

Taste of Autumn

STARTER

Pigeon breast, Beetroot textures, Welsh goats cheese mousse,
apple (GF)

Fish Course

Sea reared trout, compressed kohlrabi, pickled cockles with laverbread and chive butter sauce(GF)

Main Course

Pan fried chicken breast, mushroom and chestnut leg ballotine, potato puree,
caramelised shallots, Chicken jus (GF)

DESSERT

Apple textures

Warm caramelised Gala, Golden Delicious 'caviar', Granny Smith pebbles, Aberffraw crumb

£30.00

V- vegetarian option / GF- gluten-free / N - contains nuts

Locally Sourced

As far as possible, we source fresh meat, fruit and vegetables from local producers, less than 50 miles away.

Allergen information

If you suffer from a food allergy or intolerance, please let a member of our waiting-on team know when placing your order. All care is taken to avoid cross-contamination; however, we work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone.

Blas o'r Hydref

I DDECHRAU

Brest colomen, gweadau betys, Mouse caws gafr Cymreig,
afal (HG)

Pysgodyn

Brithyll o'r môr, colrabi wedi'i wasgu, cocos wedi'u piclo gyda bara lawr a saws menyn cennin syfi (HG)

Prif Gwrs

Brest cyw iâr wedi'i ffrio mewn padell, ballotine coes madarch a chnau castan, puree tatws,
sibols wedi'u caramelleiddio, jus cyw iâr (HG)

PWDIN

Afal Gala cynnes wedi'i garamelleiddio, 'cafiar' afal Golden Delicious, cerigos Granny Smith, briwsion
Aberffraw

£30.00

OL-opsiwn llysieuol / HG- Heb gluten/ N -yn cynnwys enau

Gwybodaeth am alergenau

Os ydych chi'n dioddef o alergedd neu anoddefiad bwyd, rhowch wybod i'r tim gweini wrth i chi archebu eich bwyd. Cymerir pob gofal i osgoi croeshalgi, ond rydym yn gweithio mewn cegin sy'n prosesu cynhwysion alergenig ac nid oes gennym ardal di-alergenau benodol.