

BWYDLEN Y NOS

2 gwrs **30** | 3 chwrs **38**
yn cynnwys 'amuse bouche' a bara cartref

I DDECHRAU

Hash hwyaden, wŷ wedi ffrio, saws brown
Bochau porc, seleriac, afal
Soufflé madarch wedi pobi ddwywaith, dail y gaeaf, cnau barfog
Salad sicori, gellyg, Perl Las a chnau Ffrengig
Corbenfras wedi gochi gyda sitrws, betys, rhuddygl poeth
Eog wedi potio, corbwmpen wedi piclo, surdoes
½ dwsin o wystrys Carlingford ar rew, finegr sialot **+3**

PRIF GWRS

Ffiled penfras wedi rhostio, artisiog jerwsalem, bresych 'hispi', salsa verde
Ffiled Draenog y Cerrig, pys 'à la Française', beurre blanc, wystrys crimp **+2**
Stecen halibwt, sglodion, tomatos rhost a ffenigl
Suprême ffowlyn rhost, tato mâl winwns wedi carameleiddio, pancetta, madarch, tarragon
Asen fer cig eidion wedi goginio'n araf, chimichurri, tato melys, sesame, tsili wedi piclo
Stecen blodfresych cyrri, stiw ffacbys a chorbys sbeislyd, pomgranad - fe
Barlys perl, llysiâu gwyrdd gaeafol, cnau barfog, winwns wedi piclo, dresin mwstard a masarn - fe

OCHRAU **+4** - fe

Sglodion tew | Tato newydd mintys
Ffenigl rhost oren | Bresych hispi, sialot crensiog

PWDIN

Soufflé ffa tonka, hufen iâ popgorn **+2**
Pwddin fondant siocled, caramel miso wedi chwipio
Rhiwbob, cwstard, meringue Eidalaid, teisen frau
Delice siocled gwyn, mafon, olewydd du, almwn, olew fanila
Carpaccio pînfal, rwm a rhesin, sorbet cnau coco - fe
Sleisen polenta oren, coffi, cnau Ffrengig, hufen chantilly
Frangipane banana a chnau pys, hufen iâ menyn caramel
Affogato, hufen iâ fanila
Hufen iâ | sorbet Cymreig

Plat caws Ceredigion gyda seleri, gellyg a siytni **+3**
Perl Wen (Meddal | Soft) Cenarth, Perl Las (Glas | Blue) Cenarth
Teifi Smoked (Mygu | Smoked) Teifi, Addewid Celtaidd (Cheddar meddal | Soft Cheddar) Teifi

Ar gyfer gwesteion ar delerau Swper, Gwely a Brecwast mae'r lwfans bwyd nos yn £38 y person.

Nid yw gwasanaeth yn gynwysiedig. Mae staff yn rhannu cildyrmau.

Rhowch wybod ini os oes gennych anghenion deiet arbennig. Gofynnwch i'n staff am unrhyw wybodaeth alergedd.

(Fe - Fegan)

PRIF GOGYDD - LUDO DIEUMEGARD

EVENING MENU

2 courses **30** | 3 courses **38**
with 'amuse bouche' and home baked bread

STARTERS

Duck hash, fried egg, brown sauce
Pig cheeks, celeriac, apple
Twice baked mushroom soufflé, winter leaves, hazelnuts
Chicory, pear, Perl Las and walnut salad
Citrus cured haddock, beetroot, horseradish
Potted salmon, pickled courgette, sourdough
½ dozen Carlingford oysters, shallot vinegar **+3**

MAIN COURSE

Pan roast cod fillet, jerusalem artichoke, hispi cabbage, salsa verde
Fillet of stone bass, peas 'à la française', beurre blanc, crispy oyster **+2**
Halibut steak, chips, roast tomato and fennel
Roast chicken suprême, caramelised onion mash, pancetta, mushrooms, tarragon
Slow cooked short rib of beef, chimichurri, sweet potato, sesame, pickled chillies
Curried cauliflower steak, spicy lentil and chickpea stew, pomegranate - vg
Pearl barley, winter greens, hazelnuts, pickled onions, maple and mustard dressing - vg

SIDES **+4** - vg

Chunky chips | Minted new potatoes
Roast fennel and orange | Hispi cabbage, crispy shallot

DESSERT

Tonka bean soufflé, popcorn ice cream **+2**
Chocolate fondant, whipped miso caramel
Rhubarb, custard, Italian meringue, shortbread
White chocolate delice, raspberries, black olive, almond, vanilla oil
Pineapple carpaccio, rum and raisin, coconut sorbet - vg
Orange polenta slice, coffee, walnuts, chantilly cream
Banana and peanut frangipane, butter scotch ice cream
Affogato, vanilla ice cream
Welsh ice cream | sorbet

Ceredigion cheese board with celery, pear and chutney **+3**

Perl Wen (Meddal | Soft) Cenarth, Perl Las (Glas | Blue) Cenarth

Teifi Smoked (Mygu | Smoked) Teifi, Addewid Celtaidd (Cheddar meddal | Soft Cheddar) Teifi

For resident guests on the Dinner, Bed and Breakfast tariff the evening food allowance is £38 per person.

Service is not included. Staff share any tips in full.

Please inform us of any dietary requirements. Allergen information available on request.

(Vg - Vegan)

HEAD CHEF - LUDO DIEUMEGARD