

Yr Hen Fecws Restaurant



Starters

Soup of the Evening

served with warm sourdough 7

Thai Fishcakes

with mango & chilli salsa and ginger & lime dipping sauce 9

Ham Hock & Chicken Terrine

with tarragon mayonnaise, honey & mustard dressing and toasted focaccia 8.5

Creamy Garlic Mushrooms

with tarragon on toasted focaccia topped with perl las cheese 8

Pan Seared Scallops

prosciutto, crispy belly pork and cauliflower & watercress purée
13

Pulled Pork & Confit Duck Croquettes

with rocket and cherry purée 8.5

Red Lentil, Tomato & Chilli Pate

with spiced chutney and toasted sourdough 8

Tomato and Goats Cheese Bruschetta

with basil and balsamic glaze 7.5

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.

Mains

Surf and Turf

8oz Welsh fillet steak, king prawns, samphire, chantenay carrots, tender stem broccoli and roasted asparagus served with a cognac sauce and hand cut chips 32.5

10oz Welsh Ribeye Steak 29 or 8oz Welsh Fillet Steak 31

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

Honey Roasted Duck Breast

served with chantenay carrots, confit potatoes, orange purée and cherry jus 22

Duo of Welsh Lamb

Welsh lamb rump and lamb moussaka, wilted spinach, pea and mint purée, crispy leeks and mint jus 26

Chicken Supreme

dauphinoise potatoes, seasonal vegetable, crispy parma ham and Caerphilly cheese sauce 19.5

Crispy Slow Cooked Belly Pork

black pudding, pork & apple ball, tender stem broccoli, chantenay carrots, potato croquette, apple purée, plum jus and crackling 22

Salmon, Prawn & Crab Risotto

parmesan shavings and basil oil 20

Roast Fillet of Cod

wilted spinach, lemon, capers, butter & white wine sauce, sautéed potatoes and chorizo 22

Vegetable Wellington

puff pastry filled with spinach, sweet potato, onion, peppers, mushroom and pine nuts served with madeira sauce and sautéed potatoes 18

Creamy Vegetable Linguine

spring vegetables in a creamy garlic & white wine sauce, vegan cheese and basil oil 17

Curry of the Night

served with spicy rice and skinny fries 17.5

Slow Braised Beef Shoulder

in a bacon and mushroom gravy served with creamed potatoes and seasonal vegetables 19

Sides

Hand Cut Chips 4

Skinny Fries 3.5

Seasonal Vegetables 4

Onion Rings 4.5

Dauphinoise Potatoes 4.5

House Salad 3.5

Garlic Bread 4 with cheese 4.5

Desserts

White Chocolate and Raspberry Crème Brûlée

served with shortbread biscuit and vanilla ice-cream 7.5

Tart of the Evening

served with fresh cream 7.5

Lemon Posset

served with shortbread biscuit 7.5

Sticky Toffee Pudding

served with butterscotch sauce and vanilla ice-cream
7.5

Strudel of the Evening

served with vegan custard 7.5

Cheesecake of the Evening

served with fresh cream 7.5

Chocolate & Salted Caramel Brownie

served with vegan ice cream 7.5

Selection of Welsh Cheeses

served with biscuits and homemade chutney 10.5

Bwyty'r Hen Fecws



I Dechrau

Cawl y Noson

gyda bara surdoes cynnes 7

Cacennau Pysgod Thai

gyda salsa mango a tsili a saws sunsur a leim i ddowcio 9

Terîn Ham a Chyw Iâr yd-basgiedig

gyda mayonnaise taragon, focaccia wedi'i dostio
gyda dresin mwstard mêl 8.5

Madarch Garlleg Hufenog gyda Taragon

ar fara focaccia wedi'i dostio a chaws perl las 8

Cregyn Bylchog

wedi'u crino yn y badell, prosciutto, porc bol crimp
gyda purée blodfresych a berw'r dŵr 13

Croquettes Porc Carpiog a Chonfit Hwyaden

gyda purée rocet a cheirios 8.5

Paté Ffacbys Cochion, Tomato a Tsili

gyda siytni sbeislyd a bara surdoes wedi'i dostio 8

Bruschetta Caws Gafr a Tomato

wedi'i weini â basil a balsamic 7.5

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.

Prif Gyrsiau

Tir a Môr

ffiled Gymreig 8owns, corgimychiaid y brenin, samffir, Moron chantenay
brocoli tyner, asbaragws rhost mewn saws cognac a sglodion cartref 32.5

Stecen Gymreig oddi ar yr Asen 10owns 29 neu Ffiled Gymreig 8owns 31

wedi'i weini â
chonfit tomato, madarch y maes, cylchoedd nionod a sglodion cartref

Brest Hwyaden

wedi'i rhostio hefo mêl, moron chantenay, confit tatws,
purée oren a jus ceirios 22

Deuawd Cig Oen Gymreig

ffolen a moussaka cig oen wedi'i weini â sbigoglys, cennin crimp, purée mintys a pys a saws mintys 26

Supreme Cyw Iâr

tatws dauphinoise, llysiâu'r tymor, ham parma crimp,
saws caws Caerffili 19.5

Porc Bol Crimp

wedi'i goginio'n araf, pwddin gwaed, pelen porc ac afal, brocoli tyner,
moron chantenay, croquette tatws, purée afal, jus eirin a chrawen grimp 22

Risotto Eog, Corgimychiaid a Chranc

naddion parmesan ac olew basil 20

Ffiled Penfras

wedi'i rhostio, sbigoglys wedi'u coginio'n ysgafn, lemon, caper,
saws menyn a gwin gwyn, tatws wedi'u ffrio hefo choritzo 22

Wellington Llysiâu

crwst pwff gyda llenwad o sbigoglys, tatws melys, nionyn,
pupuryr, madarch a chnau pîn; saws madeira a thatws wedi'u ffrio 18

Linguine Llysiâu Hufenog

llysiâu'r gwanwyn mewn saws garlleg a gwîn gwyn,
caws fegan ac olew basil 17

Cyri y Noson

wedi'i weini â reis sbeislyd a sglodion tenau 17.5

Cig Eidion oddi ar yr Ysgwydd

wedi'i fudgoginio'n araf mewn greffi bacwn a madarch hefo tatws stwnsh a llysiâu'r tymor 19

Ar yr Ochr

Sglodion Wedi'i Torri â Llaw 4

Sglodion Tenau 3.5

Llysiâu Tymhorol 4

Cylchoedd Nionod 4.5

Tatws Dauphinoise 4.5

Salad Tŷ 3.5

Bara Garlleg 4 gyda chaws 4.5

Pwdinau

Crème Brûlée Siocled Gwyn a Mafon

gyda theisen berffro a hufen iâ fanila 7.5

Tarten y Noson

gyda hufen ffres 7.5

Posset Lemon

gyda theisen berffro 7.5

Pwddin Taffi Gludiog

saws cyflaith menyn a hufen iâ fanila 7.5

Strwdel y Noson

gyda chwstard fegan 7.5

Cacen Gaws y Noson

gyda hufen ffres 7.5

Browni Siocled a Charamel Hallt

gyda hufen iâ fegan 7.5

Amrywiaeth o Gawsiau Cymreig

bisgedi a siytni sbeislyd 10.5