



I Ddechrau

*Cawl corbwmpen a roced gyda crème fraiche
Terîn caws gafr gydag afal a seleri
Terîn porc a phistasio gyda phicacalili
Eog 'Severn & Wye' wedi'i fygu gyda salad oren a ffenigl*

Prif Gwrs

*Ysgwydd cig oen brwysiedig gyda ffa dringo a chacen datws sibol
Brest cyw iâr gyda saws berwr y dwr
Ffiled lleden gyda dresin tomato a chaprau
Cassoulet pwmpen cnau menyn
Planhigyn wy Sisilaidd wedi'i bobi*

Pwddin

*Dewis o gawsiau Cymreig gyda bisgedi bara ceirch (£5 yn ychwanegol)
Cromen riwbob a fanila
Panna cotta fanila gyda gwsberins
Jeli Pimms gyda sorbed mefus
Carpaccio pinafal*

Archebion Ychwanegol – £2.50 yr un

*Salad tomato a basil
Salad roced a chaws Parma
Sglodion trwchus
Llysiau â menyn*

2 gwrs am £19.50 3 chwrs am £23.50



To Start

Courgette and Rocket soup with crème fraiche
Goats cheese terrine with apple and celery
Pork and pistachio terrine with Picacalilli
Severn and wye smoked salmon with orange and fennel salad

Main Course

Braised lamb shoulder with runner beans and spring onion potato cake
Chicken breast with watercress sauce
Sole fillet with tomato olive and caper dressing
Butternut squash cassoulet
Sicilian baked aubergine

Dessert

Selection of Welsh cheeses with oatcakes (£5 supplement)
Rhubarb and vanilla Dome
Pimms jelly with strawberry sorbet
Vanilla panna cotta with compressed gooseberries
Pineapple carpaccio

Sides – £2.50 each

Tomato and basil salad
Rocket and parmesan salad
Chunky chips
Buttered vegetables

2 courses £19.50 3 courses £23.50