

BWY DLEN

i gychwyn

CAWL Y NOSON Wedi'i weini gyda bara surdoes cynnes.	£7
PÂTÉ IAU CYW IÂR, TEQUILA A LLUGAERON Wedi'i weini gyda bara surdoes wedi'i dostio.	£9
CREGYN BYLCHOG WEDI'U SERIO MEWN PADELL Bol porc creisionllyd, prosciutto, piwri pys.	£13.5
CACENNAU PYSGOD GWLAD THAI Dail â dresin, dip tsili melys.	£9.5
TAMEIDIAU BOL PORC TERIACI Shibwns, sesame.	£8
CRYMBL MADARCH GARLLEG Madarch mewn saws garleg hufennog a gwin gwyn, gyda chrymbl perlysiau a chaws Parma sawrus ar ei ben.	£8.5
PLATIAID O ANTIPASTI I'W RANNU Cymysgedd o olewydd, chorizo wedi'i ffrio mewn gwin coch, halwmi mewn mêl a sesame, salsa tomato, focaccia cynnes.	£14
CRIMPIAU COESGYN HAM A CHEDDAR Dail â dresin, mayonnaise mwstard.	£8.5

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 ddiod.

prif gwrs

BREST CYW IÂR Brest cyw iâr wedi'i choginio mewn saws garleg hufennog a gwin gwyn gyda phasta rigatoni, gyda chaws Parma ar ei phen.	£20
COES CIG OEN Coes cig oen wedi'i brwysio'n araf, ar stwnsh llysiau gwraidd, llysiau tymhorol, jus mintys.	£27
O DIR A DŴR Stecen ffiled 8 owns, môr-lawes a chorgimychiaid y brenin wedi'u gweini gyda moron, brocoli coesyn tyner, asbaragws wedi'i rostio, saws cognac a sglodion wedi'u torri â llaw.	£35
RIBEYE 10 OWNS Confit tomato, madarch y maes, cylchoedd nionod, sglodion wedi'u torri â llaw.	£29
FFILED 8 OWNS Confit tomato, madarch y maes, cylchoedd nionod, sglodion wedi'u torri â llaw.	£33
- DEWIS O SAWSIAU £3.5 - GRAWN PUPUR - COGNAC - CENNIN A CHAWS STILTON - BEARNAISE	
BOL PORC CREISIONLLYD WEDI'I GOGINIO'N ARAF Stwnsh tsioriso, bresych Safwy a bacwn, moron Chantenay, piwri afal, crofen gyda jws afal a seidr.	£22
DWY HWYADEN Brest hwyaden wedi'i rhostio mewn padell, crimpen coes hwyaden, moron Chantenay wedi'u rhostio â mêl, tatws dauphinoise, piwri ceirios, creision pannas a jus eirin.	£24

EOG WEDI'I FFRIO MEWN PADELL

Ffiled wedi'i sgleinio â tsili, nwdls wedi'u troi a'u ffrio mewn teriaci, a brocoli coesyn tyner.

PYSGODYN CEGDDU WEDI'I BOBI MEWN POPTY

Ffiled o bysgodyn cegddu gyda chêt, brocoli coesyn tyner, saws bwyd môr gyda chorgimychiaid a chregyn gleision, tatws wedi'u ffrio.

WELINGTON LLYSIAU

Pannas, tatws melys, madarch, pupurau, llugaeron a chnau pistasio, wedi'u gweini gyda saws madeira, tatws wedi'u ffrio. (V)

RISOTO MÔR Y CANOLDIR

Cnau menyn, cêt, planhigyn wy, pupurau, olew basil.(V)

CYRI CARTREF Y DYDD

Gyda reis pilaw, sglodion wedi'u torri â llaw, bara naan a siytni mango.

PEI CARTREF Y DYDD

Wedi'i weini gyda dewis o datws hufennog neu sglodion wedi'u torri â llaw gyda llysiau tymhorol.

ASENNAU PORC

Stribedi o fol porc wedi'u coginio'n araf, wedi'u marineiddio mewn saws soi, garleg a sinsir gludïog, india-corn cyfan, sglodion tenau a cholslo cartref.

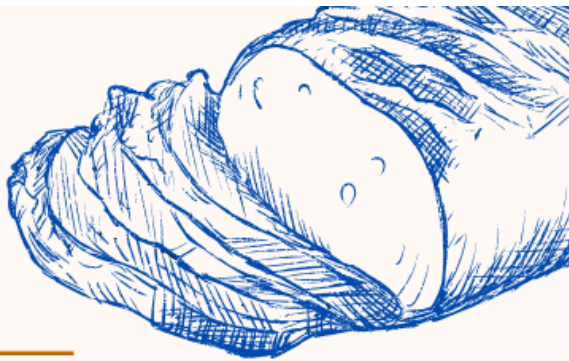


i'w orffen

TEISEN GAWS SIOCLED OREN Wedi'i gweini gyda hufen ffres.	£8
PWDIN TAFFI GLUDIOG Wedi'i weini gyda saws cyflaith menyn a hufen iâ fanila.	£8
CARAMEL HALLT A BROWNI SIOCLED Wedi'i weini gyda hufen iâ fanila.	£7.5
CRÈME BRULEE BAILEYS Wedi'i weini gyda theisen Berffro a hufen iâ fanila.	£8
MELYSGYBOLFA (ETON MESS) Cymysgedd o aeron, sinamon, hufen a meringue.	£8
CRYMBL CARTREF Y DYDD Wedi'i weini gyda chwstard ffres.	£8
DEWIS O GAWSIAU CYMREIG Wedi'u gweini gyda bisgedi a siytni cartref.	£10.5

ar y ochr

SGLODION WEDI'U TORRI Â LLAW	£4
SGLODION TENAU	£4
LLYSIAU TYMHOROL	£4.5
CYLCHOEDD NIONOD	£5
TATWS DAUPHINOISE	£4.5
SALAD Y TŶ	£4
BARA GARLLEG	£4.5
BARA GARLLEG GYDA CHAWS	£5
HALŴMI WEDI'I FFRIO	£5



YR HEN FECWS

MENU

to start

SOUP OF THE EVENING Served with warm sourdough.	£7
CHICKEN LIVER, TEQUILA AND CRANBERRY PÂTÉ Served with toasted sourdough.	£9
PAN SEARED SCALLOPS Crispy belly pork, prosciutto, pea puree.	£13.5
THAI STYLE FISHCAKES Dressed leaves, sweet chilli dip.	£9.5
TERIYAKI PORK BELLY BITES Spring onion, sesame.	£8
GARLIC MUSHROOM CRUMBLE Mushrooms in a creamy garlic and white wine sauce, topped with a savoury herb and parmesan crumble.	£8.5
SHARING ANTIPASTI PLATTER Mixed olives, sautéed chorizo in red wine, halloumi in honey and sesame, tomato salsa and warm focaccia.	£14
HAM HOCK AND CHEDDAR CROQUETTES Dressed leaves, mustard mayonnaise.	£8.5

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. Our cooking oil contains genetically modified ingredients.

main course

CHICKEN BREAST Chicken breast cooked in a creamy garlic and white wine sauce with rigatoni pasta, topped with parmesan.	£20
LAMB SHANK Slow braised lamb shank, on root vegetable mash, seasonal vegetables, mint jus.	£27
SURF AND TURF 8oz fillet steak, squid and king prawns served with carrots, tender stem broccoli, roasted asparagus, cognac sauce and hand cut chips.	£35
100Z RIBEYE Confit tomatoes, field mushroom, onion rings, hand cut chips.	£29
8OZ FILLET Confit tomatoes, field mushroom, onion rings, hand cut chips.	£33
- Choice of sauces £3.5 - Peppercorn - Cognac - Leek and stilton - Bearnaise	
CRISPY SLOW COOKED BELLY PORK Chorizo mash, savoy cabbage and bacon, chantenay carrots, apple purée, crackling with an apple and cider jus.	£22
DUO OF DUCK Pan roasted duck breast, duck leg croquette, honey roasted chantenay carrots, dauphinoise potatoes, cherry purée, parsnip crisps and plum jus.	£24

PAN FRIED SALMON Chilli glazed fillet, teriyaki stir fried noodles and tender stem broccoli.	£23
OVEN BAKED HAKE Fillet of hake with kale, tender stem broccoli, seafood sauce with prawns and mussels, sautéed potatoes.	£24
VEGETABLE WELLINGTON Parsnips, sweet potato, mushrooms, peppers, cranberry and pistachios, served with a madeira sauce and sautéed potatoes. (V)	£19
MEDITERRANEAN RISOTTO Butternut squash, kale, aubergine, peppers and basil oil. (V)	£19
HOMEMADE CURRY OF THE DAY With pilau rice, hand cut chips, naan bread and mango chutney.	£19
HOMEMADE PIE OF THE DAY Served with a choice of creamed potatoes or hand cut chips with seasonal vegetables.	£19
PORK RIBS Slow cooked pork belly strips, marinated in a sticky soy, garlic and ginger sauce, corn on the cob, skinny fries and homemade coleslaw.	£19

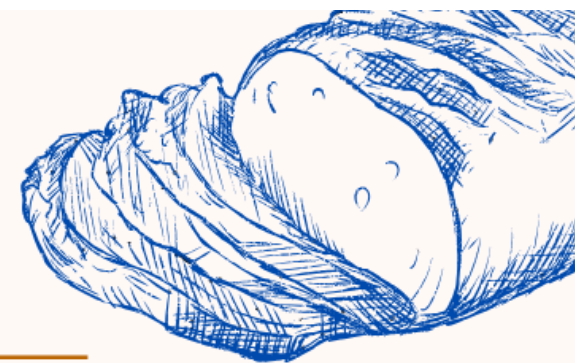


to finish

CHOCOLATE ORANGE CHEESECAKE Served with fresh cream.	£8
STICKY TOFFEE PUDDING Served with a butterscotch sauce and vanilla ice cream.	£8
SALTED CARAMEL AND CHOCOLATE BROWNIE Served with vanilla ice cream.	£7.5
BAILEYS CRÈME BRULEE Served with a shortbread biscuit and vanilla ice cream	£8
ETON MESS Mixed berries, cinnamon, cream and meringue.	£8
HOMEMADE CRUMBLE OF THE DAY Served with fresh custard.	£8
SELECTION OF WELSH CHEESES Served with biscuits and homemade chutney.	£10.5

on the side

HAND CUT CHIPS	£4
SKINNY FRIES	£4
SEASONAL VEGETABLES	£4.5
ONION RINGS	£5
DAUPHINOISE POTATOES	£4.5
HOUSE SALAD	£4
GARLIC BREAD	£4.5
GARLIC BREAD WITH CHEESE	£5
HALLOUMI FRIES	£5



YR HEN FECWS