

## Starters

### Soup of the evening 7

served with warm sourdough

### Thai fishcakes 9.5

mango salsa, ginger and lime dipping sauce

### Welsh dragon pâté 9

venison pate, red onion chutney, toasted sourdough

### Pan seared scallops 13

black pudding, crispy belly pork, cauliflower purée

### Confit duck leg and halloumi salad 9

drizzled with hoisin sauce

### Creamy garlic mushrooms 8.5

with tarragon on toasted focaccia topped with parmesan crumb

### Goats cheese and caramelised red onion tart 8

made with puff pastry and drizzled with balsamic

### Mixed olives 6

crusty bread, balsamic oil

**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 please speak to a member of the team who may be able to help you make an alternative choice when ordering food or drink.

Please be aware that during busier times there can be a longer wait for your food or drinks.

We now only provide one bill per table. We do accept more than one payment although it is the responsibility of the party organiser to calculate each payment and make sure the entire bill has been paid.

If you are not entirely happy with the service or food you receive then please let us know straight away. We want all our guests to have the best experience with us.

# Yr Hen Fecws Restaurant

## Mains

### Chicken supreme 19.5

garlic & leek mash, cabbage, bacon, crispy parma ham and a Caerphilly cheese sauce

### Crispy slow cooked belly pork 22

chorizo mash, celeriac julienne, apple purée, crackling and a red wine & sage jus

### Pan roasted duck breast 24

served with honey glazed carrots, dauphinoise potato, parsnip purée, parsnip crisps and cherry jus

### Slow roasted lamb shank 27

served with creamed potatoes, seasonal vegetables and a mint jus

### Fillet of halibut 28

sautéed kale, roasted turnips, buttered potatoes and a cider cream sauce

### Surf and turf 35

8oz fillet steak, squid, king prawns, samphire, glazed chantenay carrots, tenderstem broccoli, roasted asparagus, a cognac sauce and hand cut chips

### 10oz Ribeye steak 29 or 8oz Fillet steak 32

confit tomatoes, field mushroom, onion rings and served with hand cut chips

*choice of sauces: peppercorn, Diane, leek & stilton 3*

### Seafood linguine 22

scallops, mussels, prawns in a creamy garlic & white wine sauce, finished with parmesan and basil oil

### Vegetable risotto 18.5

wild mushrooms, butternut squash and kale risotto finished with basil oil

### Vegetable wellington 18.5

puff pastry filled with spinach, sweet potato, onion, peppers, mushroom and pine nuts served with a madeira sauce and sautéed potatoes

## Winter Warmers

### Homemade pie of the day (ask server) 18

served with choice of potatoes, hand cut chips or creamed potatoes, seasonal vegetables and jus

### Slow cooked venison 22

in a rich red wine sauce, with bacon and mushrooms, served with seasonal vegetables, creamed potatoes



## Sides

Hand cut chips 3.5

Skinny fries 3.5

Seasonal vegetables 3.5

Onion rings 4

Dauphinoise potatoes 4

House salad 3.5

Garlic bread 4 with cheese 4.5

## Desserts

### Crumble of the day 7.5

served with custard

### White chocolate and raspberry crème brûlée 8

served with shortbread biscuit and vanilla ice cream

### Cheesecake of the evening 7.5

served with fresh cream

### Strudel of the evening 7.5

served with custard

### Sticky toffee pudding 7.5

served with butterscotch sauce and vanilla ice cream

### Salted caramel and chocolate brownie 7.5

served with vanilla ice cream

### Selection of Welsh cheeses 10.5

served with biscuits, home made chutney

## I Ddechrau

### Cawl y noson 7

gyda bara surdoes cynnes

### Cacennau pysgod Thai 9.5

salsa mango, Saws sinsir a leim i ddowcio

### Pâté'r ddraig Goch 9

pâté cig carw, siytni nionyn coch, bara surdoes wedi'i dostio

### Cregyn bylchog wedi'u ffrio yn y badell 13

pwdin gwaed, bol mochyn crimp, mwtrin blodfresych

### Salad confit coes hwyaden a halloumi 9

wedi'i sgeintio gyda saws hoisin

### Madarch garlleg hufennog 8.5

gyda tharragon ar focaccia wedi'i dostio a briwsion parmesan drosto

### Tarten caws gafr a nionyn coch wedi'i garseiddio 8

wedi'i neud â chrwst pwff gyda balsamic drosto

### Olifau cymysg 6

bara crystiog, olew balsamic

**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 i'r rhai ag alergeddau difrifol, felly cynghorwn chi i siarad ag aelod o'r tîm a allai eich helpu i wneud dewis arall wrth archebu bwyd neu ddioid.**

Byddwch yn ymwybodol y gall fod yn hirach i aros am eich bwyd neu ddiodydd yn ystod cyfnodau prysur.

Dim ond un bil y bwrdd rydyn ni'n ei ddarparu nawr. Rydym yn derbyn mwy nag un taliad ond cyfrifoldeb trefnydd y parti yw cyfrifo pob taliad a sicrhau bod y bil cyfan wedi'i dalu.

Os nad ydych yn gwbl hapus gyda'r gwasanaeth neu'r bwyd yr ydych yn ei dderbyn yna rhowch wybod i ni ar unwaith. Rydym eisiau i'n holl cwsmeriaid gael y profiad gorau gyda ni.

# Bwyty'r Hen Fecws



## Prif Gyrsiau

### Cyw iâr supreme 19.5

stwnsh garlleg a chennin, bresych a bacwn, ham parma crimp a saws caws Caerffili

### Bol mochyn wedi'i goginio'n ara' deg a'i grimpio 22

stwnsh chorizo, seleriac julienne, mwtrin afal, cracling, jus gwîn coch a saets

### Brest hwyaden wedi'i rhostio yn y badell 24

moron mewn mêl, tatws dauphinoise, puree panas, creision panas, jus ceirios

### Coes oen wedi'i rhostio'n ara' deg 27

gyda thatws hufennog, llyisiau tymhorol a jus mintys

### Ffiled lleden ffrengig 28

bresych crych wedi'u ffrio, meipen wedi'i rhostio, tatws mewn menyn, saws seidr hufennog

### Tonnau a'r tir 35

stêc ffiled 8oz, sgwid, corgimychiaid y brenin, llyrllys, moron chantenay a maip sglein, asbaragws rhost a saws cognac

### Stêc llygad yr asen 10oz 29 neu 8oz Stêc ffiled 32

confit tomatos, madarch y maes, cylch nionod wedi'u gweini â sglodion wedi'u torri â llaw

*dewis o sawsiau: grawn pupur, cognac, cennin a stilton 3*

### Linguine bwyd môr 22

cregyn bylchog, cregyn gleision, corgimychiaid mewn saws garlleg a gwîn gwyn gyda chaws parmesan ac olew basil

### Risotto llyisiau 18.5

risotto madarch gwyllt, pwmpen cnau menyn a bresych crych gydag olew basil

### Wellington llyisiau 18.5

crwst pwff wedi'i lenwi gyda sbigoglys, tatws melys, nionyn, pupur, madarch a chnau pîn, saws Madeira, tatws wedi'u ffrio

## Prydau Cynhesol Y Gaeaf

### Pastai gartra' y Dydd (gofynwch am fanylion) 18

wedi'i gweini gyda dewis o datws - sglodion cartra' neu datws stwnsh, llyisiau tymhorol a jus

### Cig carw wedi'i goginio'n araf mewn saws gwîn coch cyfoethog gyda bacwn a madarch 22

wedi'i weini hefo llyisiau tymhorol a thatws stwnsh.

## Ar yr Ochr

Sglodion wedi'i torri â llaw 3.5

Sglodion tenau 3.5

Llyisiau tymhorol 3.5

Cylchoedd nionod crimp 4

Tatws dauphinoise 4

Salad tŷ 3.5

Bara garlleg 4 gyda chaws 4.5

## Pwdinau

### Crymbl y Dydd 7.5

gyda chwstard

### Crème brûlée siocled gwyn a mafon 8

gyda bisgeden frau a hufen iâ fanila

### Cacen gaws y noson 7.5

gyda hufen ffres

### Strwdel y noson 7.5

gyda chwstard

### Pwdin taffi gludiog 7.5

hefo saws cyflaith a hufen iâ fanila

### Browni caramel hallt a siocled 7.5

hefo hufen iâ fanila

### Amrywiaeth o Gawsiau Cymreig 10.5

gyda bisgedi a siytni gartra