

Archebion ychwanegol

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

Pwdinau

£4.95

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

Sides & nibbles

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

Desserts

£4.95

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

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.

Cwrs Cyntaf

Salad betys, llus ac afocado (LI) Gyda dresin slots, mêl a balsamig	£4.95
Pate brithyll mwg arbennig Gorad Gyda bara crystiog cynnes, ciwcymbr wedi'i biclo a salad bach y cogydd	£5.95
Adenydd cyw iâr tanllyd Gedi'u gwneud gyda saws poeth arbennig Gorad, a chyda salad bach y cogydd	£5.95
Caws ar dost traddodiadol (*LI) Gwneir gyda chaws Cymreig mwstard a chwrw 'Y Fenni', gyda salad y cogydd	£4.95
Calamari wedi'i ffrio Gyda saws tsili melys a salad bach	£5.95
Cawl y dydd (LI) Gyda bara crystiog a menyn	£4.95

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.

Starters

Roast beetroot, blueberry and avocado salad (V) With shallot, balsamic and honey dressing	£4.95
Homemade smoked trout Pate With warm crusty bread, pickled cucumber and chef's side salad	£5.95
Fiery chicken wings Made with gorad's hot sticky marinade with chef's side salad	£5.95
Traditional Welsh rarebit Made using 'Y Fenni' mustard and ale cheese served with chef's salad	£4.95
Deep fried calamari With sweet chilli sauce and side salad	£5.95
Soup of the day (V) Served with warm crusty bread and butter	£4.95



Mae Gorad yn cael ei reoli a'i redeg gan Adran Gwasanaethau Masnachol y Brifysgol

Gorad is managed and operated by the University's Commercial Services Department



Prif Gwrs

Pysgod

Amrywiaeth bwyd môr £10.25

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

Ffiled eog pob £10.25

Gyda thomatos bach, lemon, pasta garlleg wedi'i ysgeintio â pesto a roced

Lwyn penfras £10.25

Mewn briwsion bara ansiofi, wedi'i goginio mewn saws tsili ffres a thomato a chyda pasta ffres

Cig

Rogan Josh cyw iâr £10.25

Gyda reis basmati, bara naan a siytni mango

Byrger cig eidion Gorad £10.95

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

Byrger cig oen mewn mintys £10.95

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

Cassoulet cyw iâr £10.25

Wedi'i wneud yn draddodiadol gyda chyw iâr buarth Cymreig a'i weini â bara crystiog cynnes a menyn

'Pot poeth' cig oen Cymreig £10.95

Wedi'i goginio'n araf gyda rhosmari a chyrens coch a'i weini â llysiau tymhorol

Main Dishes

Fish

Seafood medley £10.25

Selection of deep fried Panko squid rings, breaded prawns, cod bites and squid with an aioli dip, sweet chilli dipping sauce and potato fries. With chef's salad

Baked salmon fillet £10.25

With a cherry tomato, lemon, garlic pasta drizzled with pesto and rocket

Loin of cod £10.25

Baked in a anchovy breadcrumb, on a bed of fresh pasta with chilli and tomato sauce

Meat

Chicken Rogan Josh £10.25

With basmati rice, naan bread and mango chutney

Gorad beef burger £10.95

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

Minted lamb burger £10.95

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

Chicken cassoulet £10.25

Traditionally made using Welsh free range chicken served with warm crusty bread and butter

Welsh lamb 'hot Pot' £10.95

Slow cooked with rosemary and red currant served with seasonal vegetables

Llysieuol

Byrger cneuen wen a ffacbys (LI) £9.95

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

Rogan Josh tatws melys ac aubergine (LI) £9.95

Gyda reis basmati, bara naan a siytni mango

Salad betys, llus ac afocado (DG) (Fegan) £8.95

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

Tomato ceirios wedi'u rhostio, aubergine a phupur coch (LI) £8.95

Gyda sbageti ffres gyda saws tomato a bara garlleg

Pitsa / Calzone Gorad

Gyda salad y cogydd

Margherita (LI) - Caws a thomato £8.50

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

Eidalaidd - Mozzarella, ham mwg ac olifau £9.50

Bwyd môr - Cregyn gleision, sgwid a chorgimychiaid £9.50

Cyw iâr Tikka - Cyw iâr, pupur rhost £9.50

Gwledd gig - Cig eidion tsili a pepperoni £9.00

Vegetarian

Squash and chickpea burger (V) £9.95

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

Sweet potato and aubergine Rogan Josh (V) £9.95

With basmati rice, naan bread and mango chutney

Roast beetroot, blueberry and avocado salad (GF) (Vegan) £8.95

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

Roasted Cherry tomato, aubergine and red pepper (V) £8.95

Fresh spaghetti pasta, tomato sauce and Garlic bread

Gorad Pizza / Calzone

Served with Chefs salad

Margherita (V) - Cheese and tomato £8.50

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

Italian - Mozzarella, smoked ham and olives £9.50

Seafood - Mussels, squid and prawns £9.50

Chicken Tikka - Chicken, roast pepper £9.50

Meat feast - Chilli beef and pepperoni £9.50