



## **Mothering Sunday**

### **Sunday 26 March 2017**

#### **Starters**

Crispy ham hock, piccalilli  
Roasted tomato soup, basil oil (v)  
Smoked salmon, dill oil, brown bread & butter

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#### **Main Courses**

Roast chicken, chipolata, roast potatoes & parsnips  
Roast rib of beef, Yorkshire pudding, roast potatoes & parsnips, horseradish  
sauce  
Roast fillet of cod, spinach, confit potato, parsley veloutè  
Pantysgawn goat cheese, caramelised onion and beetroot tart, rocket, balsamic  
& olive oil, pine nuts (v)

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#### **Desserts**

Sticky toffee pudding, caramel sauce, vanilla ice cream  
Vanilla pannacotta, griottine cherries  
Crème Brulee, raspberry sorbet, lemon curd  
Hafod cheddar, perl las, apple chutney, walnut & raisin bread

**£25 for 3 courses**  
**£19 for 2 courses**  
**£10 for children up to 12 years for 2 courses**

Some menu items may contain nut traces.  
Should you have any dietary requirements or allergies, please let us know.

All prices include VAT at 20%



## Sul y Mamau Dydd Sul 26 Mawrth 2017

### Cwrs cyntaf

Ham hoc crensiog, picalili  
Cawl tomato, olew basil (ll)  
Eog mŵg, olew dill, bara menyn brown

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### Prif Gyrsiau

Cyw lâr wedi'i rhostio, gyda Phwdin Effrog, tatws rhost, pannas rhost  
Asen o gig eidion rhost gyda phwdin Effrog, tatws rhost, pannas rhost, saws  
radish poeth

Ffiled rhost o benfras, spigoglys, tatws confit, veloute persli  
Caws gafr Pantysgawn, tarten winwns wedi'u caramelleiddio a betys, salad  
roced, olew olewydd & balsamig, cnau pîn (v)

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### Pwdinau

Pwdin taffi gludiog, saws caramel, hufen ia fanila  
Panacotta fanila, ceirios griottine  
Crème Brulèe, sorbet mafon, ceuled lemwn  
Caws Hafod, perl las, siytnei afal, bara rhesin & cneuen ffrenig

**3 chwrs am £25**  
**2 gwrs am £19**  
**£10 i blant dan 12 oed am 2 gwrs**

Gallai rhai eitemau ar y fwydlen gynnwys olion cnau.  
Os oes gennych chi unrhyw ofynion dietegol neu alergeddau, rhowch wybod i ni.

Yr holl brisiau yn cynnwys TAW ar 20%