



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

## Prydau Ysgafn neu cwrs cyntaf

Olewydd wedi'u marinadu gyda bara (LL) £5

Cawl y dydd, gweler y bwrdd du

Parfait afu cyw iâr, siytnei afal, surdoes wedi'i thostio £8.50

Wŷ Albanaidd Mangalitza lleol pwdin gwaed, piwrî winwnsyn, saws brown £7.50

Cranc Bae Ceredigion, sinsir wedi'i biclo, mayonnaise sinsir, salad ciwcymbr £10

Corgimychiaid mawr Panko, mayonnaise chilli melys £7.50

Rillettes crychlyd hwyaden, piccalilli £8

Carpachio o tiwna balsamig, olew olewydd £8.50

Fricasse o fadarch, brioche wedi'i thostio, wŷ wedi'i botsio, sifys veloute (LL) £8

## Ychwanegion

Sglodion cartref / tatws stwmp / salad bach / sbigoglys menynd / pys / brocoli/bresych coch / moron chantenay £3

Torth fach o fara, neu bara menynd £1

## Prif Gyrsiau

Byrgyr cig eidion Cymreig Y Talbot, letys, tomato, mayonnaise, sglodion cartref £11  
- gyda caws cheddar Snowdonia, Perl Las, Bacwn - am £1.50 ychwanegol

Gamwn o'r gridyll, wyau wedi'u ffrio, sglodion cartref £12.50

Lleden briwsionllyd wedi'i ffrio, sglodion cartref piwrî pys a saws tartare £13.50

Pei gwddf cig oen, bresych coch a tatw stwmp £13.50

Stecen syrllwyn (8 owns), tomatos bach, madarch cae a sglodion cartref £21.50  
- gyda saws pupur - am £1 ychwanegol  
- gyda saws gwin coch - am £1.50 ychwanegol

Lleden lemwn, broccoli, piwri blodfresych, menynd brown persli a caper £22

Filed rhost o ysbinbysgod y môr gwyllt, piwrî moron sbeis, sbigoglys, madarch wystrys mawr, saws gwyn coch & port £19

Rwmpen o gig oen Cymreig, brest crychlyd, moron, pomme mousseline, saws gwin coch £19

Ysguthan llawn wedi'i rhostio, pwdin gwaed, piwri celeriac, saws gwyn coch a betys £16.50

Bol porc, cenin, afal, tatw dauphinoise, jus mwstard £17.50

## Prif Gyrsiau Llysieuol/Fegan

Tarten Betys perl las a winwns wedi'u caramelleiddio, salad sicori a chnau ffrengig, dresin port a gwin coch (LL) £12.50

Brocoli wedi'i rhostio, bresych, cnau pinwydd, resins aur, mayo harissa, olew coriander (LL) £12.50

Byrgyr ffacbys, betys, a caws gafr, iogwrt llysieuol, sglodion cartref (LL) £10  
gyda caws cheddar Snowdonia - am £1.50 ychwanegol

## Brechdanau - £6.50

Houmas, tomato, ciwcymbr  
Eog wedi'i fygu, caws hufen  
Cig eidion rhost pinc Tregaron, saws radish poeth  
Caws cheddar Snowdonia, siytnei afal (LL)  
Ham wedi'i rostio mewn mêl, mwstard

## Brechdanau Crasu - £6.50

Ham wedi'i rostio mewn mêl â caws cheddar Snowdonia  
Caws cheddar Snowdonia â winwns (LL)  
Caws cheddar Snowdonia â tomato (LL)

*Os oes gennych unrhyw anghenion dietegol arbennig, siaradwch ag aelod o staff. Gall rhai eitemau ar ein bwydlen gynnwys cnau.*

*Archebwch wrth y bar os gwelwch yn dda. Mae bwydlen blant ar gael hefyd.*



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

### Light Meals and Starters

Marinated olives & bread (V)	£5
Soup of the day, see blackboard	
Chicken liver parfait, apple chutney, toasted sourdough	£8.50
Local Mangalitza black pudding scotch egg, onion puree, brown sauce	£7.50
Cardigan Bay crab, pickled ginger, wasabi mayo, cucumber salad	£10
Panko breaded king prawns, sweet chilli mayo	£7.50
Carpaccio of tuna, aged balsamic, olive oil	£8.50
Crispy duck rillettes, piccalilli	£8
Fricasse of mushrooms, toasted brioche, poached egg, chive velouté (V)	£8

### Sides

Chips / mash / side salad / broccoli / peas / red cabbage / chantenay carrots / spinach	£3
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Bread roll/ Bread and butter £1

### Mains

Y Talbot Welsh beef burger, lettuce, tomato, mayonnaise, homemade chips	£11
- add Snowdonia cheddar, Perl Las, bacon (each)	£1.50
Grilled gammon, fried Birchgrove free range eggs, homemade chips	£12.50
Panko breaded local plaice, homemade chips, pea purée, tartare sauce	£13.50
Braised lamb neck pie, red cabbage, mash	£13.50
Chargrilled 8oz Welsh sirloin steak, vine tomatoes, field mushroom, homemade chips	£21.50
- Add pepper sauce £1, or red wine sauce	£1.50
Whole lemon sole, broccoli, cauliflower puree, caper & parsley brown butter	£22
Roast fillet of wild seabass, spiced carrot puree, spinach, king oyster mushroom, red wine & port reduction	£19
Roast lamb rump, crispy breast, carrot, pomme mousseline, red wine sauce	£19
Roast wood pigeon, black pudding, celeriac puree, red wine & beetroot sauce	£16.50
Pork belly, leeks, apple, dauphinoise potatoes, mustard jus	£17.50

### Vegetarian/Vegan Mains

Beetroot, per las, caramelised onion tart, chicory & walnut salad, port & red wine dressing	£12.50
Roasted broccoli & cauliflower, pine nuts, golden raisins, harissa mayo, coriander oil (Vegan)	£12.50
Chickpea, beetroot & goat cheese burger, herb yogurt, homemade chips (V)	£10
- add Snowdonia cheddar	£1.50

### Sandwiches - £6.50

Hummus, tomato, cucumber (Vegan)  
Smoked salmon, cream cheese  
Rare roast Tregaron beef, horseradish  
Snowdonia cheddar, apple chutney (V)  
Honey roast ham, mustard

### Toasties - £6.50

Honey roast ham & Snowdonia cheddar  
Snowdonia cheddar & onion (V)  
Snowdonia cheddar & tomato (V)

*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.*

*Please order at the bar.  
Children's menu also available.*