



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

Starters

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| Marinated olives (V) | 3.00 |
| Soup of the day | |
| Fish cakes, sweet chilli mayonnaise | 6.50 |
| Chicken liver parfait, apple chutney, toasted sourdough | 8.00 |
| Pan fried scallops, slow cooked belly pork, caramelised onion purée, capers | 12.00 |
| Dill and lemon cured salmon, organic beetroot, pickled cucumber, crème fraiche | 8.00 |
| Cardigan Bay crab bisque, white crab, gruyere crouton, rouille | 9.00 |
| Warm salt baked celeriac, hazelnuts, blue Boksburg cheese, olive oil (V) | 7.50 |
| Homemade corned beef, piccalilli | 8.00 |

Side Dishes

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| Homemade chips, mash, side salad, buttered spinach, peas, crushed carrot & swede, braised red cabbage, savoy cabbage & bacon | 2.50 |
| Bread roll, bread and butter | 1.00 |

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.

Mains

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| Y Talbot Welsh beef burger, lettuce, tomato, mayonnaise, homemade chips add Snowdonia cheddar, smoked Caws Cenarth, Perl Las, Bacon 1.50 each | 9.50 |
| Grilled gammon, Birchgrove fried eggs, homemade chips | 11.00 |
| Panko-breaded local plaice, homemade chips, pea puree, tartare sauce | 12.50 |
| Chickpea, spinach, apricot tagine, giant cous cous, preserved lemon (Vegan) | 9.50 |
| White bean, courgette, cumin burger, lime & mint yoghurt, homemade chips (V) add Snowdonia cheddar £1.50 | 9.00 |
| Braised lamb neck shepherd's pie, red cabbage, crushed carrot & swede | 12.00 |
| Confit duck leg, savoy cabbage, mash, red wine and smoked bacon sauce | 15.00 |
| Fillet of Tregaron beef, oyster mushrooms, baby gem, black truffle mash, red wine sauce (DBB supplement £6) | 26.50 |
| Roast fillet of cod, leeks, crushed potatoes, brown shrimps, capers, parsley butter | 15.50 |
| Wild sea bass, spinach, pearl barley and tarragon risotto, red wine and port reduction | 18.50 |
| Welsh lamb rump, crispy breast, caramelised celeriac puree, spinach, dauphinoise potato, Madeira sauce | 17.50 |
| Chargrilled 8oz Welsh sirloin steak, vine tomatoes, field mushroom, homemade chips Add pepper sauce £1.00 or red wine sauce £1.50 | 19.00 |
| Open ravioli of oyster mushrooms, pumpkin, pine nuts, wild mushroom veloute (V) | 12.00 |

Children's menu also available.



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

Cwrs Cyntaf

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| Olifau wedi'u marinadu (LL) | 3.00 |
| Cawl y dydd | |
| Cacennau pysgod, mayonnaise chilli melys | 6.50 |
| Parfait afu cyw iâr, siytni afal, surdoes wedi ei tostio | 8.00 |
| Cregyn bylchog wedi'u ffrio, bol porc wedi'u coginio'n araf, piwrî winwns wedi'u caramelleiddio, caprys | 12.00 |
| Eôg dil a lemwn, betys organig, ciwcymbr wedi'u biclo, crème fraîche | 8.00 |
| Bisque o cranc Bae Ceredigion, cranc gwyn, grwton gruyere, rouille | 9.00 |
| Seleriac twym wedi'u pobi mewn halen, cneuen gyll, caws glas Boksburg, olew olif (LL) | 7.50 |
| Corn- bîff cartref, picalili | 8.00 |

Ychwanegion

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| Sglodion cartref, tatws stwmp, salad bach, sbigoglys menyn, pys, moron & rwden, bresych savoy & bacwn, bresych coch brwysiedig | 2.50 |
| Rhôt o fara, neu bara menyn | 1.00 |

*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.*

Prif Gyrsiau

Byrgyr cig eidion Cymreig Y Talbot, letys, tomato, mayonnaise, sglodion cartref 9.50

gyda caws cheddar Snowdonia, Perl Las, Caws Cenarth wedi'i fygu, Bacwn, yr un am £1.50 ychwanegol

Gamwn o'r gridyll, wyau Birchgrove wedi'u ffrio, sglodion cartref 11.00

Lleden briwsionllyd wedi'i ffrio, sglodion cartref piwri pys a saws tartare 12.50

Tagine gwigbys, sbigoglys a bricyll, cous cous mawr, lemwn wedi'i chadw (Fegan) 9.50

Byrgyr ffa gwyn, gorbwmpen a cumin, iogwrt leim & mintys, sglodion cartref (LL) 9.00
gyda caws cheddar Snowdonia am £1.50 ychwanegol

Pei gwddf cig oen, bresych coch, moron a rwden 12.50

Coes hwyaden confit, bresych savoy, tatw stwmp, saws gwin coch a bacwn wedi'u fygu 15.00

Filled o bîff Tregaron, madarch oyster, baby gem, tatw stwmp trwffl du, saws gwin coch (Atodiad CGB £6) 26.50

Rhost ffled o benfras, cennin, tatws mâl, berdys brown, caprys, menyn persli 15.50

Draenog y môr gwyllt, sbigoglys, risotto barlys perl a taragon, saws gwin coch a port 18.00

Stecen syrllwyn Cymreig (8 owns), tomatos bach, madarch cae a sglodion cartref 19.00
gyda saws pupur am £1.00 ychwanegol, gyda saws gwin coch am £1.50 ychwanegol

Rwmpen o gig oen Cymreig, brest crychlyd, piwri seleriac, sbigoglys, tatw dauphinoise, saws Madeira 17.50

Rafioli agored madarch oyster, pwmpen, cnau pîn, veloute madarch wyllt 12.00