

BEACH HOUSE

RESTAURANT

DECHREUON / STARTERS

PYS YR HAF / SUMMER PEA

Ravioli caws Eryrri, wŷ crimp, mws pys, ffa, garlled du ac suran
Snowdon cheese ravioli, crispy egg, pea mousse, broad beans, black garlic and sorrel

£12

CARW FALLOW LLANDEILO / LLANDEILO FALLOW DEER

Persil, betys, llys, rhyddigl ac vinag sheri
Parsley, beetroot, blueberry and sherry vinegar

£15

MECRYLL DI DDAL AR Y LINELL / LINE CAUGHT MACKEREL

Kohlrabi di'w biclo, afocado, lemwn, nasturtium ac ffenigl
Pickled kohlrabi, avocado, lemon, nasturtium and fennel

£14

EOG ALBANAIDD / SCOTTISH SALMON

Di'w goginio yn araf, emyn wasabi, ponzu, afal, ciwcybr ac madarch shimeji
Slow cooked, wasabi emulsion, ponzu, apple, cucumber and shimeji mushroom

£15

PRIF GWRS / MAIN COURSE

GIG OEN MORFA GWYR / GOWER SALT MARSH LAMB

Lwyn diw rhostio, sianc crimp, planhigin wy, ffenigl di wywo, tatw hufenog ac saws mintys
Roast loin, crispy shank, aubergine, roasted fennel, creamed potato and mint sauce

£28

CIG EIDION CYMRAEG / WELSH BEEF

Sirlwyn oed sych, tatw ac boch di'w bwysu, brocoli, iar y goedwig ac nionun di'w wywo
Dry aged sirloin, potato and cheek pressing, broccoli, hen of the wood and braised onion

£32

CIMWCH BAE OXWICH / OXWICH BAY LOBSTER

Grawnffrwyth pinc, letys gem chargoach, ffenigl y mor, tatw Newydd ac bara lawr
Pink grapefruit, charred gem lettuce, sea fennel, new potato and laverbread

£32

LLEDEN FANOG PUTTANESCA / BRILL PUTTANESCA

Octopws, olewydd kalamata, oregano, haricot balnc, tomato ac blodfrestch
Octopus, kalamata olive, oregano, haricot blanc, tomato and cauliflower

£28

Gwybodaeth alergedd – Plis gadwch ni wbod os gen chi unrhiw gofynion dietegol, mi gyddan yn fwy na hapus i'ch helpu.
Allergy information - Please let the restaurant know if you have any dietary requirements, we will be happy to help and advise you.