




















# BWYDLEN GYDA'R NOS EVENING MENU


## I DDECHRAU / STARTERS







Cawl y dydd gyda rhôl fara crystiog a menynd (opsiynau heb glwten a chynnyrch llaeth ar gael)  
Soup of the day served with a crusty bread roll and butter (gluten and dairy free options available)  
£6.75 585kcal      

Pâté iau cyw iâr gyda siytni afal a seidr ar dafell o dost  
Chicken liver pâté served with apple and cider chutney on a slice of toast  
£6.95 643kcal    






Caceni bysgod hadog mwg cartref gyda saws tartar (caceni bysgod eog heb glwten ar gael)  
Homemade smoked haddock fish cake with chunky tartar sauce (gluten free salmon fish cake alternative available)  
£7.00     





Tarten nionyn coch wedi'i garamelieiddio a chaws gafr cynnes wedi'i bobi  
Warm, baked goats' cheese and caramelized red onion tartlet  
£6.75 828kcal    





Salad Groegaidd ffres  
Fresh Greek salad  
£6.50 Main £10.50  





I'w rannu - Caws Angiddy â blas garlleg wedi'i bobi gyda jam ffigs a ciabatta crystiog  
To share - Baked garlic Angiddy cheese served with fig jam and crusty ciabatta  
£16.00 1191kcal      



## O'R GRIL / FROM THE GRILL


Byrgyr cig eidion wedi'i grilio, brie a jam cig moch mewn bynsen brioche, gyda cholslo a sglodion trwy'u crwyn  
Siabod grilled beef burger topped with bacon jam and brie, served on a brioche bun with coleslaw and skin-on fries  
£17.95 1037kcal     

Byrgyr cig eidion clasurol wedi'i grilio mewn bynsen brioche, gyda cholslo a sglodion trwy'u crwyn  
Classic grilled beef burger in a brioche bun, served with coleslaw and skin-on fries  
£16.00    

Byrgyr cig oen Cymru gyda dresin tzatziki a sglodion trwy'u crwyn  
Local Welsh lamb burger served with tzatziki dressing and a side of skin-on fries  
£17.95    

Byrgyr brest cyw iâr Cajun mewn bynsen brioche, gyda cholslo a sglodion trwy'u crwyn  
Cajun chicken breast burger in a brioche bun, served with coleslaw and skin-on fries  
£16.95 1153kcal    

Stêc syrllwyn wedi'i choginio ar y gril, gyda salad cymysg a sglodion trwy'u crwyn  
Local sirloin steak cooked on the chargrill, served with skin-on chips and mixed salad  
£21.50 885kcal  

Stêc llygad yr asen gyda salad cymysg a sglodion trwy'u crwyn  
Local ribeye steak served with a young leaf mixed salad and skin-on chips  
£28.95 1227kcal 







YCHWANEGWCH  
GAWS AM £1  
YCHWANEGOL

ADD CHEESE  
FOR AN EXTRA  
£1







ADD CHEESE  
FOR AN EXTRA  
£1

YCHWANEGWCH  
GAWS AM £1  
YCHWANEGOL

## DANTEITHION / NIBBLES

Olifau, hwmws a bara pitta  
Olives, hummus and pitta bread  
£6.95 892kcal      





Bara garlleg  
Garlic bread  
£4.00 303kcal       




Bara, olew olewydd a finegr balsamig  
Bread, olive oil and balsamic vinegar  
£6.75 832kcal      





Os oes genych unrhyw alergedd neu anoddefgarwch bwyd, siaradwch hefo aelod o'r tîm  
If you have a food allergen or intolerance, please let a member of our team know

## PRIF GYRSIAU/ MAINS

Pei crwst pwff stêc a chwrw, gyda thatws stwnsh, neu sglodion trwy'u crwyn, a phys  
Steak and ale puff pastry pie served with mash or skin-on chips and peas  
£16.50 <sup>1280kcal</sup>    

Eog wedi'i rostio ar wely o datws newydd â blas garlleg, gyda ffa gwyrdd ac ychydig o saws lemwn a llysiau'r gwewyr  
Roasted salmon on a bed of crushed garlic new potatoes, served with fine green beans and a drizzle of lemon and dill sauce  
£17.95 <sup>607kcal</sup>   


Cyw iâr wedi'i ffrio, gyda thatws stwnsh hufennog a saws cennin a chaws mwg Eryri  
Pan-fried chicken supreme served with creamy mashed potato and smoked Snowdonia cheese and leek sauce  
£17.50 <sup>797kcal</sup>  


Ragu cig oen wedi'i goginio'n araf mewn saws tomato cyfoethog, gyda tagliatelle a chaws Parmesan wedi'i gratio  
Slowly-cooked ragu of local lamb in a rich tomato sauce, served with tagliatelle and grated Parmesan cheese  
£18.75 <sup>771kcal</sup>      

## AR YR OCHR / SIDES




Sglodion trwy'u crwyn  
Skin-on fries  
£4.00







Llysiau tymhorol  
Seasonal vegetables  
£4.00


Tatws stwnsh hufennog  
Creamy mash potato  
£4.00 





Tatws newydd rhost â blas garlleg  
Roasted garlic new potatoes  
£3.50 

Salad bach  
Side salad  
£3.50 




Tsili pum ffa llysieuol Tyn-y-Coed gyda reis (V)  
Tyn-y-Coed vegetable and five-bean chilli with rice (V)  
£15.50 <sup>514kcal</sup>   



Selsig porc a chennin O Jones (Llanrwst), gyda thatws stwnsh a grefi nionyn coch  
A O Jones of Llanrwst pork and leek sausages served with mashed potato and red onion gravy  
£16.50 <sup>1078kcal</sup>      





Salad llysiau wedi'u grilio, gyda hadau blodau'r haul wedi'u tostio a dresin (V)  
Grilled vegetable salad with toasted sunflower seeds and dressing (V)  
£14.50 <sup>138kcal</sup> 







Byrgryr figan, letys, tomato a nionyn mewn bynses, gyda salad a sglodion trwy'u crwyn (VE)  
Vegan burger in a bun with lettuce, tomato and onion, served with skin on-fries and salad garnish (VE)  
£14.50 <sup>947kcal</sup>    



## PWDIN / DESSERTS

Crème Brûlée blas wisgi a siocled gwyn  
Whiskey and white chocolate Crème Brûlée  
£6.95 <sup>348kcal</sup>   

Cacem gaws cartref y dydd gyda hufen iâ  
Homemade cheesecake of the day served with ice cream  
£6.95 <sup>0kcal</sup>  

Pwdin taffi gludlog a saws taffi cynnes, gyda naill ai hufen iâ fanila neu gwstard  
Sticky toffee pudding with warm toffee sauce served with either vanilla ice cream or custard  
£6.95 <sup>1093kcal</sup>    

Tri sgŵp o hufen iâ – fanila, siocled, mint a thalpiaiu siocled, mafon, rŷm a rhesins  
Three scoops of ice cream – vanilla, chocolate, mint choc chip, raspberry ripple, rum and raisin  
£6.00 <sup>473kcal</sup>      

Browni siocled figan gyda hufen iâ fanila heb gynnych llaeth  
Vegan chocolate brownie with dairy-free vanilla ice cream  
£6.95 <sup>312kcal</sup>  

Os oes genych unrhyw alergedd neu anoddefgarwch bwyd, siaradwch hefo aelod o'r tîm  
If you have a food allergen or intolerance, please let a member of our team know

