



## BWYDLLEN NOS • EVENING MENU

### I DDECHRAU • TO START

<i>Swp yr diwrnod, (Di-glwten) gyda bara crefftus lleol (LI+)</i> Soup of the day, (GF) served with local artisan bread (V+)	<b>£6.00</b>
<i>Terîn Coesgyn Ham gyda siytni cartref a crostini</i> Ham hock terrine with homemade chutney and crostini	<b>£8.50</b>
<i>Teisen cranc ar gwely o egin pys, garneiddio gyda olew tsili</i> Crab cakes served on a bed of peashoots, garnished with chilli oil	<b>£8.00</b>
<i>Madarch gwyllt a olew tryffl ar ciabata wedi'i tostio (LI+)</i> Wild mushrooms and truffle oil on toasted ciabata (V+)	<b>£7.50</b>

### PRIF GWRS • MAIN COURSE

<i>Coes Hwyaaden confi, tatws fondant, piwrî moron a cwmin, creision pannas, broccoli hirgoes a jus gwin coch</i> Confit Duck leg, fondant potato, carrot and cumin puree, parsnip crisp, tender stem broccoli and red wine jus	<b>£18.50</b>
<i>Brest cyw iâr wedi'i stwffio gyda madarch gwyllt ar tatws newydd wedi'u malu, veloute berwr dŵr a winwns crensiog (Di-glwten)</i> Corn fed chicken breast stuffed with wild mushrooms on crushed new potatoes, watercress veloute and crispy onions (GF)	<b>£17.50</b>
<i>Perlysieuyn crystiog penfras wedi'i serio gyda tatws dauphinoise, saws gwin gwyn tomato basil a sbigoglys gwywo</i> Herb crusted pan seared cod with dauphinoise potatoes, white wine tomato basil sauce and wilted spinach	<b>£17.00</b>
<i>Risotto boncen cnau mennyn wedi'i rhostio gyda tweel parmesan, berwr dŵr a olew cenin syfi (Di-glwten) (LI+)</i> Roasted butternut squash risotto with parmesan tweel, watercress and chive oil (GF) (V+)	<b>£17.00</b>

### CLASURON GWESTY CYMRU • GWESTY CYMRU CLASSICS

<i>Cawl Cymraeg traddodiadol gyda shank cig Oen a pancetta, gyda bara crefftus lleol a cheddar Cymraeg</i> Traditional Welsh Cawl with Lamb shank and pancetta, served with local artisan bread and Welsh cheddar	<b>£14.00</b>
<i>Sirloin 10oz wedi'i sychu am 24 diwrnod, sglodion trwchus, tomatos winwydden, winwns wedi'i rhostio a madarch portobello gyda saws pupur, diane neu caws glas (Di-glwten)</i> 10oz 24 day dry aged sirloin steak, chunky chips, vine tomatoes, roasted onion and portobello mushroom served with peppercorn, diane or blue cheese sauce (GF)	<b>£22.50</b>
<i>Byrgyr 6oz cartref, cheddar Cymraeg, letys, tomato, winwns, cig moch masarn, picls a saws mewn byn brioche a sglodion ar yr ochr</i> Homemade 6oz gourmet burger, Welsh cheddar, lettuce, tomato, onion, maple-cured bacon, pickles & sauce all in a brioche bun with chips on the side	<b>£16.50</b>
<i>Byrgyr madarch portobello bara, cheddar Cymraeg, letys, tomato, winwns wedi'i ffrio a saws mewn byn brioche a sglodion ar yr ochr</i> Breaded portobello mushroom burger, Welsh cheddar, lettuce, tomato, fried onion and sauce all in a brioche bun with chips on the side	<b>£15.00</b>