



“Meet the Producers” Spring Lamb Dinner

Pre dinner canapés, Ancre Hill Welsh sparkling wine

Starter

Lamb tongue & crispy sweetbread salad, warm brown butter, caper dressing

Main Course

Roast rack of lamb, braised neck, caramelised onion puree, spring vegetables, pomme fondant, braising juices

Dessert

Pear & almond tart, vanilla ice-cream, crème anglaise

Coffee

£45 per person

Some items may contain nuts



“Cwrdd â’r Cynhyrchwyr” Cig Oen Gwanwyn

Cwrs Cyntaf

Tafod Cig Oen & salad bara melys crensiog, menyn brown twym,
dressin caprys

Prif Cwrs

Rac rhost o cig oen, gwyddf wedi’i brwysio, piwrî winwns wedi’i
caramelleiddio, llysiau y gwanwyn, pomme ffondant, grefi

Pwdin

Tarten almon & gellygen, hufen ia fanila, crème anglaise

Coffi

£45 y pen

Gall rhai eitemau cynnwys olion cnau