



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, crwst saets a nionyn, mayonnaise mwstard Black pudding Scotch egg, sage and onion crust, mustard mayonnaise	£11
Cranc Bae Ceredigion, jeli tomato, ciwcymbr, cennin syfi, sinsir wedi'i biclo Cardigan Bay crab, tomato jelly, cucumber, chives and pickled ginger	£13.50
Corgimychiaid panko, marie rose, letys mynydd iâ Panko prawns, marie rose, iceberg lettuce	£11.50
Parfait afu cyw iâr, siytnei afal, surdoes wedi ei dostio Chicken liver parfait, apple chutney, sourdough	£11.50
Salad tomato treftadaeth, caws gafr Pantysgawn, cnau pîn, balsamig, olew olifau (LI) Heritage tomato salad, Pantysgawen goats cheese, pine nuts, balsamic, olive oil (V)	£10.50
Prif Gyrsiau Mains	
Stecen llygad asen, piwrî seleriac, saws Bordelaise, spigoglys, sglodion Ribeye steak, celeriac puree, Bordelaise sauce, spinach, chips	£30
Ysgwydd cig oen wedi'i goginio'n araf, cennin, tatw stwmp, pupur coch wedi'i rostio a basil jus Slow cooked lamb shoulder, leeks, mash, roasted red pepper and basil jus	£22.50
Hadog mŵg, crwst rarebit Cymreig, spigoglys, fondue tomato, velouté mwstard grawn Smoked haddock, Welsh rarebit crust, spinach, tomato fondue, grain mustard velouté	£19
Confit coes hwyaden, bresych gwyn a bacwn wedi'l frwysio, tatw dauphinoise, piwrî afal, saws gwin coch Confit duck leg, braised white cabbage and bacon, dauphinoise potatoes, apple puree, 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 goats cheese burger, sweet chilli mayonnaise, cabbage & carrot slaw, chips (V)	£16.50
Tatw confit, asbaragws wedi'i grilio, piwrî moron, cnau ffrengig, madarch wedi'i biclo, dresin gwin coch a port (F) Confit potatoes, chargrilled asparagus, carrot puree, walnuts, pickled mushrooms, red wine & port dressing (Ve)	£16.50



Ychwanegion Side Dishes

Sglodion / tatws stwmp / pys / bresych gwyn a bacwn wedi'i frwysio / sbigoglys / salad bach £4.50
Chips / mash / peas / braised white cabbage and bacon / 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 fygu 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.*