



# BWYDLEN I DDECHRAU

**CAWL Y NOSON 7**  
gyda bara surdoes cynnes

**STRIBEDI CYW IÂR 9.5**  
a llaeth enwyn mewn briwsion bara  
wedi'u gweini gyda saws chipotle

**SGALOPS WEDI'U FFRÏO 13.5**  
bol mochyn crimp, pwdin gwaed  
a mwtrin pwmpen cnau menyn

**CAWS AR DOST CYMREIG 9**  
ar fara surdoes gyda  
frisée a salsa thomato

**EOG WEDI'I GOCHI O'R BADELL 12**  
gydag wy wedi'i botsio, cacen datws  
gynnes a saws hollandaise

**CROQUETTE CAWS GAFR 9**  
wedi'i sgeintio hefo mêl,  
ciwcymbyr wedi'i biclo a betys

**CORGIMYCHIAID Y BRENIN 12**  
mewn olew garlleg a tsili  
wedi'i weini gyda bara surdoes cynnes

**OLIFAU CYMYSG 6**  
bara crystiog, olew balsamic

Yr Hen Fecws, 15-16 Lombard Street, Porthmadog, LL49 9AP  
Tel - 01766 514 625 [www.henfecws.com](http://www.henfecws.com)  
[info@henfecws.com](mailto:info@henfecws.com)

Vat No 994846352 Company No 10102949 Version 2024

## PRIF GYRSIAU

**CYW IÂR ODDI AR YR ASGWRN 20**  
wedi'i stwffio gyda chennin, madarch a chaws Gruyère wedi'i rowlio  
mewn ham Parma a'i weini gyda thatws stwnsh a saws madarch

**BOL MOCHYN CRIMP WEDI'I GOGINIO'N ARAF 22**  
tatws ffondant, brocoli tyner, moron Chantenay,  
mwtrin afal, cracling, jus seidr ac afal

**TONNAU A'R TIR 35**  
stêc ffiled 8oz, sgwid, corgimychiaid y brenin, spigoglys, moron  
chantenay a maip sglein, asbaragws rhost a saws cognac

**100Z STÊC LLYGAD YR ASEN 29**  
confit tomatos, madarch y maes, cylch nionod wedi'u  
gweini â sglodion wedi'u torri â llaw

**80Z STÊC FFILED 33**  
confit tomatos, madarch y maes, cylch nionod wedi'u  
gweini â sglodion wedi'u torri â llaw

**DEWIS O SAWSIAU 3.5**  
grawn pupur, cognac, cennin a stilton

**CLWYD (RAC) PEDWAR ASGWRN O GÎG OEN 29**  
clwyd o gîg oen mewn crystyn garlleg a pherlysiau gyda gratin  
tatws, nionyn a them, sbigoglys, brocoli tyner a jus mint

**DEUAWD HWYADEN 24**  
brest hwyaden wedi'i rhostio yn y badell, croquette confit coes  
hwyaden, moron Chantenay wedi'u rhostio mewn mêl, tatws  
dauphinoise, mwtrin betys a jus eirin.

**FFILED PENFRAS O'R POPTY 24**  
mewn saws menyn, caprys a lemwn,  
chorizo samffir a thatws wedi'u ffrïo.

**FFILED EOG WEDI'I FFRÏO 23**  
a'i sgleinio gyda tsili, teriyaki nwdls wedi'u ffrïo, brocoli tyner

**CARBONARA LLYSIEUOL 19**  
olew basil, crafion caws 'violife'

**WELLINGTON LLYSIAU 19**  
crwst pwff wedi'i lenwi gyda sbigoglys, tatws melys, nionyn,  
pupur, madarch a chnau pin, saws Madeira, tatws wedi'u ffrïo

**BYRGYR YR HEN FECWS 19**  
bynsan brioche, pati 6 owns o eidion Cymreig, rocet, tomato,  
gercin wedi'u sleisio, madarch wedi'u ffrïo, cylch nionyn,  
bacwn wedi'i gochi, caws monterey Jack,  
mayo sriracha, sglodion, colslo cartra'.

**PEI CARTRA' Y DYDD 19**  
wedi'i gweini gyda dewis o datws - sglodion cartra' neu datws  
stwnsh, llysiau tymhorol a jus

**CYRI CARTRA' Y DYDD 19**  
gyda reis pilau, sglodion cartra', bara naan a siytnei mango

## AR YR OCHR

Sglodion wedi'i torri â llaw 4  
Sglodion tenau 4  
Llysiau tymhorol 4.5  
Cylchoedd nionod crimp 5  
Tatws dauphinoise 4.5  
Salad tŷ 4  
Bara garlleg 4.5  
Bara garlleg gyda chaws 5

## PWDINAU

**CACEN GAWS GIN A THONIC 8**  
wedi'i weini gyda leim sgleiniog a hufen ffres

**PWDIN TAFFI GLUDIOG 8**  
hefo saws cyflaith a hufen iâ fanila

**BROWNI CARAMEL HALLT A SIOCLED 7.5**  
hefo hufen iâ fanila

**TRIAWD SIOCLED 9**  
panna Cotta siocled gwyn, browni siocled,  
mŵs siocled tywyll, hufen ffres.

**CRÈME BRÛLÉE LEMWN 8**  
gyda bisgeden frau a hufen iâ fanila

**TARTE TATIN 8**  
afalau wedi'u caramleiddio ac wedi'u  
crasu mewn crwst melys gyda hufen ia fanila.

**AMRYWIAETH O GAWSIAU CYMREIG 10.5**  
gyda bisgedi a siytnei gartra

**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.



PORTHMADOG

## MENU

### STARTERS

**SOUP OF THE EVENING 7**  
served with warm sourdough

**BUTTERMILK CHICKEN STRIPS 9.5**  
coated in breadcrumbs, served with chipotle sauce

**PAN SEARED SCALLOPS 13.5**  
crispy belly pork, black pudding and  
spiced butternut squash purée

**WELSH RAREBIT 9**  
on toasted sourdough  
frisée and tomato salsa

**PAN-FRIED SMOKED SALMON 12**  
with poached egg warm potato cake,  
hollandaise sauce

**GOATS CHEESE CROQUETTE 9**  
drizzled with honey, pickled cucumber  
and beetroot

**KING PRAWNS 12**  
in a garlic and chilli oil served  
with warm sourdough

**MIXED OLIVES 6**  
crusty bread and balsamic

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### MAIN COURSES

**BALLOTINE OF CHICKEN 20**  
stuffed with leeks, mushrooms & gruyère cheese, rolled in Parma ham  
served with creamed potatoes and a mushroom sauce

**CRISPY SLOW-COOKED BELLY PORK 22**  
fondant potato, tender stem broccoli,  
chantenay carrots, apple purée,  
crackling, cider, and apple jus

**SURF AND TURF 35**  
8oz fillet steak, squid and king prawns served  
with wilted spinach, glazed chantenay carrots, tender stem broccoli,  
roasted asparagus, cognac sauce and hand-cut chips

**100Z RIBEYE 29**  
confit tomatoes, field mushroom,  
onion rings and served with hand-cut chips

**80Z FILLET 33**  
confit tomatoes, field mushroom,  
onion rings and served with hand-cut chips

**choice of sauces 3.5**  
peppercorn, diane, leek & stilton

**FOUR BONE RACK OF LAMB 29**  
garlic and herb-crusted rack of lamb with a potato, onion & thyme  
gratin, wilted spinach, tender stem broccoli and mint jus

**DUO OF DUCK 24**  
pan-roasted duck breast, confit duck leg croquette,  
honey roasted chantenay carrots, dauphinoise potatoes  
beetroot purée and plum jus.

**OVEN-BAKED COD FILLET 24**  
in a lemon and caper butter sauce, samphire,chorizo  
and sautéed potatoes

**PAN FRIED SALMON 23**  
chilli glazed fillet, teriyaki  
stir-fried noodles and tender stem broccoli

**VEGETARIAN CARBONARA 19**  
with basil oil and violife cheese shavings

**VEGETABLE WELLINGTON 19**  
puff pastry filled with spinach, butternut squash, beetroot,  
peppers, chestnut mushrooms and pine nuts served with madeira  
sauce and sautéed potatoes.

**THE HEN FECWS BURGER 19**  
brioche bun, Welsh 6oz beef patty, rocket, tomato, sliced  
gherkin, fried mushroom, onion ring, smoked bacon, monterey jack  
cheese, sriracha mayo served with fries and  
homemade coleslaw

**HOMEMADE PIE OF THE DAY 19**  
served with a choice of  
creamed potatoes or hand-cut chips and veg

**HOMEMADE CURRY OF THE DAY 19**  
with pilau rice, hand-cut chips,  
naan bread and mango chutney

### SIDES

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

### DESSERTS

**GIN AND TONIC CHEESECAKE 8**  
served with glazed lime and fresh cream

**STICKY TOFFEE PUDDING 8**  
served with butterscotch sauce and vanilla ice cream

**SALTED CARAMEL  
AND CHOCOLATE BROWNIE 7.5**  
served with vanilla ice cream

**TRIO OF CHOCOLATE 9**  
white chocolate panna cotta, milk  
chocolate brownie and dark chocolate moose  
served with fresh cream

**LEMON CRÈME BRÛLÉE 8**  
served with shortbread biscuit  
and vanilla ice cream

**TARTE TATIN 8**  
caramelized apples baked in  
sweet pastry and served with vanilla ice cream

**SELECTION OF WELSH CHEESES 10.5**  
served with biscuits and homemade chutney

**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.