



Bwydlen Nos Sant Ffolant

Merllys gyda chaws meddal Cenarth, a saws 'Hollandaise'

Cawl tomato a phupur melys gyda basil

Cacennau cranc ac eog gydag enllyn tsili a nionyn coch ar wely o roced

Salad cyw iâr lemwn wedi'i ridyllu a'i weini gyda salsa afocado

Lwyn frau porc gyda madarch Nantmor mewn saws Marsala a hufen

Ochor las y rownd cig eidion wedi'i bot-rostio gyda saws nionod Ffrengig

Ffiled benfras gyda saws melys a sawrus

Tagine o haidd perl, pannas a lemwn wedi'i gadw gyda dresin iogwrt a tahini

Tatws bach wedi'i berwi, cennin hufennog, a moron star anise

Torte siocled gyda hufen ia fanila

Cacen gaws limoncello gyda saws mafon

'Sundae' mefus a chnau 'pistachio'

Bwrdd o gawsiau Cymreig gyda bara ceirch ac Enllyn y Nant

(£2.50 yn ychwanegol)

Te neu cofi gyda chacen gri

£24.99



St Valentine Dinner Menu

Asparagus with Cenarth soft cheese, and Hollandaise sauce

Tomato and sweet pepper soup with basil

Crab and salmon cakes with chilli and red pepper chutney on a bed of rocket

Chargrilled lemon chicken with avocado salsa

Tenderloin of pork with a Marsala, cream and Nantmor mushroom sauce

Pot roasted silverside of beef with a French onion sauce

Sweet and sour cod fillets

Tagine of Pearl barley, parsnips and preserved lemon with a tahini yoghurt dressing

Boiled new potatoes, cheesy leeks and star anise carrots

Chocolate torte served with vanilla ice cream

Limoncello cheesecake with a raspberry sauce

Strawberry and pistachio sundae

Welsh cheeseboard with oatcakes and Nant chutney

(£2.50 supplement)

Tea or coffee with Welshcake

£24.99