

BWYDLEN CINIO SUL – SUNDAY LUNCH MENU

SAMPL / SAMPLE MENU

2 gwrs / 2 courses £19.00 - 3 chwrs / 3 courses £25.00

I DDECHRAU / STARTER

Cawl tomato rhost, bara cartref
Roast tomato soup, home baked bread

Cregyn bylchog, blodfresych, pwdin gwaed fferm Trealy
Scallops, cauliflower, Trealy farm black pudding +£3 supp/atod

1/2 dwsin o wystrys Carlingford ar rew gyda finegr sialot
1/2 dozen Carlingford oysters on ice with shallot vinegar +£3 supp/atod

Salad coesgyn ham wedi'i tynnu, wŷ Nantclyd, caprys
Pulled ham hock, Nantclyd egg, caper salad

Betys Blaencamel wedi'u marinadu, feta, cnau cashiw, dresin betys
Marinated Blaencamel beetroot, feta, cashew nuts, beetroot dressing

PRIF GWRS / MAIN COURSE

Syrlwyn Cig Eidion rhost, pwdin Swydd Efrog, saws gwin coch
Roast Welsh sirloin beef, Yorkshire pudding, red wine sauce

Porc wedi'i tynnu a rollo, saws saets a seidr
Rolled pulled pork, sage and cider sauce

Gweinir y ciniawau gyda llysiau'r gwanwyn, tato bwts a rhost
Roasts are served with spring vegetables, mash and roast potatoes

Salad quinoa, halloumi a puprod coch
Quinoa, halloumi and red pepper salad

Ffiled ysbinbysg, brocoli porffor, tsili, sinsir a garlleg
Fillet of seabass, purple sprouting broccoli, chilli, ginger and garlic +£3 supp/atod

Ffiled penfras, salad twym tato, sampier a tomato, pesto basil
Fillet of cod, warm potato, samphire and tomato salad, basil pesto +£3 supp/atod

PWDIN / DESSERT

Fondant siocled, hufen iâ caramel hallt
Chocolate fondant, salted caramel ice cream

Crème brûlée oren, bisged sablé oren
Orange crème brûlée, orange sablé biscuit

Parfait banana, banana wedi'i caramelleiddio, siocled
Banana parfait, caramelised banana, chocolate

Tarten frangipan eirin, sorbet iogwrt
Plum frangipane tart, yoghurt sorbet

Caws cheddar Hafod, siytni, cacennau ceirch
Hafod cheddar, chutney, oatcakes

Byddwch crystal â rhoi gwybod i'r staff am unrhyw anghenion deiet arbennig.
Please tell the staff if you have any allergies.