

Yr Hen Fecws Restaurant



Starters

Soup of the Evening

served with warm sourdough 6.5

Chicken Liver, Brandy & Herb Pate

served with toasted sourdough and spiced chutney 7.5

Shetland Mussels

in cream, garlic & white wine with leeks, bacon and thyme
or

Thai style, chilli, garlic, coriander and coconut
both served with warm crusty bread 10

Pan Seared Scallops

served with black pudding crumb, crispy belly pork and pea
purée 12

Creamy Garlic Mushrooms

with tarragon on toasted focaccia topped with perl las cheese 8

Confit Duck and Crispy Halloumi Salad

dressed with hoi sin sauce 9

Tofu & Tomato Bruschetta

served with rocket and balsamic glaze V/VE 7

Goats Cheese Croquettes

with honey, pickled cucumber and beetroot salsa V 8

Mixed Olives, Breads, Oil & Balsamic V 6

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 fillet steak, squid, king prawns, samphire, glazed chantenay carrots and tender stem broccoli, roasted asparagus and a cognac sauce and hand cut chips 32

10oz Ribeye Steak 26 or 8oz Fillet Steak 29

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

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

Duo of Duck

pan fried duck breast, crispy duck leg croquettes, chantenay carrots, sweet potato puree, dauphinoise potatoes served with a cherry jus 22

Crispy Slow Cooked Belly Pork

chorizo mash, tender stem broccoli, chantenay carrots, apple purée, red wine & plum jus and crackling 21

Chicken Supreme

served with spring onion & garlic mash, seasonal vegetables and a Caerphilly cheese sauce 19

Roast Welsh Lamb Rump

wild mushrooms, dauphinoise potatoes, crispy leeks, pea purée and mint jus 26

Pan Fried Seabass

served on julienne vegetables with sautéed potatoes and a prawn & lobster bisque 21

Salmon & Pea Risotto

topped with parmesan shavings and basil oil 19

Pea, Mushroom & Red Pepper Risotto

finished with basil oil V/VE 17

Vegetable Wellington

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

Beef Stroganoff

served with rice and flat bread 19

Chicken & Mango Curry

served with spicy rice and skinny fries 17

we do have alternative vegetarian and vegan options, please ask our team

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

White Chocolate and Raspberry Crème Brûlée

served with shortbread biscuit and vanilla ice-cream 7

Tart of the Evening

served with fresh cream 7

Sticky Toffee Pudding

served with butterscotch sauce and vanilla ice-cream 7

Apple Strudel

served with vegan custard V/VE 7

Cheesecake of the Evening

served with fresh cream 7

Chocolate & Salted Caramel Brownie

served with vegan ice cream V/VE 6.5

Selection of Welsh Cheeses

served with biscuits and homemade chutney 10

I Ddechrau

Cawl y Noson

wedi'i weini â surdoes cynnes 6.5

Paté Hwyaden, Bricyll a Brandi

wedi ei weini gyda thost surdoes a siytni sbeislyd 7.5

Cregyn Gleision Shetland

mewn saws hufen, garleg a gwin gwyn gyda chennin, bacwn a teim
neu

mewn arddull Thai, tsili, garleg, coriander a cnau coco
y ddau wedi'i weini â bara crystiog cynnes 10

Cregyn Bylchog ar y Badell

gyda briwsion pwdin ddu, bol porc crimp a purée pys 12

Madarch Garleg Hufenog gyda Taragon

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

Confit Hwyaden Crimp

gyda salad halloumi a saws hoi sin 9

Bruschetta Tofu a Tomato

wedi'i weini â dail roced a balsamic V/VE 7

Croquettes Caws Gafr

gyda mêl, ciwcymbr wedi biclo a salsa betys V 8

Cymysgedd o Olewydd a Bara gydag Olew a Balsamic V 6

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

Tonnau a'r Tir

stêc ffiled 8oz, sgwid, corgimychiaid y brenin, llyrllys, moron chantenay a maip sglein, asbaragws rhost a saws cognac 32

Stêc Llygad yr Asen 10oz 26 neu 8oz Stêc Ffiled 29

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

Deuawd Hwyaden

brest hwyaden wedi'i ffrio, croquette coes hwyaden crimp, moron chantenay, purée thatws melys, tatws dauphinoise wedi'i gweini â jus ceirios 22

Porc Bol Crimp Wedi'i Goginio'n Araf

stwnsh chorizo, brocoli coesau brau, moron chantenay, purée afal, jus gwin coch a plwm a chrofen grim 21

'Supreme' Cyw Iâr

gyda sibwns a tatws stwnsh garleg, llysiau tymhorol a saws caws Caerphilly 19

Ffolen Oen Gymreig Wedi Rostio

madarch gwyllt, tatws dauphinoise, cennin crimp, purée pys a jus mintys 26

Draenog y Môr

wedi'i weini â llysiau julienne, tatws sauté a bisg corgimwch a sgwid 21

Risotto Eog a Pys

wedi'i orffen gyda siafins parmesan a olew basil 19

Risotto Pys, Madarch a Pupur Coch

wedi'i orffen gyda olew basil LL/FE 17

Wellington Llysiau

crwst pwff wedi'i lenwi â sbigoglys, taten felys, nionod, puprynnau, madarch a chnau pinwydd gyda saws madeira wedi'i weini â thatws sauté LL/FE 18

Stroganoff Cig Eidion

wedi'i weini â reis a bara garleg 19

Cyri Cyw Iâr a Mango

wedi'i weini â reis sbeislyd a sglodion tenau 17



Ar yr Ochr

Sglodion Wedi'i Torri â Llaw 3.5

Sglodion Tenau 3.5

Llysiau Tymhorol 3.5

Cylchoedd Nionod Crimp 4

Tatws Dauphinoise 4

Salad Tŷ 3.5

Bara Garleg 4 gyda chaws 4.5

Pwdinau

Crème Brûlée Siocled Gwyn a Mafon

wedi'i weini â bisged teisen frau a hufen iâ fanila 7

Tarten y Noson

wedi'i gweini â hufen ffres 7

Pwdin Taffi Gludiog

wedi'i weini â saws butterscotch a hufen iâ fanila 7

Strudel Afal

wedi'i weini â chwstard fegan LL/FE 7

Cacen Gaws y Noson

wedi'i gweini â hufen ffres 7

Brownie Siocled a Caramel wedi'i Halltu

gyda hufen ia fegan LL/FE 6.5

Dewis o Gawsiau Cymreig

wedi'i weini â bisgedi a siytni cartref 10