

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.

## Prydau ysgafn £6.95

### Caws ar dost traddodiadol

Gwneir gyda chaws Cymreig mwstard a chwrw 'Y Fenni', gyda salad y cogydd a bresych coch wedi'u piclo

### Amrywiaeth bwyd môr

Cylchoedd sgwid wedi'u ffrio, corgimychiaid mewn briwsion bara, darnau o benfras a sgwid gyda dip aioli, sglodion tatws melys a salad y cogydd

### Adenydd cyw iâr tanlyd

Wedi'u gwneud gyda saws poeth arbennig Gorad, gyda sglodion tatws melys neu sglodion trwchus a salad y cogydd

### Salad afal, caws glas Cymreig Perl Las a chnau ffrengig (DG)

Gyda roced, tomatos bychain a grawn quinoa, a bresych coch wedi'u piclo gyda dresin slots, mêl a balsamig

### Salad betys, llus a salad afocado (DG, LI)

Dail salad cymysg, tomatos bychain a grawn quinoa gyda dresin slots, mêl a balsamig

### Tomato ceirios wedi'u rhostio, aubergine a phupur coch (LI)

Gyda sbageti ffres, saws tomato a bara garlleg

### Rogan Josh cyw lâr

Gyda reis basmati, bara naan a siytni mango

### Rogan Josh tatws melys ac aubergine (LI)

Gyda reis basmati, bara naan a siytni mango

### Pate brithyll Mwg arbennig Gorad

Gyda bara crystiog a menyn, llyisiau wedi'u piclo a salad bach y cogydd

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.

## Lunch light bites £6.95

### Traditional Welsh rarebit

Made using 'Y Fenni' mustard and ale Welsh cheese served with chef's salad and pickled red cabbage

### Seafood medley

Selection of deep fried panko squid rings, breaded prawns, cod bites and squid with an aioli dip, sweet potato fries and chef's salad

### Fiery chicken wings

Made with Gorad's own hot sticky marinade served with choice of sweet potato fries or chunky chips and salad

### Apple, Perl Las Welsh blue cheese and walnut salad (GF)

With rocket, cherry tomatoes and quinoa grain, pickled red cabbage dressed with a shallot, honey and balsamic dressing

### Roast beetroot, blueberry and avocado salad (GF, Vegan)

Mixed salad leaves, cherry tomatoes and quinoa grain with a shallot, honey and balsamic dressing

### Roasted cherry tomato, aubergine and red pepper (V)

With fresh spaghetti pasta, tomato sauce and garlic bread

### Chicken Rogan Josh

With basmati rice, naan bread and mango chutney

### Sweet potato and aubergine Rogan Josh (V)

With basmati rice, naan bread and mango chutney

### Gorad's smoked trout pate

With warm crusty bread and butter, pickled vegetables and chef's side salad

## Byrgys Gourmet Gorad £6.95

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### Byrger cig eidion Gorad

Gyda thomato fawr, caws Monterey Jack, nionod wedi'u carameleiddio, a'i weini â coleslaw a naill ai sglodion tatws melys neu sglodion trwchus

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### Byrger cneuen wen a ffacbys (LI)

Gyda thomato fawr, caws Monterey Jack, nionod wedi'u carameleiddio, a'i weini â coleslaw a naill ai sglodion tatws melys neu sglodion trwchus

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### Byrger cig oen mewn mintys

Gyda thomato fawr, caws Monterey Jack, nionod wedi'u carameleiddio, a'i weini â coleslaw a naill ai sglodion tatws melys neu sglodion trwchus

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## Pitsa / Calzone Gorad

Gyda salad y cogydd

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**Margherita (LI)** - Caws a thomato £8.50

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**Groegaidd (LI)** - Olifau, caws gafr a mozzarella £9.00

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**Eidalaidd** - Mozzarella, ham mwg ac olifau £9.50

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**Bwyd môr** - Cregyn gleision, sgwid a chorgimychiaid £9.50

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**Cyw iâr tikka** - Cyw iâr, pupur rhost £9.50

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**Gwledd gig** - Cig eidion tsili a pepperoni £9.00

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## Gorad Gourmet Burgers £6.95

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### Gorad beef burger

With beef tomato, Monterey Jack cheese, caramelised onions and served with slaw and either sweet potato fries or chunky chips

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### Squash and chickpea burger (V)

With beef tomato, caramelised onions and served with slaw and either sweet potato fries or chunky chips

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### Minted lamb burger

With beef tomato, Monterey Jack cheese, caramelised onions and served with slaw and either sweet potato fries or chunky chips

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## Gorad Pizza / Calzone

Served with Chefs salad

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**Margherita (V)** - Cheese and tomato £8.50

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**Greek (V)** - Olives, goats cheese and mozzarella £9.00

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**Italian** - Mozzarella, smoked ham and olives £9.50

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**Seafood** - Mussels, squid and prawns £9.50

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**Chicken tikka** - Chicken, roast pepper £9.50

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**Meat feast** - Chilli beef and pepperoni £9.50

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## Archebion ychwanegol

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<b>Powlen o sglodion tatws melys neu sglodion trwchus (LI)</b>	<b>£2.95</b>
<b>Cylchoedd nionod (LI)</b>	<b>£2.95</b>
<b>Salad bach y cogydd (DG, LI)</b>	<b>£2.95</b>
<b>Dips hummus a pitta (LI)</b>	<b>£2.95</b>
<b>Powlen o olifau cymysg wedi'u marinadu (LI)</b>	<b>£2.95</b>
<b>Bara galleg (LI)</b>	<b>£2.95</b>
<b>Llysiau tymhorol (DG, LI)</b>	<b>£2.95</b>
<b>Redslaw (DG, LI)</b>	<b>£2.95</b>
<b>Bara garlleg gyda chaws mozzarella (LI)</b>	<b>£3.50</b>
<b>Detholiad o fara wedi'i bobï'n ffres gyda olew olewydd a finegr balsamig (LI)</b>	<b>£3.50</b>

## Pwdinau £4.95

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<b>Tarten siocled oren gyfoethog (LI)</b> Gyda saws siocled a sorbet oren Môn ar Lwy	
<b>Brownie siocled gynnes (LI)</b> Gyda chnau pistachio mân, hufen iâ siocled a basil	
<b>Detholiad o hufen iâ Môn ar Lwy (DG, LI)</b>	
<b>Pwdin taffi stici cynnes (LI)</b> Gyda saws taffi arbennig Gorad a hufen iâ fanila Môn ar Lwy	
<b>Silabwb llus a cheuled lemon (DG, LI)</b> Gyda snap sinsir	

## Sides & nibbles

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<b>Bowl of sweet potato fries or chunky chips (V)</b>	<b>£2.95</b>
<b>Onion rings (V)</b>	<b>£2.95</b>
<b>Chef's side salad (GF, V)</b>	<b>£2.95</b>
<b>Hummus and pitta dippers (V)</b>	<b>£2.95</b>
<b>Bowl of marinated mixed olives (V)</b>	<b>£2.95</b>
<b>Seasonal vegetables (GF, V)</b>	<b>£2.95</b>
<b>Redslaw (GF, V)</b>	<b>£2.95</b>
<b>Garlic bread (V)</b>	<b>£2.95</b>
<b>Garlic bread with mozzarella cheese (V)</b>	<b>£3.50</b>
<b>Selection of freshly baked bread with olive oil and balsamic vinegar (V)</b>	<b>£3.50</b>

## Desserts £4.95

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<b>Rich chocolate orange tart (V)</b> With chocolate sauce and Mon ar Lwy blood orange sorbet	
<b>Warm chocolate brownie (V)</b> with crushed pistachios, chocolate and basil ice cream	
<b>Selection of Mon ar Lwy ice creams (GF, V)</b>	
<b>Warm sticky toffee pudding (V)</b> with Gorad's toffee sauce and Mon ar Lwy vanilla ice cream	
<b>Blueberry and lemon curd syllabub (GF, V)</b> With ginger snap	

# Cinio Dydd Sul

**Prif gwrs £9.95**     **2 gwrs £12.95**  
**3 chwrs £14.95**

Mae ein bwydlen yn cynnwys alergenau. Gofynnwch i'n staff am wybodaeth bellach os oes gennych unrhyw alergeddau. Mae'r prif gwrs ar gael i blant yn hanner pris

## Cwrs Cyntaf

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### **Cawl y dydd (LI)**

Gyda bara crystiog cynnes

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### **Detholiad Dwyreiniol (LI)**

Samosa, bhaji nionyn a spring rolls  
llysieuol, gyda dip tsili melys

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### **Corgimychiaid Torpido**

Gyda saws tsili melys a salad

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## Prif Gyrsiau

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### **Rhost cig eidion gyda phwddin swydd efrog**

Wedi'i weini â moron a thatws stwnsh rwdan, bresych coch, llysiâu gwyrdd a thatws rhost

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### **Ffiled eog gyda saws gwin gwyn (DG)**

Wedi'i weini â moron a thatws stwnsh rwdan, bresych coch, llysiâu gwyrdd a thatws rhost

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### **Pasta llysieuol wedi ei bobï gyda mozzarella (V)**

Gweini gyda salad neu lysiau

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## Pwddin

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### **Tarten siocled oren gyfoethog (LI)**

Gyda saws siocled a sorbet oren Môn ar Lwy

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### **Pwddin taffi stici (LI)**

Gyda saws taffi a hufen iâ Môn ar Lwy

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### **Triawd o Hufen Iâ Môn ar Lwy (LI)**

# Sunday Lunch

**Main course £9.95**     **2 course £12.95**  
**3 course £14.95**

Our menu contains allergens, please ask our staff for further information if you have any allergies. The main course is half price for a child portions.

## Starters

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### **Soup of the day (V)**

Served with warm crusty bread

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### **Oriental selection (V)**

Samosa, onion baji and vegetable spring roll served with sweet chilli dip

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### **Torpedo prawns**

With sweet chilli dip and salad garnish

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## Mains

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### **Roast beef topside with Yorkshire pudding**

Served with carrot and swede mash, braised red cabbage, green vegetables and roast potato

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### **Fillet of salmon with white wine sauce (GF)**

Served with carrot and swede mash, braised red cabbage, green vegetables and roast potato

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### **Vegetarian pasta bake topped with mozzarella (V)**

Served with chefs side salad or vegetables

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## Desserts

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### **Rich chocolate orange tart (V)**

With blood orange sorbet and chocolate sauce

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### **Homemade hot sticky toffee pudding (V)**

With toffee sauce and iâ Môn ar Lwy ice cream

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### **Selection of Môn ar Lwy ice creams (V)**