrette

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

Salt baked celeriac, raisin, roasted oat, salsa verde

Whole seabream, roast fennel, beetroot, orange, spinach

Fillet of hake, roast parsnip and purée, kale and pancetta

Line caught haddock, leek, mussel and potato fricassé

Shin of beef, parmesan polenta chips, charred spring onion, chimichurri

Wild pheasant breast, fondant potato, sprout koffman, leg croquette \*

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

Cauliflower, roasted and purée, walnut granola, chard, Perl Las

Sides: £4.00

Chunky chips / Green vegetables / Mashed potatoes

Garlic and chilli kale, almonds

Roasted carrots, beetroot, star anise

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.

Allergen information available on request.

\*May contain shot

HEAD CHEF - LUDO DIEUMEGARD

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