

YR HEN FECWS

Menu

To Start

Soup of the evening 7.5

Served with warm sourdough bread

Deep fried brie 8.5

Apple & cranberry chutney, with dressed leaves

Mushrooms in a creamy garlic & white wine sauce 8.5

Served on sourdough bread topped with parmesan shavings

Pan seared scallops 13.5

Cauliflower puree, black pudding and crispy belly pork

Smoked mackerel pâté 9

Toasted sourdough, pickled carrot & cucumber salad

Confit duck & halloumi salad 10

With hoisin sauce

Salmon & spring onion fishcakes 9.5

Dressed leaves with a lemon & dill mayonnaise

Chicken skewers 9.5

Honey & garlic chicken skewers with rocket, sesame & soy sauce

Vegetarian Main Courses

Vegetable risotto 23

Creamy risotto rice in a white wine and tomato sauce, aubergine, peppers, kale, sun drenched tomatoes

Vegetable wellington 23

Butternut squash, peppers, mushrooms, spinach, beetroot, roasted pine nuts, madeira sauce and sautéed potatoes

Main Courses

Creamy garlic chicken 22

Chicken breast in a creamy garlic sauce, tagliatelle, parmesan shavings

Crispy slow cooked pork belly 24

Sautéed potatoes with chorizo, creamy savoy cabbage, chantenay carrots, apple puree, cider jus and crackling

Pan seared duck breast 27

Tenderstem broccoli, dauphinoise potatoes, parsnip puree, braised red cabbage and plum jus

Slow braised lamb shank 29

Colcannon mash, seasonal vegetables and mint jus

Bangers and mash 22

Welsh Cumberland sausages, onion & madeira gravy, seasonal vegetables

Chilli con carne 22

Rice, skinny fries and sour cream

Homemade pie of the evening 22

With a choice of creamed potatoes or hand cut chips, with seasonal vegetables

Homemade curry of the evening 22

Pilau rice, naan bread and mango chutney

Steaks

10oz Welsh ribeye 34

Confit tomatoes, field mushroom, caramelised onions and hand cut chips

8oz Welsh fillet 34

Confit tomatoes, field mushroom, caramelised onions and hand cut chips

8oz minted lamb steak 25

Confit tomatoes, field mushroom, caramelised onions and skinny fries

Fish

Oven baked cod 27

Stir fried vegetables, noodles, Thai green & coconut sauce

Seafood tagine 28

Squid, mussels and prawns in a spiced tomato sauce, Moroccan cous cous, feta cheese

On the side

Hand cut chips 4.5

Skinny fries 4.5

Seasonal vegetables 4.5

Dauphinoise potatoes 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

Sweet potato fries 4.5

Sauces

Peppercorn 4

Cognac 4.5

Stilton 4

Béarnaise 4

Garlic butter 3.5

Desserts

Sticky toffee pudding 8.5

With butterscotch sauce and vanilla ice cream

Biscoff cheesecake 8.5

Served with fresh cream

Crème caramel 8.5

With fresh cream and raisins

Crumble of the evening 8.5

Served with custard

White chocolate & cranberry bread and butter pudding 8.5

Served with custard

Salted caramel & chocolate brownie 8.5

Served with vanilla ice cream

Selection of Welsh cheese & biscuits 11

With homemade chutney

Choice of ice creams £2 per scoop

Vegan ice creams and sorbets also available

Allergies & 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

YR HEN FECWS

Bwydlen

Iddechrâu

Cawl y noson 7.5

Wedi'i weini gyda bara surdoes cynnes

Brie wedi'i ffrio'n ddwfn 8.5

Siytni afal a llugaeron, gyda dail wedi'u gwisgo

Madarch mewn saws garlleg hufennog a gwin gwyn 8.5

Wedi'i weini ar fara surdoes â naddion parmesan

Cregyn bylchog wedi'u serio mewn padell 13.5

Piwrî blodfresych, pwdin du a bol phorc crensiog

Pâté macrell mwg 9

Surdoes wedi'i dostio a salad moron wedi'u piclo a chiwcymbr

Salad hwyaden confit a halloumi 10

Gyda saws hoisin

Cacennau pysgod eog a shibwns 9.5

Dail wedi'u gwisgo gyda mayonnaise lemn a dil

Sgiwerau cyw iâr 9.5

Sgiwerau cyw iâr mêl a garlleg gyda roced, sesame a saws soi

Prif Gyrsiau Llysieuol

Risotto llysieuol 23

Reis risotto hufennog mewn saws gwin gwyn a thomato, aubergine, pupurau, cêl, tomatos wedi'u socian yn yr haul

Wellington llysiau 23

Sboncen melyn, pupurau, madarch, sbigoglys, betys, cnau pinwydd wedi'u rhostio, saws madeira a thatws wedi'u ffrio

Prif Gyrsiau

Cyw iâr garlleg hufennog 22

Bron cyw iâr mewn saws garlleg hufennog, tagliatelle, naddion parmesan

Bol porc crensiog wedi'i goginio'n araf 24

Tatws wedi'u ffrio gyda chorizo, bresych savoy hufennog, moron chantenay, piwrî afal, sudd seidr a chrofen

Bron hwyaden wedi'i serio mewn padell 27

Brocoli coesyn tyner, tatws dauphinoise, piwrî parsnip, bresych coch wedi'i frwysio a sudd eirin

Coes oen wedi'i frwysio'n araf 29

Stwnsh Colcannon, llysiau tymhorol a sudd mintys

Selsig a thatws mash 22

Selsig Cumberland Cymreig, saws nionyn a madeira, llysiau tymhorol

Chili con carne 22

Reis, sglodion tenau a hufen sur

Pei cartref y noson 22

Gyda dewis o datws hufennog neu sglodion wedi'u torri â llaw, gyda llysiau tymhorol

Cyrri cartref y noson 22

Reis pilaf, bara naan a siytni mango

Steecs

10 owns o ribeye Cymreig 34

Tomatos confit, madarch cae, nionod wedi'u caramelio a sglodion wedi'u torri â llaw

8 owns o ffiled Cymreig 34

Tomatos confit, madarch cae, nionod wedi'u caramelio a sglodion wedi'u torri â llaw

8 owns o stêc oen mintys 25

Tomatos confit, madarch cae, winwns wedi'u caramelio a sglodion tenau

Pysgod

Penfras wedi'i bobi yn y popty 27

Llysiau wedi'u tro-ffrio, nwdls, saws gwyrdd a chnau coco Thai

Tagin bwyd môr 28

Sgwid, cregyn gleision a corgimychiaid mewn saws tomato sbeislyd, cws cws Morocco, caws feta

Ar yr Ochr

Sglodion wedi'u torri â llaw 4.5

Sglodion tenau 4.5

Llysiau tymhorol 4.5

Tatws dauphinoise 4.75

Modrwyau nionod 5.25

Salad tŷ 4.5

Bara garlleg 4.5

Bara garlleg cawslyd 5.25

Sbigoglys hufennog 4.5

Sglodion halloumi 5.25

Sglodion tatws melys 4.5

Sawsiau

Grawn pupur 4

Cognac 4.5

Stilton 4

Béarnaise 4

Menyn garlleg 3.5

Pwdinau

Pwdin toffi gludiog 8.5

Gyda saws cyflaith menyn a hufen iâ fanila

Cacen gaws Biscoff 8.5

Wedi'i weini gyda hufen ffres

Crème caramel 8.5

Gyda hufen ffres a rhesins

Crymbl y noson 8.5

Wedi'i weini gyda cwstard

Pwdin bara menyn siocled gwyn a llugaeron 8.5

Wedi'i weini gyda cwstard

Brownie caramel hallt a siocled 8.5

Wedi'i weini gyda gufen iâ fanila

Dewis o gaws a bisgedi Cymreig 11

Gyda siytni cartref

Dewis o hufen iâ £2 y sgŵp

Hufen iâ fegan a sorbets ar gael hefyd