

Bwydlen Cyn y Theatr

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

Cylchoedd Calamari Mewn Cytew

Gweinir gyda salad bach a saws trochi tsili melys

Parseli Mango a Brie (LI)

Gyda saws trochi cyrens coch a salad bach

Cawl y Dydd (LI)

Gyda bara crystiog cynnes a menyn

Pwdin

Cacen Hufen Banoffi

Gyda hufen iâ fanila a coulis mafon

Pwdin Taffi Stici

Gyda saws taffi

Hufen Iâ Môn ar Lwy (DG, LI)

Dewiswch o ddetholiad o hufen iâ a gynhyrchir yn lleol

Prif Gyrsiau

Bourguignon Cig Eidion gyda

Nionod Ifanc a Gwin Coch (DG)

Gyda mwtrin tatws hufennog a llysiau gwyrdd y gwanwyn

Tofu Gwyrdd Thai, Cyri Pys a

Thatws Melys (LI, DG, Fegan)

Gyda reis basmati a ffa crensiog a choriander

Pitsa Bwyd Môr 10"

Wedi'i wneud â chorgimychiaid, cregyn gleision a chylchoedd sgwid gyda mozzarella a pherlyisiau cymysg

Salad Halloumi Wedi'i Ffrio

Mewn Padell (LI, DG)

Gyda reis blodfresych, tomatos bach, dail cymysg wedi'u sgeintio â tsili melys a dresin mêl a mintys

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.



Bwyd a Diod

Pontio

Food & Drink

Pre Theatre 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

Battered Calamari Rings

Served with salad garnish and sweet chilli dipping sauce

Mango and Brie Parcels (V)

With redcurrant dipping sauce and side salad

Soup of the Day (V)

Served with warm crusty bread and butter

Desserts

Banoffee Cream Pie

With vanilla ice cream and raspberry coulis

Sticky Toffee Pudding

With toffee sauce

Môn ar Lwy Ice Creams (GF, V)

Choose from a selection of locally produced ice creams

Mains

Beef Bourguignon with Baby Onions and Red Wine (GF)

Served with creamy mashed potato topped with spring greens

Thai Green Tofu, Pea and Sweet Potato Curry (V, GF, Vegan)

Served with basmati rice topped with crunchy sprouting beans and coriander

10" Seafood Pizza

Made with prawns, mussels and squid rings topped with mozzarella and mixed herbs

Pan Fried Halloumi Salad (V, GF)

With cauliflower rice, cherry tomatoes, mixed leaves all drizzled with sweet chilli, honey and mint dressing

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.

