



“Dewis Arbennig Y Prifgogydd”

Dydd Sadwrn 22 Mehefin am 7:30yh

Cwrs Cyntaf

Carpaccio o Tiwna, salad perlysiau, olew balsamig ac olew olewydd

Ail Gwrs

Ffiled o benfras wedi'i botsio, crwst caws pob Cymreig, tomatos heirloom, olew persli

Prif Gwrs

Ffiled rhost o Halibut, piwrî pys, ffricassé o ffa llydan, baby gem, sialóts confit, saws menyn cennin syfi

Pwdin

Pannacotta cnau almon, Millefeuille o mafon

£45.00 y pen

Gall rhai eitemau cynnwys olion cnau

“Chef’s Special”

Saturday 22 June at 7:30pm

Starter

Carpaccio of Tuna, herb salad, Balsamic & olive oil

Second Course

Poached fillet of Cod, Welsh rarebit crust, heirloom tomatoes, parsley oil

Main Course

Roast fillet of Halibut, pea purée, fricassé broad beans & baby gem, confit shallots, chive butter sauce

Dessert

Almond Pannacotta, Millefeuille of raspberry

£45.00 a head

Some menu items may contain nut traces