

# Bwydlen Sul y Tadau

2 gwrs £13.95    3 chwrs £16.95

Platiau plant ar gael am hanner y pris

Mae ein bwydlen yn cynnwys alergenau. Gofynnwch i'n staff am wybodaeth bellach os oes gennych unrhyw alergeddau.



## Cwrs Cyntaf

### Cacennau Pysgod Cartref yn null Thai

Gyda saws tsili melys a salad

### Amrywiaeth o Gig Oer

Gyda bara crystiog cynnes, olifau wedi'u marinadu ac olew trochi

### Cawl y Dydd (DG)

Cawl cnau menyn, pupur coch a chaws Grana Padano wedi'i sgeintio ag olew basil a chyda bara crystiog cynnes

## Pwdin

### Crème Brûlée (DG)

Crème brûlée afal a sinamon

### Pwdin Taffi Stici Cynnes

Gyda saws taffi cartref a hufen iâ fanila

### Poset Oren a Leim (DG)

Gyda coulis mafon

## Prif Gyrsiau

### Sianc o Gig Oen Cymreig (DG)

Wedi'i goginio'n araf gyda mwtrin seleri, llyisiau'r gwanwyn a grefi rhosmari a mintys

### Parsel Eog Pob (DG)

Wedi'i lenwi â marinâd Chermoula cartref, tomatos bach a bysedd pupur coch wedi'u rhostio, gyda llyisiau'r gwanwyn a thatws newydd

### Wellington Ffa Cymysg Mecsicanaidd a Ffeta

Gyda llyisiau'r gwanwyn a thatws newydd

Yn Gorad rydym yn ymroddedig i gynhyrchu bwyd cartref amheuthun yn defnyddio'r cynhwysion mwyaf ffres a hynny, lle bo'n bosibl, o ffynonellau lleol. Mae ein holl wyau yn wyau buarth ac rydym yn prynu ein pysgod o bysgodfeydd sy'n ymroddedig i arferion pysgota cynaliadwy ac rydym wedi cael achrediad Masnach Deg.

# Father's Day Menu

**2 course £13.95**    **3 course £16.95**

Child portions available at half the price

Our menu contains allergens, please ask our staff for further information if you have any allergies.



## Starters

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### Homemade Thai Fish Cakes (GF)

With sweet chilli sauce and salad

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### Charcuterie Selection of Meats

With warm crusty bread, marinated olives and dipping oil

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### Soup of the Day (GF)

Curried squash, red pepper and Grana Padano cheese soup drizzled with basil oil served with warm crusty bread

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## Desserts

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### Crème Brûlée (GF)

Apple and cinnamon crème brûlée

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### Warm Sticky Toffee Pudding

with homemade toffee sauce and vanilla ice cream

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### Orange and Lime Posset (GF)

With raspberry coulis

## Mains

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### Slow Roast Welsh Lamb Shank (GF)

With roast celeriac mash, spring vegetables and rosemary and mint gravy

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### Baked Salmon Parcel (GF)

Filled with homemade Chermoula marinade, cherry tomatoes and roasted red pepper fingers served with spring greens and new potatoes

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### Mexican Mixed Bean and Feta Wellington

Served with spring greens and new potatoes

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At Gorad we are committed to producing delicious, homemade food using the freshest ingredients which, where possible, are locally sourced. All our eggs are free range, our fish is purchased from fisheries that are committed to sustainable fishing practices and we are Fairtrade accredited.