

YR HEN FECWS

Bwydlen

Y Ddecreau

CAWL Y NOSON	£7.5
Bara surdoes cynnes	
EOG MWG, DIL A MOUSSE CAWS HUFEN	£9.50
Focaccia crystiog a dail wedi'u gwisgo	
TACOS PORC CARPIOG	£9
Porc wedi'i farinadu a'i goginio'n araf, ciwcymbr, shibwns, salsa tomato a hufen sur	
ARANCINI MADARCH	£8.5
Risotto madarch wedi'i ffrio'n ddwfn wedi'i stwffio â mozzarella ar saws marinara gyda Parmesan ar ei ben	
CACENNAU CRANC LEIM A TSILI	£9.5
Dail wedi'u gwisgo a saws tartar	
TERÎN HAM HOC	£9.5
Frisée, piccalilli a tost melba	
HWYADEN CONFIT WEDI'I FARINADU	£10
Hwyaden wedi'i farinadu mewn eirin, pak choi wedi gwywo mewn saws soi a sinsir	
PARSEL FFILO FETA A SBIGOGLYS	£8.5
Pwrf betys, roced a gwydredd balsamig	

Alergeddau ac anoddefiadau

Mae rhai o'n heitemau bwydlen yn cynnwys cnau, glwten ac alergenau eraill. Oherwydd ein hamgylchedd coginio mae perygl y gall rhain fod mewn unrhyw pryd neu fwyd arall yr ydym yn ei weini. Rydym yn deall y peryglon ir rhai ag alergeddau difrifol, felly cynghorwn chi i siarad ag aelod o'r tim a allai eich helpu i wneud dewis arall wrth archebu bwyd neu ddioid

Prif Gwers

COQ AU VIN	£22
Cyw iâr suddlon gyda chig moch, madarch, nionod mewn saws gwin coch wedi'i weini â gratin tatws caws a chig moch	
BOL PORC CREISIONLLYD WEDI'I GOGINIO'N ARAF	£24
Sbigoglys hufennog, pwdin du, tatws melys parmesan garlleg, piwrff afal, jus seidr a chrofen	
DEUAWD O GIG OEN CYMREIG	£28
Ffolen cig oen, pelen gig oen gyda thatws dauphinoise, pesto berwr dŵr, brocoli coesyn tyner a jws mint	
BRON HWYADEN	£26
Bresych coch wedi'i frwysio, brocoli coesyn tyner, tatws dauphinoise, piwrff tatws melys a jus eirin	
PORC PUPUR	£24
Ysgwydd porc wedi'i choginio'n araf mewn saws corn pupur hufennog gyda madarch, pupurau, reis pilau a sglodion tenau	
CYRRI CARTREF Y NOSON	£22
Reis pilau, sglodion wedi'u torri â llaw, bara naan a siytni mango	
PEI CARTREF Y NOSON	£22
Gyda dewis o datws hufennog neu sglodion wedi'u torri â llaw a llysiau tymhorol	

Steics

RIB EYE 10OZ CYMRAEG	£29
Tomatos confit, madarch maes, nionod wedi'u caramelleiddio a sglodion wedi'u torri â llaw	
FFILED 8OZ CYMRAEG	£34
Tomatos confit, madarch maes, nionod wedi'u caramelleiddio a sglodion wedi'u torri â llaw	
O DIR A DŴR	£40
Stecen ffyled Cymreig 8 owns, sgwid, corgimychiaid brenin, sbigoglys gwywedig, moron siantenay, brocoli coesyn tyner, menyngarlleg a sglodion wedi'u torri â llaw	

Pysgod

HADOG MWG MORNAY	£26
Wedi'i bobi mewn saws caws Caerffili gyda briwsion bara, llysiau tymhorol a gratin tatws a cig moch ar ei ben	
EOG WEDI'I FFRIO MEWN PADELL	£28
Reis teriyaki gludiog, pak choi, brocoli coesyn tyner a saws madarch	

Llysiauol

TAGLIATELLE LLYSIAU	£22
Llysiau'r gwanwyn (ffa mân, asbaragws, sbigoglys a phys) mewn saws garlleg a lemwn hufennog gyda chaws fiolife wedi'i gratio ar ei ben	
TIAN LLYSIAU	£22
Haenau o bupur, planhigyn wy, corbwmpen, tomatos, cous cous llysiau'r gwanwyn a saws madeira	

Ar yr ochr

SGLODION WEDI'U TORRI Â LLAW	£4.5
SGLODION TENAU	£4.5
LLYSIAU TYMHOROL	£4.5
TATWS DAUPHINOISE	£4.75
GRATIN CAWS A CIG MOCH	£4.75
MODRWYAU NIONOD	£5.25
SALAD TŶ	£4.5
BARA GARLLEG	£4.5
BARA GARLLEG CAWSLYD	£5.25
SBIGOGLYS HUFENNOG	£4.5
HALŴMI WEDI'I FFRIO	£5.25

Sauces

GRAWN PUPUR	£4
COGNAC	£4.5
STILTON	£4
BEARNAISE	£4
MENYN GARLLEG	£3.5

Pwdinau

PWDIN TAFFI GLUDIOG	£8.5
Saws cyflaith menyngarlleg a hufen iâ fanila	
TARTEN Y NOSON	£8.5
Hufen ffres	
CRÈME BRÛLÉE SIOCLED GWYN A MAFON	£8.5
Bisgedi bara byr a hufen iâ fanila	
CACEN GAWS TIRAMISÙ	£8.5
Hufen ffres	
BROWNI SIOCLED A CAMEL HALLT	£8.5
Hufen iâ fanila	
MERINGUE ROULADE MEFUS	£8.5
Hufen ffres	
DEWIS O GAWS A BISGEDI CYMREIG	£11
Siytni cartref	
DEWIS O HUFEN IÂ, HUFEN IÂ FEGAN A SORBETS HEFYD AR GAEL	£2 AM SGŴP

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Menu

Starters

SOUP OF THE EVENING	£7.5
Warm sourdough bread	
SMOKED SALMON, DILL & CREAM CHEESE MOUSSE	£9.50
Crusty focaccia & dressed leaves	
PULLED PORK TACOS	£9
Slow cooked marinated pork, cucumber, spring onion, tomato salsa & soured cream	
MUSHROOM ARANCINI	£8.5
Deep fried mushroom risotto stuffed with mozzarella on marinara sauce topped with Parmesan	
LIME AND CHILLI CRAB CAKES	£9.5
Dressed leaves & tartare sauce	
HAM HOCK TERRINE	£9.5
Frisée, piccalilli & melba toast	
MARINATED CONFIT DUCK	£10
Duck marinated in plum, wilted pak choi in a soy & ginger sauce	
FETA & SPINACH FILO PARCEL	£8.5
Beetroot puree, rocket & balsamic glaze	

Allergies and intolerances

Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We do understand the dangers to those with severe allergies, so advise you to speak to a member of the team who may be able to help you make an alternative choice when ordering food or drink. Our cooking oil contains genetically modified ingredients

Mains

COQ AU VIN	£22
Succulent chicken with bacon, mushrooms, onions in a red wine sauce and cheese & bacon potato gratin	
CRISPY SLOW COOKED PORK BELLY	£24
Creamed spinach, black pudding, garlic parmesan sweet potatoes, apple purée, cider jus & crackling	
DUO OF WELSH LAMB	£28
Lamb rump, lamb meatball with dauphinoise potatoes, watercress pesto, tenderstem broccoli & mint jus	
DUCK BREAST	£26
Braised red cabbage, tenderstem broccoli, dauphinoise potatoes, sweet potato puree & plum jus	
PEPPER PORK	£24
Slow cooked pork shoulder in a creamy peppercorn sauce with mushrooms, peppers, pilau rice & skinny fries	
HOMEMADE CURRY OF THE EVENING	£22
Pilau rice, hand cut chips, naan bread & mango chutney	
HOMEMADE PIE OF THE EVENING	£22
With a choice of creamed potatoes or hand cut chips and seasonal vegetables	

Steaks

10OZ WELSH RIB EYE	£29
Confit tomatoes, field mushroom, caramelized onions & hand cut chips	
8OZ WELSH FILLET	£34
Confit tomatoes, field mushroom, caramelized onions & hand cut chips	
SURF AND TURF	£40
8oz Welsh fillet steak, squid, king prawns, wilted spinach, chantenay carrots, tender stem broccoli, garlic butter & hand cut chips	

Fish

SMOKED HADDOCK MORNAY	£26
Oven baked in Caerphilly cheese sauce topped with breadcrumbs, seasonal vegetables and bacon & potato gratin	
PAN FRIED SALMON	£28
Sticky teriyaki rice, pak choi, tender stem broccoli & mushroom sauce	

Vegetarian

VEGETABLE TAGLIATELLE	£22
Spring vegetables (fine beans, asparagus, spinach & peas) in a creamy garlic & lemon sauce topped with grated violife cheese	
VEGETABLE TIAN	£22
Layers of pepper, aubergine, courgette, tomatoes, spring vegetable cous cous and madeira sauce	

Sides

HAND CUT CHIPS	£4.5
SKINNY FRIES	£4.5
SEASONAL VEGETABLES	£4.5
DAUPHINOISE POTATO	£4.75
CHEESE & BACON GRATIN	£4.75
ONION RINGS	£5.25
HOUSE SALAD	£4.5
GARLIC BREAD	£4.5
CHEESY GARLIC BREAD	£5.25
CREAMED SPINACH	£4.5
HALLOUMI FRIES	£5.25

Sauces

PEPPERCORN SAUCE	£4
COGNAC	£4.5
STILTON	£4
BEARNAISE	£4
GARLIC BUTTER	£3.5

Desserts

STICKY TOFFEE PUDDING	£8.5
Butterscotch sauce & vanilla ice cream	
TART OF THE EVENING	£8.5
Fresh cream	
WHITE CHOCOLATE AND RASPBERRY CRÈME BRÛLÉE	£8.5
Shortbread biscuit & vanilla ice cream	
TIRAMISÙ CHEESECAKE	£8.5
Fresh cream	
SALTED CARAMEL AND CHOCOLATE BROWNIE	£8.5
Vanilla ice cream	
STRAWBERRY MERINGUE ROULADE	£8.5
Fresh cream	
SELECTION OF WELSH CHEESE & BISCUITS	£11
Homemade chutney	
CHOICE OF ICE CREAMS, VEGAN ICE CREAMS AND SORBETS ALSO AVAILABLE	£2 PER SCOOP