

I Ddechrau

Cawl Cartref y Dydd (II) (dg*)	£5.50
<i>Wedi'i weini gyda Rôl Fara Gynnes a Menyn</i>	
Corgimychiaid Mawr wedi'i Ffrio mewn Padell	£6.75
<i>Gyda Menyn Paprica a Thimbal o Gorgimychiaid yr Iwerydd a Garnais Lemwn Ffres</i>	
Salad Tomato, Caws Gafr ac Olewydd Cymysg (II)	£6.00
<i>Gyda Dresin Powdr Olewydd a Balsamig</i>	
Terîn Coesgyn Ham	£6.75
<i>Gyda Crostini Cartref, Salad Moron a Garnais Piwrî Moron</i>	
Golwythion Brest Cyw Iâr (dg)	£6.75
<i>Wedi eu Mygu wedi'u Gweini â Salad Cymysg y Tŷ a'i Orffen â Salsa Mango a Phupur Coch</i>	
Golwythion Eog Mwg gyda Chiwcymbr (dg)	£6.95*
<i>Wedi'u Gweini â Saws Rhuddygl Poeth a Garnais Perlysiau</i>	
Peli Reis Arancini (II)	£6.00
<i>Gyda Mozzarella, Salad Perlysiau Cymysg a Dresin Salsa Tomato</i>	

Prif Gwrs

Stecen Llygad Asen o Gymru (dg)	£18.50*
<i>Gyda Sglodion Trwchus, Madarchen y Maes wedi'i Stwffio â Nionyn Coch, Tomatos a Garnais Salad Cymysg</i>	
Byrgyr Cyw Iâr	£12.95
<i>Ar Fynsen wedi'i Thostio gyda Mayonnaise Cajun a Letys Bychain wedi'i weini â Sglodion Tenau a Chylchoedd Nionyn</i>	
Stecen Gamwn (dg*)	£13.50
<i>Gydag Wy wedi'i ffrïo wedi'i weini â Hash Tatws, Pys Bach a Saws Mêl a Mwstard</i>	
Brest Cyw Iâr	£13.95
<i>Wedi'i weini ar Biwrî Corn Melys gyda Tatws Ffondant, Dresin Grawn Llosg a Bon-Bon Pwdin Gwaed</i>	
Ffiled o Hadog mewn Cytew	£13.00
<i>Gyda Sglodion Tenau, Pys Slwtsh a Saws Tartar Lemwn</i>	
Ffiled o Ddraenog y Môr wedi'i Ffrio yn y Badell (dg)	£14.95*
<i>Ar wely o Datws Newydd wedi'u Trwytho â Chroizo a Pesto gyda Garnais Perlysiau a Parmesan</i>	
Fricassée Sbigoglys a Madarch Gwylt (II)	£12.95
<i>Wedi'i weini â Reis Gwylt a Bara Garlleg</i>	
Planhigyn Wy wedi'i stwffio gyda Ffacbys (f)	£12.95
<i>Gyda Salad Olewydd Cymysg a Nionyn Coch gyda Pesto a Sglein Balsamig</i>	

Pwdin

Detholiad o Gawsiau o Gymru (II) (dg*)	£7.50*
<i>Wedi'u gweini â Grawnwin, Siytyni a Bisgedi Waffer</i>	
Detholiad o Hufen Iâr (II) neu Sorbed (f)	£5.50
<i>Gydag Aeron Ffres a Café Curl</i>	
Melysgybolfa'r Cogydd (II) (dg)	£6.00
<i>Gyda Meringue, Compot Aeron Gwylt, Hufen Chantilly a Mefus Ffres</i>	
Brownie Siocled Gynnes (II)	£6.00
<i>Gyda Hufen Iâr Fanila a Naddion Siocled Gwyn</i>	
Crymbl Afal a Mwyar Duon (II)	£6.50
<i>Gyda Briwsion Sinsir a Crème Anglaise</i>	
Pwdin Bara Menyn Cartref (II)	£6.50
<i>Gyda Marmaled Oren a Chwstard Sinamon</i>	

(II) Llysieuol (f) Fegan (dg) Di-glwten (dg*) Di-glwten ar gael ar gais

Rhowch wybod i ni am unrhyw anghenion dietegol neu alergeddau cyn archebu eich bwyd

*Ychwanegiad o £5.00 y pen ar gyfer Pecynnau Swper, Gwely a Brecwast



Starters

Homemade Soup of the Day (v) (gf*) <i>Served with a Warm Bread Roll & Butter</i>	£5.50
Pan Fried King Prawns <i>With Paprika Butter, Linguine & Coriander Oil</i>	£6.75
Heritage Tomato, Goats Cheese and Mixed Olive Salad (v) <i>With Olive Powder Dressing & Balsamic Reduction</i>	£6.00
Pressed Ham Hock Terrine <i>With Homemade Crostini, Shredded Carrot Salad & Carrot Purée Garnish</i>	£6.75
Sliced Smoked Breast of Chicken (gf) <i>Served with a Mixed House Salad and Finished With a Mango & Red Pepper Salsa</i>	£6.75
Slices of Smoked Salmon with Compressed Cucumber (gf) <i>Served with Cream of Horseradish Sauce & Micro Herb Garnish</i>	£6.95*
Arancini Rice Balls (v) <i>Served with Mozzarella, Mixed Herb Salad & Tomato Salsa Dressing</i>	£6.00

Main Course

Welsh Ribeye Steak (gf) <i>Served with Chunky Chips, Red Onion Stuffed Field Mushroom, Vine Tomatoes & Mixed Salad Garnish</i>	£18.50*
Breaded Chicken Burger <i>On a Lightly Toasted Bun with Cajun Mayonnaise & Baby Gem Lettuce served with Skinny Fries & Onion Rings</i>	£12.95
Gammon Steak (gf*) <i>Topped with a Fried Egg & Served with Hash Brown, Petits Pois and a Honey & Mustard Sauce</i>	£13.50
Supreme of Chicken <i>Served on Sweetcorn Purée with a Potato Fondant, Charred Corn Dressing & Black Pudding Bon-Bon</i>	£13.95
Battered Fillet of Haddock <i>With Skinny Fries, Mushy Peas & Lemon Tartare Sauce</i>	£13.00
Pan Fried Fillet of Sea Bass (gf) <i>Served on a Bed of Chorizo and Pesto Infused New Potatoes, with a Micro Herb & Parmesan Garnish</i>	£14.95*
Spinach & Wild Mushroom Fricassée (v) <i>Served with Wild Rice & a Side of Garlic Bread</i>	£12.95
Lentil Stuffed Aubergine (vg) <i>With a Mixed Olive & Red Onion Salad dressed with a Pesto & Balsamic Glaze</i>	£12.95

Desserts

Selection of Welsh Cheeses (v) (gf*) <i>Served with Grapes, Chutney & Wafer Biscuits</i>	£7.50*
Selection of Ice Creams (v) or Sorbets (vg) <i>With Fresh Berries & a Café Curl</i>	£5.50
Chef's Own Eaton Mess (v) (gf) <i>With flavoured Meringue, Wild Berry Compote, Chantilly Cream & Fresh Strawberries</i>	£6.00
Warm Chocolate Brownie (v) <i>With Vanilla Ice Cream & White Chocolate Flakes</i>	£6.00
Homemade Apple and Blackberry Crumble (v) <i>With a Ginger Crumb & Crème Anglaise</i>	£6.50
Homemade Bread and Butter Pudding (v) <i>Topped with Orange Marmalade & Cinnamon Custard</i>	£6.50

(v) Vegetarian (vg) Vegan (gf) Gluten Free (gf*) Gluten Free available on request

Please advise your waiter of any dietary requirements or allergies before placing your order

*Supplement of £5.00 per person for Dinner, Bed & Breakfast Packages