



Starters

Croquettes of Welsh lamb, feta & sage, smoked garlic mayonnaise £7.50

French onion soup, gruyere & herb croute £6

Duck liver parfait, toasted sourdough, spiced fruit chutney £7

Warm salad of smoked mackerel, pickled walnut & beetroot, crème fraîche & herb dressing £7

Whole baked camembert, toasted garlic sourdough, autumn chutney £9.50

Toasted Welsh cheddar rarebit, griddled aubergine, tomato salsa (V) £6.50

Mains

8oz entrecôte steak, home cooked chips, Café de Paris butter, roasted tomato & watercress salad £19.50

Pot roast pork, honey & thyme braised root vegetables, parsley mashed potato, smoked bacon jam £16

Slow cooked beef brisket bourguignon, roasted roots, potato dauphinoise £16

Welsh beef burger, Welsh cheddar rarebit, home cooked chips, jalapeno slaw £14

Welsh ale battered haddock, home cooked chips, mushy peas £14

Salad of sage & honey roasted squash, pearl barley, black olives,
tenderstem broccoli, roasted beets (V) £12- Chargrilled chicken breast supplement £3.50

Sautéed potato gnocchi, wild mushrooms, roasted squash, herb butter sauce (V) £12.50 - Smoked chicken
breast supplement £3.50

Sides £3

Home cooked chips (V)

Potato dauphinoise (V)

Seasonal greens (V)

Desserts

Caramelised poached pear, vanilla ice cream, toffee sauce, crushed amaretti biscuit £6

Passionfruit posset, shortbread £6

Sticky chocolate pudding, chocolate sauce, vanilla ice cream £6

Affogato – vanilla ice cream, espresso, almond cantuccini, choice of liqueur £6.50

Espresso brûlée, shortbread £6

Cheese & Port – today's cheese, a measure of port, crackers & garnish, £6.50

Please make us aware of any dietary requirements when ordering. We are happy to amend our dishes wherever possible. Full allergen information is available upon request



Cwrs Cyntaf

Croquettes o gig oen Cymreig, feta a saets, mayonnaise garlleg mwg £7.50

Cawl nionod Ffrengig, croûte gruyere a pherlysiâu £6

Parfait iau hwyaden, bara surdoes wedi'i dostio, siytni ffrwythau sbeislyd £7

Salad cynnes macrell mwg, cnau Ffrengig a betys wedi'u piclo, dresin crème fraîche a pherlysiâu £7

Camembert cyfan wedi'i bobi, bara surdoes wedi'i dostio, siytni'r hydref £9.50

Caws cheddar Cymreig wedi'i dostio, aubergine wedi'i grilio, salsa tomato £6.50

Prif Brydau

Stecen 8 owns entrecôte, sglodion cartref, menyn Café de Paris, salad tomato rhost a berwr dŵr £19.50

Porc rhost o'r pot, llysiâu gwraidd brwys mewn mêl a theim, tatws stwnsh persli, jam bacwn mwg £16

Bourguignon brised cig eidion wedi'i goginio'n araf, llysiâu gwreiddiau rhost, tatws dauphinoise £16

Byrger cig eidion Cymreig, caws cheddar pob Cymreig, sglodion cartref, slaw jalapeno £14

Hadog mewn cytew cwrw Cymreig, sglodion cartref, pys slwtsh £14

Salad sgwash wedi'i rostio mewn saets a mêl, haidd perlog, olifau du, brocoli tendr, betys rhost £12

Gellir ychwanegu brest cyw iâr wedi'i grilio £3.50

Gnocchi tatws wedi'i ffrio, madarch gwyllt, sgwash rhost, saws menyn perlysiâu £12.50

Gellir ychwanegu brest cyw iâr mwg £3.50

Ar yr Ochr £3

Sglodion cartref

Tatws dauphinoise

Llysiâu tymhorol

Pwdinau

Gellygen wedi'i photsio a'i chameleiddio, hufen iâ fanila, saws taffi, bisgedi amaretti wedi'u malu £6

Posset granadila, teisen frau £6

Pwdin siocled gludiog, saws siocled, hufen iâ fanila £6

Affogato- hufen iâ fanila, espresso, cantuccini almon, dewis o wirod £6.50

Espresso brûlée, teisen frau £6

Caws a Phort – caws y dydd, mesur o bort, craceri a garnais £6.50

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