

i ddechrau... to start...

£5.50

Cawl Cartref y Dydd

gyda menyn a bara focaccia

Homemade Soup of the Day

served with butter and focaccia bread

£5.95

Pakora Llysiau

wedi'u gweini gyda raita mint a chiwcymbr

Vegetable Pakoras

served with a cucumber and mint raita

£6.50

Ffiledi Sardîn

wedi'u grilio a'u gweini gyda

salad cynnes o datws a mymryn o fenyn chorizo

Sardine Fillets

grilled fillets of sardine served with
a warm potato salad and drizzled with a chorizo butter

£6.50

Pate Macrall Lleol wedi'i Fygu

gyda sityni eirin gwyrdd, bricyll a sinsir a bara wedi'i dostio

Local Smoked Mackerel Pate

served with a greengage, apricot and ginger chutney and toast

£6.95

Brest Hwyaeden wedi'i fygau

gyda mefus Rhydyfelin â sglein balsamig

Home Smoked Duck Breast

served with balsamic glazed Rhydyfelin strawberries

£7.50

Kebabs Gwlad Thai o Gig Eidion Cymreig

stribedi o gig eidion lleol wedi'u marinadu mewn soy, sinsir, tsili a choriandr

gyda saws satay sbeislyd

Welsh Beef Thai Kebabs

strips of local beef marinated in soy, ginger, chilli and coriander
served with a spicy satay sauce

prif gwrs.... main course...

£17.50

Stecen Syrllwyn Duon Cymreig 10oz

gyda sglodion cartref a thomato wedi'i grilio

Dewis o saws : Pupur Du neu Menyn a Garlleg (£1.50 ychwanegol)

10oz Welsh Black Sirloin Steak

served with handcut chips and a grilled tomato

Choice of sauces : Black Pepper or Garlic Butter (£1.50 extra)

£17.95

Rymp o Gig Oen Cymreig

wedi'i weini gyda stwnsh sialots, moron Chantenay â sglein

a deuawd o sug rhosmari a phort gyda hollandaise mint

Rump of Welsh Lamb

served with shallot mash, glazed Chantenay carrots

and a duo of rosemary and port jus with mint hollandaise

£15.95

Ffledi o Ddraenog y Môr Cymreig o'r Badell

wedi'i weini gyda croquette chorizo, tatws wedi'u ffrio â garlleg, cennin mewn menyn,

a salsa tomato, sialots, brenhinllys ac olew olewydd.

Panfried Fillets of Welsh Sea Bass

served with a chorizo croquette, garlic sautéed potatoes, buttered leeks,

and a tomato, shallot, fresh basil, and olive oil salsa

£14.50

Brest Cyw Iâr wedi'i lapio mewn Pancetta

wedi'i llenwi gyda chennin a chaws pop Cymreig a'i weini gyda gratin dauphinoise a saws madarch a syfis

Stuffed Chicken Breast wrapped in Pancetta

filled with Welsh rarebit and leeks and served with gratin dauphinoise and a mushroom and chive sauce

£12.50

Platiad Llysieuol

madarch y maes wedi'u llenwi â chaws pob a sibwns, tatws *dauphinoise*,

a llysiasu Canoldirol rhost wedi'u gorffen â saws tomatos heulsych

Vegetarian Platter

Field mushrooms stuffed with rarebit and spring onions, dauphinoise potatoes and roast Mediterranean vegetables finished with a sundried tomato sauce