



Gweler bwrdd du am ddewislen gosod

See blackboard for set menu

£15 am 2 gwrs £15 for 2 courses

£20 am 3 gwrs £20 for 3 courses

Cwrs Cyntaf Starters

Olifau wedi'u piclo a bara Marinated olives & bread (LI/V) £7.50

Cawl y dydd Soup of the day (LI/V) £9.50

Wŷ Albanaidd pwdin gwaed, mwstard grawn a velouté seidr
Black pudding Scotch egg, grain mustard and cider velouté £11

Cranc Bae Ceredigion, grawnffrwyth pinc, ciwcymbr, basil
Cardigan Bay crab, pink grapefruit, cucumber, basil £13.50

Corgimychiaid panko, marie rose, letys mynydd iâ
Panko prawns, marie rose, iceberg lettuce £11.50

Parfait afu cyw iâr, siytni afal, surdoes wedi ei dostio
Chicken liver parfait, apple chutney, sourdough £11.50

Betys, cnau Ffrengig, olew olewydd a balsamig, mousse caws gafr Pantysgawen (LI)
Beetroot, walnuts, olive oil and balsamic, Pantysgawen goat's cheese mousse (V) £10.50

Prif Gyrsiau Mains

Stecen llygad asen, persli garlleg, menyn taragon, saws gwin coch a port, sglodion
Ribeye steak, garlic, parsley, tarragon butter, red wine and port reduction, chips £30

Ysgwydd cig oen wedi'i goginio'n araf, piwrî moron ac erfin, sbigoglys, tatw daughinoise,
jus Rhosmari £22.50
Slow cooked lamb shoulder, carrot and swede puree, spinach, dauphinoise potatoes, rosemary jus

Hadog mwg, tatws newydd, wŷ creisionllyd wedi'i botsio, shibwns wedi'i grilio, velouté cennin syfi
Smoked haddock, new potatoes, crispy poached egg, chargrilled spring onions, chive velouté £19

Confit coes hwyaden, bresych coch brwysiedig, tatw stwmp, saws gwin coch
Confit duck leg, braised red cabbage, mash, red wine sauce £21

Byrgyr cig eidion Cymreig wedi'i grilio, caws cheddar Snowdonia, mayonnaise bacwn mwg,
slaw bresych & moron, sglodion
Welsh beef burger, Snowdonia cheddar, smoked bacon mayonnaise, cabbage & carrot slaw, chips £17.50

Pysgod wedi'i ffrio, sglodion, piwrî pys a saws tartare
Panko-breaded fish, chips, pea purée, tartare sauce £17.50

Byrgyr betys, ffa borlotti a caws gafr, mayonnaise tsili melys, slaw bresych a moron, sglodion (LI)
Beetroot, borlotti bean and goat's cheese burger, sweet chilli mayonnaise, cabbage & carrot slaw, chips (V) £16.50

Broccoli wedi'i rhostio, blodfresych, cnau pîn, rhesins euraidd, mayonnaise harissa, olew coriander (F)
Roasted broccoli and cauliflower, pine nuts, golden raisins, harissa mayonnaise, coriander oil (Ve) £16.50

Ychwanegion Side Dishes

Sglodion / tatws stwmp / pys / bresych coch brwysiedig / sbigoglys / salad bach £4.50
Chips / mash / peas / braised red cabbage / spinach / side salad

Torth fach o fara, neu fara menyn / Bread roll, bread and butter £2

Bwydlen y Plant / Children's Menu £7.50 Brechdanau / Sandwiches £10

Byrgyr cig eidion
Beef burger
Pysgodyn briwsionllyd
Breaded fish
Selsig leol
Sausages
Goujons cyw iâr
Chicken goujons
Selsig llysieuol
Vegetarian sausages
Stecen munud £10
Minute steak

Gyda sglodion, tatw stwmp, ffa pob neu bys
All served with chips, mashed potatoes,
beans or peas

2 Sgŵp o hufen iâ £3
2 Scoops of ice cream

Rarebit Cymreig ar surdoes
Welsh Rarebit on sourdough
Eog wedi'i fyg a caws hufen
Smoked salmon and cream cheese
Cig eidion rhost pinc, saws radish poeth
Rare roast beef with horseradish
Caws cheddar Snowdonia a siytni afal
Snowdonia cheddar and apple chutney
BLT
(Bacwn, letys a tomato)

Bys pysgodyn, baby gem, saws tartare £11.50
Fish finger, baby gem, tartare sauce

Cranc Bae Ceredigion BLT, rôl brioche £13
Cardigan Bay crab BLT, brioche roll

Head Chef: Dafydd Watkin

Mae ein holl brydau yn cael eu paratoi'n ffres gan ddefnyddio
cynnyrch lleol ble fo hynny'n bosibl.

All our meals are freshly prepared in our kitchen using locally sourced produce wherever possible.

Os oes gennych unrhyw anghenion dietegol arbennig, siaradwch ag aelod o staff.
Gall rhai eitemau ar ein bwydlen gynnwys cnau. Mae bwydlen blant ar gael hefyd.
*If you have any dietary requirements please make us aware and we will be happy
to recommend suitable dishes for you. Some menu items may contain nuts.*