



## Autumn Menu 2023

Fennel and artichoke soup (v, ve, gf) 7.50

Whipped goat cheese with fennel and pomegranate (v, gf) 9.50

Smoked sea trout with toasted sourdough and sauce gribiche 11.50

Pork belly with fermented cabbage and chipotle sauce (gf) 9.50

Cobb salad with balsamic dressing - cos lettuce, egg, blue cheese, avocado, beetroot, tomato  
(v, gf, vegan option) 8.50  
Add chicken & bacon +£2

### Mains

Fillet of seabream with grilled asparagus, harissa yogurt and salsa verde (gf) 18.50

Grilled breast of chicken with wild mushroom and truffle jus (gf) 17.50

Saddle of Welsh lamb with Anglesey carrots and hazelnut crust (gf) 28.00

Pan fried sirloin steak, chimichurri sauce (gf) 28.00

Spiced aubergine, red rice & black bean burrito with red pepper reduction (v, ve) 14.50

Grilled celeriac steak with aubergine caviar, chimichurri sauce and red rice (v, ve, gf) 14.50

### Sides (v, ve, gf) 4.50

Chips	Rosemary new potatoes	Red rice
Green beans	Tender stem broccoli	Green salad

### Desserts 7.5

Crème Brulee (v, gf option)

Chocolate brownie with caramel ice cream

Caramelised lemon tart with raspberry sorbet

Affogato with half a shot of Whisky or Amaretto

### Coffee

Espresso £2.00      Americano £2.50      Latte £2.95

Caffè Shakerato £5.00

*Double espresso, syrup (simple / caramel / vanilla) shaken over ice*

Espresso Martini £9.50

*25ml Vodka, 25ml Kahlua, Espresso*

gf: gluten free    v: vegetarian    ve: vegan



## Bwydlen yr hydref

Cawl ffenigl ac artisiog (ll, f, hg) 7.50

Caws gafr wedi'i chwipio gyda ffenigl a phomgranad (ll, hg) 9.50

Brithyll môr mwg gyda surdoes wedi'i dostio a sauce gribiche 11.50

Bol mochyn gyda bresych picl a saws chipotle (hg) 9.50

Salad cobb gyda dresin balsamig - letys cos, wy, caws glas, afocado, betys, tomato  
(ll, hg, opsiwn fegan) 8.50

Ychwanegwch gyw iâr a bacwn +£2

## Prif Gyrsiau

Ffiled merfog môr gydag asbaragws wedi'i grilio, iogwrt harissa a salsa verde (hg) 18.50

Brest cyw iâr wedi'i grilio gyda madarch gwyllt a jus tryffl (hg) 17.50

Cefnddryll o gig oen Cymreig gyda moron Ynys Môn a chrwst cnau cyll (hg) 28.00

Stecen syrllwyn wedi'i ffrio, saws chimichurri (hg) 28.00

Burrito planhigyn wy, reis coch, ffa du a sbeisys gyda thewychiad pupur coch (ll, f) 14.50

Stêc seleriac wedi'i grilio gyda chafiâr planhigyn wy, saws chimichurri a reis coch (ll, f, hg) 14.50

### Bwyd ychwanegol (ll, f, hg) 4.50

Sglodion

Tatws newydd rhosmari

Reis coch

Ffa gwyrdd

Brocoli

Salad gwyrdd

### Pwdin 7.5

Crème Brulee (ll, opsiwn heb glwten)

Browni siocled gyda hufen iâ caramel

Tarten lemon wedi'i garameliddio gyda sorbed mafon

Affogato gyda hanner shot o Wisgi neu Amaretto

### Coffi

Espresso £2.00

Americano £2.50

Latte £2.95

Caffè Shakerato £5.00

*Espresso dwbl, surop (simple / caramel neu fanila), wedi ysgwyd dros rew*

Espresso Martini £9.50

*Vodka, Kahlua, Espresso*

hg: heb glwten ll: llysieuol f: fegan