



Starters

Homemade Soup of the Day served with a Warm Petit Pan & Butter (v)	£5.00
Calves Liver Parfait with Ciabatta Crostini and a Cider Pear & Apple Chutney	£6.00
Pancetta Crusted Scallops with Pea Puree and Watercress (gf)	£7.50
Wild Cherry Tomato Bruschetta served on Sourdough Crostini with Bitter Mixed Leaf salad (v)	£5.50
Warm Smoked Duck Salad with Orange & Fennel & a Balsamic Dressing (gf)	£6.50
Smoked Salmon & Goats Cheese Roulade with a Beetroot Puree	£6.50
Quinoa & Five Bean Salad with Rocket & Balsamic (v)	£5.50

Mains

10oz Sirloin Steak, Wild Mushroom & Silverskin Onion Fricassee, with Hand Cut Chips & Side Salad & a Peppercorn Sauce (gf)*	£16.00
10oz Beef Burger Served on a Wholegrain Bap with Iceberg Lettuce, Sliced Tomato Onion Rings, Gherkins, Burger Relish with Chips & Salad	£12.00
Assiette of Pork with a Sweet Potato Fondant, Baby Vegetables and an Apple Cider Jus (gf)	£13.00
Ballotine of Chicken Stuffed with a Duxcelle of Mushrooms, Tomato Ragu & Herb Roasted New Potatoes (gf)	£13.50
Beer Battered Haddock, with Homemade Tartare Sauce, Garden Peas & Hand Cut Chips	£12.00
Seafood Tagliatelli of Clams, Mussels, Prawns & Calamari tossed in a Rich Aribiatta Sauce & with Tagliatelli Pasta Dressed with Wild Rocket & Shaved Grand Padano Cheese	£13.50
Fillet of Seabass on Orange Scented Pilau Rice with a Thai Red Curry Sauce (gf)	£13.50
Roasted Vegetable Gnocchi with Celeriac & Apple Puree, Tendril Pea Shoot Salad & Asparagus Spears (v)	£11.00
Layered Vegetable Terrine with a Poached Pear & Walnut Salad (v)	£11.00

Desserts

Baked Vanilla Cheesecake with a Fresh Fruit Compote	£6.00
Peach & Plum Cobbler with Chantilly Cream	£5.50
Selection of Welsh Cheeses with Chutney, Biscuits & Grapes	£7.50
Ice Cream Selection with Berries & a Café Curl	per scoop £1.50
Lemon & Lime Posset with Lavender Shortbread Discs (gf)	£5.50
Chocolate & Orange Roulade with Chocolate Sauce & Orange Cream with Orange Sugar Dust (gf)	£6.00
Deconstructed Banoffie Pie with Vanilla Bean Cream	£6.00

*£5 surcharge for dinner, bed and breakfast packages

(v) vegetarian (veg) vegan (gf) gluten free



I Ddechrau

Cawl y dydd gyda rhôl o fara cynnes a menyn (ll)	£5.00
<i>Parfait</i> o afu llo gyda <i>ciabatta crostini</i> a siytnei seidr gellyg ac afalau.	£6.00
Cregyn bylchog â chrwst <i>pancetta</i> gyda stwnsh pys a berwr y dŵr. (hg)	£7.50
<i>Bruschetta</i> o domato ceirios gwyllt wedi'i weini ar <i>crostini</i> surdoes gyda salad cymysg o ddail chwerw. (ll)	£5.50
Salad cynnes o hwyaden wedi'i mygu gydag oren, ffenigl a dresin balsamig. (hg)	£6.50
<i>Roulade</i> caws gafr ac eog wedi'i fychu gyda stwnsh betys.	£6.50
Cwinoa a salad pum ffa gyda dail roced a dresin balsamig. (ll, f)	£5.50

Prif Gwrs

Stêc syrlwyn 10 owns, madarch gwyllt a <i>fricassee</i> nionod arian gyda sglodion cartref, salad a saws pupur.* (hg)	£16.00
Byrger cig eidion 10 owns wedi'i weini mewn rhôl grawn cyflawn gyda letys, tomato wedi'i dafellu, cylchau nionyn, gercin, sglodion a salad.	£12.00
<i>Assiette</i> o borc gyda ffondant o datws melys, llysiau ifanc, a sudd afal seidr. (hg)	£13.00
<i>Ballotine</i> o gyw iâr wedi'i stwffio â madarch, gyda ragw tomato a thatws newydd wedi'u rhostio â pherlysiâu. (hg)	£13.50
Hadog mewn cyteu o gwrw gyda saws tartar cartref, pys gardd a sglodion cartref.	£12.00
<i>Tagliatelli</i> bwyd môr yn cynnwys cregyn bylchog, cregyn gleision, gorgimychiaid a chalamari mewn saws Aribiatta wedi'i weini gyda dail roced gwyllt a naddion caws <i>Grand Padano</i> .	£13.50
Ffiled o ddraenog y môr ar reis pilau yn sawru o oren gyda saws cyri Thai coch. (hg)	£13.50
' <i>Gnocchi</i> o lysiau wedi'u rhostio gyda stwnsh afal a seleriac, salad o bys mintys a ffyn merllys (ll)	£11.00
<i>Terrine</i> o lysiau mewn haenau gyda gellygen wedi'i photosio a salad o gnau Ffrengig. (ll, f)	£11.00

Pwddin

Cacen gaws fanila wedi'i phobi gyda stwnsh ffrwythau ffres.	£6.00
Pwddin eirin ac eirin gwlanog gyda hufen Chantilly.	£5.50
Detholiad o gawsiau Cymreig gyda siytnei, bisgedi a grawnwin.	£7.50
Detholiad o hufen iâ gyda mwyar a waffer gyrliog.	mesul sgŵp £1.50
<i>Posset</i> o lemwn a leim gyda disgen o deisen frau blas lafant. (hg)	£5.50
<i>Roulade</i> siocled ac oren gyda saws siocled, hufen oren a llwch oren melys. (Hg)	£6.00
Tarten Banoffi chwâl gyda hufen fanila.	£6.00

*£5 o dâl ychwanegol i becynnau gwely a brecwast

(ll) llysieuol (f) fegan (hg) heb glwten