



Starters

Homemade Soup of the Day (v) (gf*)

Served with a Warm Bread Roll & Butter

£5.50

Pan Fried King Prawns

With Paprika Butter, Linguine & Coriander Oil

£6.75

Heritage Tomato, Goats Cheese and Mixed Olive Salad (v)

With Olive Powder Dressing & Balsamic Reduction

£6.00

Pressed Ham Hock Terrine

With Homemade Crostini, Shredded Carrot Salad & Carrot Purée Garnish

£6.75

Sliced Smoked Breast of Chicken (gf)

Served with a Mixed House Salad and Finished With a Mango & Red Pepper Salsa

£6.75

Slices of Smoked Salmon with Compressed Cucumber (gf)

Served with Cream of Horseradish Sauce & Micro Herb Garnish

£6.95*

Arancini Rice Balls (v)

Served with Mozzarella, Mixed Herb Salad & Tomato Salsa Dressing

£6.00

Main Course

Welsh Ribeye Steak (gf)

Served with Chunky Chips, Red Onion Stuffed Field Mushroom, Vine Tomatoes & Mixed Salad Garnish

£18.50*

Breaded Chicken Burger

On a Lightly Toasted Bun with Cajun Mayonnaise & Baby Gem Lettuce served with Skinny Fries & Onion Rings

£12.95

Gammon Steak (gf*)

Topped with a Fried Egg & Served with Hash Brown, Petits Pois and a Honey & Mustard Sauce

£13.50

Supreme of Chicken

Served on Sweetcorn Purée with a Potato Fondant, Charred Corn Dressing & Black Pudding Bon-Bon

£13.95

Battered Fillet of Haddock

With Skinny Fries, Mushy Peas & Lemon Tartare Sauce

£13.00

Pan Fried Fillet of Sea Bass (gf)

Served on a Bed of Chorizo and Pesto Infused New Potatoes, with a Micro Herb & Parmesan Garnish

£14.95*

Spinach & Wild Mushroom Fricassée (v)

Served with Wild Rice & a Side of Garlic Bread

£12.95

Lentil Stuffed Aubergine (vg)

With a Mixed Olive & Red Onion Salad dressed with a Pesto & Balsamic Glaze

£12.95

Desserts

Selection of Welsh Cheeses (v) (gf*)

Served with Grapes, Chutney & Wafer Biscuits

£7.50*

Selection of Ice Creams (v) or Sorbets (vg)

With Fresh Berries & a Café Curl

£5.50

Chef's Own Eaton Mess (v) (gf)

With flavoured Meringue, Wild Berry Compote, Chantilly Cream & Fresh Strawberries

£6.00

Warm Chocolate Brownie (v)

With Vanilla Ice Cream & White Chocolate Flakes

£6.00

Homemade Apple and Blackberry Crumble (v)

With a Ginger Crumb & Crème Anglaise

£6.50

Homemade Bread and Butter Pudding (v)

Topped with Orange Marmalade & Cinnamon Custard

£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*



I Ddechrau

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

Prif Gwrs

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

Pwdin

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

(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