

COFFI BWYTY BAR

1884

COFFEE RESTAURANT BAR

DINNER MENU

LOCAL, QUALITY, FRESH

We are proud to source local, free range, fresh produce from our local fishers, farms, and suppliers. Therefore, items on our seasonal menus will be subject to change to secure the freshest quality local ingredients available to us. Our meals are cooked fresh and to order, which will add to service times, we ask our customers to allow time for this whilst they relax and enjoy table service from the bar.



STARTERS

Rustic Breadbasket

Selection of home baked rustic breads served with Modena Balsamic vinegar, olive oil and Welsh butter

£5.90

Homemade soup of the Day

Served with fresh baked ciabatta (GF,DF)

£5.95

Smoked Mackerel Fillet

Smoked mackerel fillet served on a bed of beetroot, orange salad, lemon gel and fresh dill (GF,DF)

£6.95

Wild Mushrooms

Wild mushrooms with shallot and thyme sauce served on homemade focaccia bread topped with grana Padano cheese flakes (V)

£6.95

Crispy Duck Salad

Served on a bed of Asian salad, drizzled with hoisin and orange sauce

£7.95

Twister Prawns

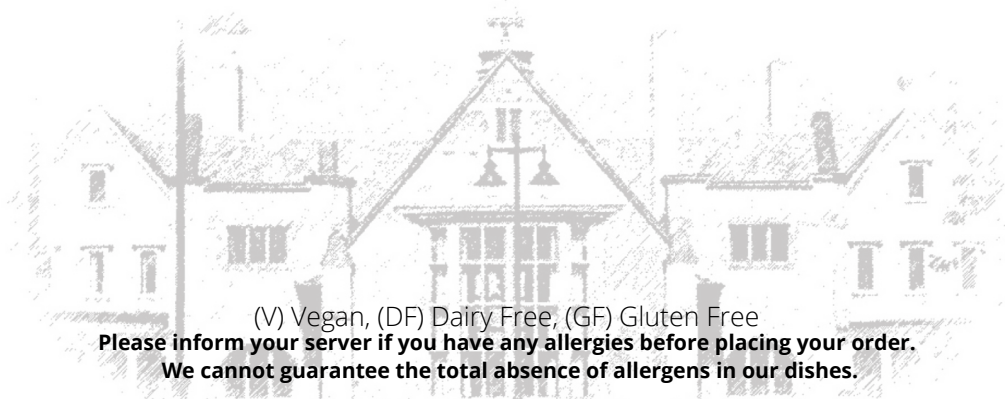
King prawns in filo pastry with a sweet chilli mayo

£7.95

Oven Baked Camembert for Two

Oven baked camembert topped with garlic served with fresh baked rustic bread and homemade pear chutney

£11.95



(V) Vegan, (DF) Dairy Free, (GF) Gluten Free

Please inform your server if you have any allergies before placing your order.

We cannot guarantee the total absence of allergens in our dishes.

MAINS

Grilled Cauliflower Steak

Grilled cauliflower steak served with lime and coriander rice, fresh crispy Kale and a parsley sauce (V)

£13.95

Black Bean Chilli

Black bean chilli served with a warm quinoa salad, corn tortilla crisps and home-made guacamole (GF, V)

£13.95

Chickpea and Sweet Potato Jalfrezi Curry

Served on a bed of Jasmine rice with naan bread and mango chutney (V)

£14.95

Classic Beef Burger

Grilled beef burger, brioche bun with bacon, beef tomato, relish mayo, coleslaw and chunky chips. With a choice of cheddar or stilton cheese

£14.95

Chicken Burger

Fresh chicken fillet burger marinated in herbs served on a brioche bun topped with mixed salad leaves, beer battered onion rings spicy mayo, and chunky chips

£14.95

Catch of the Day

Beer battered local fresh cod/haddock served with mushy peas chunky chips and home-made tartare sauce, grilled lemon (DF)

£15.95



MAINS

Braised Pork Belly

Six-hour braised pork belly, served with fondant potato, spicy red cabbage, honey roasted parsnip crisps, apple puree and a side of red wine jus (GF, DF)

£16.50

Welsh Chicken Supreme

Oven baked Welsh chicken supreme served with roasted parsnips and potato puree, caramelised baby onions, fresh braised carrots and a madeira gravy jus (GF, DF)

£16.95

Steak Pie

Slow cooked beef in with a home-made short crust pastry, grain mustard mashed potatoes, fresh seasonal root vegetables and a rich gravy jus

£16.95

Slow Roasted Lamb Shank

Slow roasted Welsh lamb shank in a red wine and rosemary gravy, Swede mashed potato and fresh savoy cabbage with pancetta (GF, DF)

£17.95

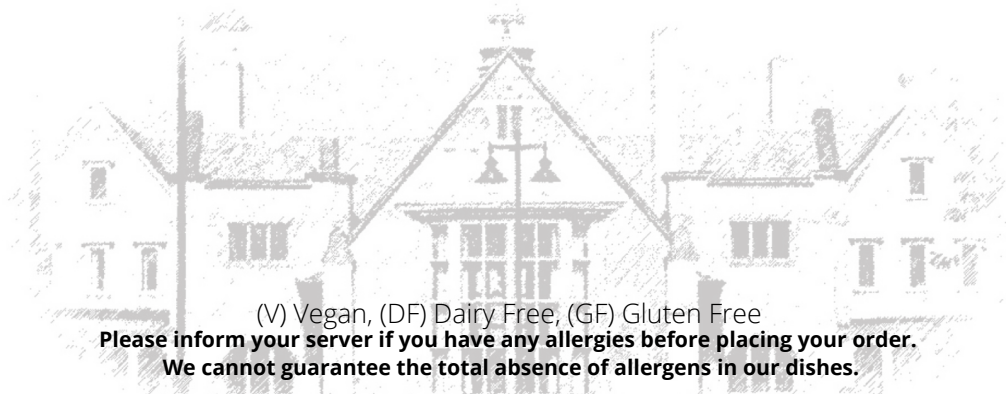
Rib Eye Steak

Local Welsh Rib Eye steak, Grilled tomato, flat mushroom, mixed fresh salad leaves and chunky chips (GF, DF)

£19.95

Add a Sauce ~ (Bearnaise, Peppercorn or Whiskey)

£2.50



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DESSERTS

All Home Made

Baked vanilla cheesecake

With warm orange caramel sauce and chocolate crackers (GF)

£7.00

Treacle sponge pudding

Traditional treacle sponge pudding served with vanilla custard sauce

£7.00

Sticky toffee pudding

Topped with salted caramel sauce and honeycomb ice cream

£7.00

Double chocolate torte

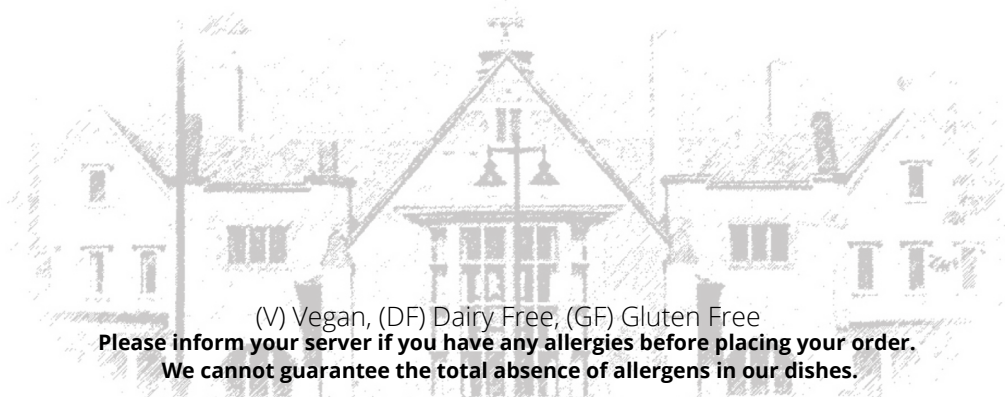
Coffee and cream mousse, white chocolate praline and mint ice cream (GF)

£7.95

Welsh cheese board

A fine selection of Welsh cheeses with homemade pear chutney, grapes and crackers

£10.95



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DRINKS MENU

DIODYDD YSGFAN – SOFT DRINKS

Coca-Cola	330ml	£3.10
Diet Coke	330ml	£2.65
Lemonêd/Lemonade	200ml	£2.00
Sudd Frobisher's/Frobisher's Fruit Juice	250ml	£3.00
Fentimans Elderflower, Rose Lemonade	275ml	£3.00
Dŵr Decantae Water, Pefriog/Sparkling	330ml	£2.20
Dŵr Decantae Water, Llonydd/Still	330ml	£2.20
Dŵr Decantae Water, Pefriog/Sparkling	750ml	£4.05
Dŵr Decantae Water, Llonydd/Still	750ml	£4.05
Dŵr Tonic Fever Tree Water, Ysgafn/Light	220ml	£1.75
Dŵr Tonic Fever Tree Water, Gwreiddiol/Original	200ml	£1.80

CWRW / SEIDR – BEER / CIDER

Peroni Draught 5.1%	Peint/Pint	£5.10
Peroni Draught 5.1%	½ Peint/½ Pint	£2.55
Shipyard APA 4.5%	Peint/Pint	£5.50
Shipyard APA 4.5%	½ Peint/½ Pint	£2.75
Tiny Rebel Cwtch Welsh Red Ale 4.6%	330ml	£4.50
Stella Artois 4.6%	330ml	£3.95
Guinness Surger 4.1%	330ml	£5.40
Magners Original 4.5%	568ml	£4.50
Kopparberg Cider 4%	500ml	£5.00
Ffrwythau Cymysg/Mixed Fruit		

GWIRODYDD – SPIRITS

Mae pob un Fodca a Jin yn cael ei weini gyda dewis o Ddŵr Tonic ysgafn neu gwreiddiol, Coke/Diet Coke neu Lemonêd cymysgydd
All of our Vodkas and Gins are served with your choice of Fever-Tree light or original mixer, Coke/Diet Coke or Lemonade mixer

Jin Aber Falls Gin	25ml	£5.95
Riwbob a Sinsir / Rhubarb and Ginger		
Jin Hendricks Gin	25ml	£6.25
Fodca Smirnoff Vodka	25ml	£4.50
Whisky Penderyn	25ml	£4.00
Gyda unrhyw cymysgydd/with any mixer	25ml	£4.95

Dyblwch am £1.95 Ychwanegol
Double for £1.95 extra

GWINOEDD – WINES

Volandas Sauvignon Blanc Chili (1) 13%				
125ml £3.75 175ml £4.65 250ml £5.95	Potel/Bottle £18.95			
<i>Yn llawn cymeriad gyda sawr gwellog a thinc o gwsberins. Dyma Sauvignon Blanc a chanddo gydbwysedd hyfryd, sydd yn llyfn, ffres a glân.</i> <i>Full of varietal character with gooseberry/grassy aromas. A beautifully balanced well rounded, crisp, clean Sauvignon Blanc.</i>				
Willow Glen Pinot Grigio Australia (3) 12%				
125ml £4.85 175ml £5.75 250ml £7.65	Potel/Bottle £22.95			
<i>Arogl mymryn yn sbeislyd gydag arddull eithaf cadarn gyda thinc o lemwn. Mae'n flas llawn sudd sy'n llenwi'r geg. engraifft wych o'r math hwn o win.</i> <i>Slightly spicy bouquet, quite a firm style with lean sherberty flavours. Mouth-filling and juicy. A great example of this variety.</i>				

770 Mile Blush Zinfandel California (3) 10.5%				
125ml £4.20 175ml £5.10 250ml £6.90	Potel/Bottle £20.95			
<i>Lliw pinc deniadol gyda saws ffrwythau coch persawrus. Ysgafn, ffres, llyfn a llawn ffrwythau.</i> <i>A pretty pink with aromatic red fruit aromas. Light, fresh, round and fruity.</i>				

Volandas Cabernet Sauvignon Chile (C) 13%				
125ml £3.75 175ml £4.65 250ml £4.95	Potel/Bottle £18.95			
<i>Gwin Coch llyfn bendigedig, blas cwrens duon cyfoethog a'r tannin yn feddal.</i> <i>Lovely smooth red, rich blackcurrant flavors with soft tannins.</i>				

Willow Glen Merlot Australia (C) 13.5%				
125ml £4.85 175ml £5.75 250ml £7.65	Potel/Bottle £22.95			
<i>Ymchwydd o sbeis sawrus a blas ceirios gydag arlliw o dderw ffa fanila.</i> <i>Gwin o flasau moethus a hael yn gorffen gyda thannin cytbwys a hirhoedlog.</i> <i>Lifted Savoury spice and cherry fruit with a hint of vanilla bean oak, with a palate that is rich and generous, finishing with balance tannins and good length.</i>				

Raffaello Prosecco (1) 11%				
200ml £7.95	Potel/Bottle £27.00			
<i>Gwin Pefriog, llyfn a sych gyda gorffeniad hufennog meddal.</i> <i>A crisp, dry sparkling wine with a soft creamy finish.</i>				

Gofynnwch yn y Bar am ein hystod llawn o ddiodydd.
Please ask for our full range of drinks at the Bar.