

CINIO DYDD SUL

CWRS CYNTAF

Cawl Cartref y Dydd gyda Rhôl Grystiog a Menyn

Pate'r Dydd gyda Marmaled Nionyn a Thost

Madarch Garlleg gyda Bruschetta a Salad (LL)

Cacen Bysgod Penfras a Chorgimwch Thai
gyda Salad a Saws Tsili Melys (HG)

PRIF GWRS

- Gweinigir gyda Llysiau Tymhorol -

Cig Eidion Cymreig gyda Thatws Rhost a Phwdin Swydd Efrog

Porc Cymreig gyda Thatws Rost a Saws Afal

Pei Cyw Iar, Madarch a Chennin

Wellington Madarch a Chnau gyda Grefi Fegan (FE)

PWDIN

- Gweler y bwrdd du am fwy -

Pwdin Taffi Gludiog gyda Hufen neu Hufen Iâ

Roulade Mafon a Siocled Gwyn â Hufen Ffres a Mafon (HG)

Cacen Gyffug Siocled gynnes gyda Hufen neu Hufen Iâ

Crymbl y Dydd gyda Hufen, Hufen Iâ neu Gwstard

Sbwnj Jam gyda Chwstard neu Hufen

SUNDAY LUNCH

FIRST COURSE

Chef's Soup of the Day with Crusty Bread and Butter

Paté of the Day with Onion Marmalade & Toast

Garlic Mushroom with Bruschetta and Salad Garnish (V)

Thai Cod and Prawn Fishcake with Salad
& Sweet Chilli Sauce (GF)

MAIN COURSE

- All served with Seasonal Vegetables -

Welsh Beef with Roast Potatoes and Yorkshire Pudding

Welsh Pork Loin with Roast Potatoes and Apple Sauce

Chicken, Leek and Mushroom Pie

Mushroom and Nut Wellington with Vegan Gravy (VE)

DESSERT

- See specials board for more -

Sticky Toffee Pudding with Cream or Ice Cream

Raspberry and White Chocolate Roulade (GF)

Hot Chocolate Fudge Cake with Cream or Ice Cream

Crumble of the Day with Cream, Ice Cream or Custard

Jam Sponge with Cream or Custard

(LL) Addas ar gyfer Llysieuwyr (FE) Addas ar gyfer Feganiaid (HG) Heb glwten

Hysbysiad pwysig: Nid yw'r holl gynhwysion a ddefnyddir yn ein prydau wedi eu rhestru yn y disgrifiad, siaradwch gydag aelod o staff os oes gennych unrhyw alergeddau bwyd.

(V) Suitable for Vegetarians (VE) Suitable for Vegans (GF) Gluten Free

Important notice: not all ingredients used in our dishes are listed in the description so please speak to a member of staff if you have any food allergies.