



Starters / Cyrsiau cyntaf

Cawl y dydd a surdoes / Soup of the day with sourdough
Pate chwaden a oren, ffigys a winwnsyn coch a bara surdoes wedi'i dostio
Duck and orange pate, fig & red onion chutney and toasted sourdough
Coctel corgimwch clasurol / Classic prawn cocktail

Mains / Prif Gyrsiau

Cig oen rhost Cymreig, saws mintys, grefi cyfoeth
Roast Welsh leg of Lamb, mint sauce, rich gravy
Cloronen cig eidion wedi'i rhostio, pwddin Efrog a grefi cyfoeth
Roasted topside of Welsh beef, Yorkshire pudding and rich gravy
Porc rhost, stwfin, saws afal a grefi cyfoeth
Roast Pork, stuffing, apple sauce and rich gravy
Pan roasted fillet of Salmon with ratatouille, sauteed new potatoes and seasonal veg
Cinio Sul di-gig – Detholiad o lysiau amrywiol a grefi llysieuol a phwddin Efrog (v)
Meat free sunday dinner, selection of classic vegetables with veggie gravy (v)
Vegetable wellington with veggie gravy (v)

Tatws rhost, tatws mash a llysiau tymhorol, blodfresych gyda chaws
Roast potatoes, mash potatoes and seasonal veg, cauliflower cheese

Puddings / Pwddinau

Pwddin taffi gludiog gyda saws butterscotch a hufen iâ fanila
Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Cacen gaws y dydd gyda hufen iâ fanila
Cheesecake of the day with vanilla ice cream
Torte siocled gyda hufen iâ fanila
Belgian chocolate torte with vanilla ice cream
Tarten lemwn gyda sorbet mango
Lemon tart with mango sorbet
Brownie siocled gyda hufen iâ fanila
Chocolate brownie with vanilla ice cream

2 gwrs / course 26.50

3 cwrs / course 31.50

Plant / Kids 10.00