

bwyd bar

Plis archebwch wrth y bar

Brecwast 8.00-11.15

Brecwast Cymreig gyda tost	6.80	Wyau wedi'u potsio, bacwn, tost	5.50
Cig moch lleol mewn bwn	3.50	Caws pôb gyda chig moch	7.50
Uwd gyda mêl Cellan	2.50	Tost, jam cartref a menynd	2.50
Wyau wedi'u sgramblo, eog Rhydlewis wedi'i fygu, tost	6.00	Croissant, marmalêd a menynd	2.50

Ysgytiaeth Protein Ilaeth soya neu Ilaeth buwch **4.50**

Cinio 12-2.30 / Swper 6-9

Byrbrydiau

Bara fflat garleg wedi'i bobi'n ffres	2.50
Focaccia, olewydd, olew olewydd, balsamig	3.50
Cawl y dydd gyda focaccia cartref	5.80
Salad betys, caws Perl Las a chnau ffrengig	6.50
Caws pôb / gyda chig moch lleol wedi'i gochi	5.50/7.50
1/2 dwsin o wystrys, finegr gwin coch a sialot, lemwn	9.00
Plat Antipasti - Chorizo dros olog, salami, serrano, olewydd, piwri planhigyn wÿ, manchego, siytni, bara	7.50/13.00
Cacennau pysgod, mayonnaise leim / gyda sglodion tenau	7.30/9.80

Prydau

Prydau arbennig dyddiol y bar - <i>ar y bwrdd du</i>	
Byrgyr cig eidion Cymreig, sglodion, relis	9.50
gyda Cheddar Eryri (atod)	1.50
Syrlwyn Cymreig, menynd pupur grawn a taragon	
gyda sglodion tenau	18.50
Confit hwyaden, bresych coch brwysiedig, tato bwts, jus	12.50
Corbenfras a sglodion, pys stwnsh, saws tartâr	11.00
Pei pysgod, llyisiau gwyrdd	10.50
Cyrry sgwash cnau menynd a ffacys thai gwyrdd,	
salad coriander a mintys	9.50
Salad Caesar ffowlyn	10.50

Yn ychwanegol

Sglodion tenau	2.50
Roced a parmesan	3.00
Llyisiau gwyrdd organig fferm Blaencamel	3.00

Pizza

Pizza 12" ffwrn garreg wedi'i daflu â llaw

Tomato, mozzarella bwffalo a basil ffres	8.00
Chorizo, serrano, pesto a rocéd	10.50
Cranc Bae Ceredigion, cregynd gleision ac olew tsili	12.00
Eog Rhydlewis wedi'i fygu, chaws gafr a chaprys	10.50
Pelenni cig eidion Cymreig a tsili	10.50
Sgwas, feta, winwns carameiddiedig a pesto	10.00

Plant (o dan 11)

Stecen Cymreig gyda sglodion tenau	7.50
Pysgod a sglodion	6.50
Pizza mozzarella a tomato	6.00

Pwdin

Tarten lemwn, sorbet clementin	5.70
Panna cotta rhosyn, rhiwbob wedi'i potsio	5.70
Pwdin fondant siocled, caramel hallt, hufen iâ fanila	6.50
Paflofa pînafal a granadila, sorbet cnau coco	5.70
Crymbl gellyg a sinsir, cwstard caramel	5.70
Syndi brownie siocled	5.70
Hufen iâ / sorbet cartref y dydd (am belén)	1.80
Bwrdd caws Cymreig - Hafod, Gorwydd, Perl Las	
gyda bara brith tostiedig a siytni	7.80

Mae'n prydau i gyd yn cael eu paratoi yn ffres, gan ddefnyddio cynnyrch lleol lle'n bosibl. Byddech cystal â rhoi gwybod i ni am unrhyw anghenion deietegaidd arbennig. Gall y prydau a bara gynnwys cnau. Gall prydau gynnwys wÿ amrwd Ionawr 2012

bar food

Please order at the bar

Breakfast 8.00-11.15

Welsh Breakfast with toast	6.80
Local bacon in a bun	3.50
Porridge with Cellan honey	2.50
Scrambled eggs, Rhydlewis smoked salmon, toast	6.00

Poached eggs, bacon, toast	5.50
Welsh rarebit with bacon	7.50
Toast, home made jam and butter	2.50
Croissant, marmalade and butter	2.50

Protein Shake soya or cow's milk	4.50
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Lunch 12-2.30 / Supper 6-9

Snacks

Freshly baked garlic flatbread	2.50
Focaccia, olives, olive oil, balsamic	3.50
Soup of the day with focaccia	5.80
Beetroot, Perl Las blue cheese and walnut salad	6.50
Welsh Rarebit / with home cured bacon	5.50/7.50
1/2 dozen oysters, lemon, shallot and red wine vinegar	9.00
Antipasti platter - Chargrilled chorizo, salami, serrano, olives, aubergine purée, mancho, chutney, bread	7.50/13.00
Fishcakes, lime mayonnaise / with skinny fries	7.30/9.80

Meals

Bar daily specials - <i>see blackboard</i>	
Welsh beef burger, chips, relish	9.50
with Snowdonia Cheddar (supp)	1.50
Welsh sirloin steak, peppercorn and tarragon butter	
with skinny fries	18.50
Duck confit, braised red cabbage, mash, jus	12.50
Haddock and chips, mushy peas, tartare sauce	11.00
Fish pie, winter greens	10.50
Thai green butternut squash and lentil curry,	
coriander and mint salad	9.50
Chicken Caesar salad	10.50

Sides

Skinny fries	2.50
Rocket and parmesan	3.00
Blaencamel farm organic greens	3.00

Pizza

Hand spun stone baked 12" pizza

Tomato, buffalo mozzarella and fresh basil	8.00
Chorizo, serrano, pesto and rocket	10.50
Cardigan Bay crab with mussels and chilli oil	12.00
Rhydlewis smoked salmon, capers and goat's cheese	10.50
Welsh beef meatballs and chilli	10.50
Squash, feta, caramelized onions and pesto	10.00

Children (under 11)

Welsh steak and skinny fries	7.50
Fish and chips	6.50
Tomato and mozzarella pizza	6.00

Desserts

Lemon tart, clementine sorbet	5.70
Rose panna cotta, poached rhubarb	5.70
Hot chocolate fondant, salted caramel, vanilla ice cream	6.50
Pineapple and passionfruit pavlova, coconut sorbet	5.70
Pear and ginger crumble, caramel custard	5.70
Chocolate brownie sundae	5.70
Today's homemade ice cream / sorbet (per scoop)	1.80
Welsh cheese board - Hafod cheddar, Gorwydd, Perl Las with toasted bara brith and chutney	7.80

All of our meals are freshly prepared, using local produce where possible. Please inform us of any special dietary requirements.

Meals and bread may contain nuts. Dishes may contain raw egg. January 2012

Diodydd twym/Hot drinks

Cappucino	1.90/2.50
Latte	2.20
Mocha	2.60
Americano	1.70/1.90
Espresso	1.70/1.90

Siocled Poeth/Hot Chocolate	2.60
Te/Tea	1.70yp/pp
Te Arbennig/Speciality Tea	2.00yp/pp
Shot ychwanegol/Extra shot	+ 0.40
Decaf	+ 0.40

Gwinoedd wrth y gwydr Wines by the glass

*Holwch am y restr win gyflawn. 125ml hefyd ar gael.
Please ask for the full wine list. 125ml also available.*

	gwydr glass		potel bottle
	175ml	250ml	750ml
416 La Bastille Languedoc (Fr) 11%	3.50	5.50	14.50
414 Chardonnay (Aus) 13%	3.50	5.50	16.50
410 Principato Pinot Grigio (It) 12%	4.30	6.20	17.50
423 Muscadet Sur Lie (Fr) 12%	4.30	6.20	18.00
418 Marlborough Sauvignon Blanc (NZ) 13%	4.80	7.00	19.50
409 Loimer Grüner Veltliner (Austria) 12.5%	4.80	7.00	20.00
412 Allan Scott Gewürztraminer (NZ) 13%	5.30	7.50	21.50

Rosé

	175ml	250ml	750ml
302 Santa Digna (Ch) 13.5%	4.00	5.90	16.50
300 Chateau de Berne Provence Rosé (Fr) 13%	4.80	6.90	19.50

Coctêl/Cocktails

Bloody Mary

5.50
Vodka pupur Absolut, sieri fino, sudd tomato, cymysgedd sbeis cartref
Absolut pepper vodka, fino sherry, tomato juice, homemade spice mix

Collins Ysgawen Elderflower Collins

6.00
Plymouth Gin, sudd lemwn, surop siwgwr, presse ysgawen
Plymouth Gin, lemon juice, sugar syrup, elderflower presse

Margarita

6.00
Tequila, Cointreau, sudd leim, sblash o surop siwgwr
Tequila, Cointreau, lime juice, splash sugar syrup

Cosmopolitan

6.00
Cointreau, vodka lemwn, sudd llugaeron, sudd leim
Cointreau, lemon vodka, cranberry juice, lime juice

Mojito

6.00
Rwm Havana Club/Sailor Jerry's, surop siwgwr, mintys ffres, leim ffres
Havana Club or Sailor Jerry's rum, sugar syrup, fresh mint, fresh lime

Coch / Red

	175ml	250ml	750ml
646 Los Picos Merlot (Ch) 13.5%	3.50	5.50	14.50
683 Côtes du Rhône (Fr) 14%	4.30	6.20	17.50
642 Rioja Crianza (Esp) 13.5%	4.30	6.20	17.50
601 Leonardo Chianti (It) 12.5%	4.30	6.20	18.00
647 Malbec (Patagonia) 13.5%	4.50	6.50	19.50
604 Dandelion Shiraz-Riesling (Aus) 14%	5.30	7.50	21.50

Byrlymus / Sparkling

	125ml	750ml
Prosecco (It) 11%	4.80	21.00
Mercier Brut Rosé (Fr) 12%	7.30	40.00
Veuve Clicquot (Fr) 12%	7.80	47.00

Port

	100ml
Churchills, Tawny Port 10yr	6.20
Taylor's Late Bottled Vintage 2005	6.20

Sieri / Sherry

	125ml
Fino	3.50
Amontillado	3.50
Oloroso	3.50

Martini Granadila Passion Fruit Martini 6.00

Purée granadila, sudd leim, vodka Grey Goose
Passion Fruit purée, lime juice, Grey Goose Vodka

Martini Melon Dŵr ac Ysgawen Watermelon & Elderflower Martini 6.00

Melon dŵr ffres, St Germain, Stolichnaya fanila, sudd lemwn
Fresh watermelon, St Germain, Stolichnaya vanilla, lemon juice

Espresso Martini 6.50

Espresso, Absolut vodka, Kahlua

Cynhesu Calon/Winter Warmers

Gwin Twym Mulled Wine 4.00

Gwin coch sbeislyd cartref
Home spiced red wine

'Toddy' Twym Hot Toddy 5.50

Mesur mawr o chwisgi twym, sinamwn, clôfs, mêl, lemwn
Large measure warm whisky, cinnamon, cloves, honey, lemon

bwyd a diod food & drink



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