

BWYDLEN GYDA'R NOS EVENING MENU

I DDECHRAU / STARTERS

Cawl cartref y dydd gyda ciabatta yn ffres o'r popty a menyng Cymreig. Dewisiadau (VE) (V) ar gael

Chef's homemade soup of the day with freshly baked ciabatta and Welsh butter. (VE) (V) options available
£6.75

Cacfen bysgod corgimwch ac eog Thai gyda dresin tsili, leim a choriander Thai-infused salmon and prawn fishcake with chilli, lime, and coriander dressing
£8.00

(V) Salad Groegaidd clasurol

(V) Classic Greek salad

Side £6.95 Main £11.95

Bon bôn confit hwyaden â briwsion bara, gyda salad betys a seleriac a saws eirin

Confit duck breaded bon bon served with beetroot and celeriac salad and a plum sauce
£8.00

(V) I'w rannu; caws Perl Wen wedi'i bobi gyda rhosmari a garlleg gyda ciabatta yn ffres o'r popty

(V) To share; baked Perl Wen cheese with rosemary and garlic served with a freshly baked ciabatta
£17.25

(VE) Cacfen pupur coch mwg a chorbys wedi'i phobi, gyda hwmws nionod coch wedi'u caramelleiddio

(VE) Baked smoked red pepper and lentil cake with caramelised red onion hummus
£6.95

(V) Tarten caws gafr gynnes wedi'i phobi gyda mymryn o garamel rhosmari

(V) Warm, baked Goats' cheese tart drizzled with rosemary caramel
£6.95



PRIF GYRSIAU / MAINS

Pei crwst pwff stêc a chwrw, gyda phys a sglodion neu stwnsh Steak and ale puff pastry pie served with peas and chips or mash
£16.95

Suprême cyw iâr o'r badell, gyda thatws dauphinoise a saws madarch gwyllt a pancetta Pan fried chicken supreme, served with dauphinoise potatoes and wild mushroom and pancetta sauce
£18.25

Selsig porc A O Jones o Lanrwst, tatws stwnsh, llyisiau tymhorol cymysg a grefi nionod wedi'u caramelleiddio A O Jones of Llanrwst pork sausages, mashed potato, mixed seasonal vegetables and caramelised onion gravy
£17.00

Rac cig oen lleol wedi'i rostio, gyda thatws ffondant a sudd cyrens coch a rhosmari Roasted local rack of lamb with fondant potato and redcurrant and rosemary jus
£21.75

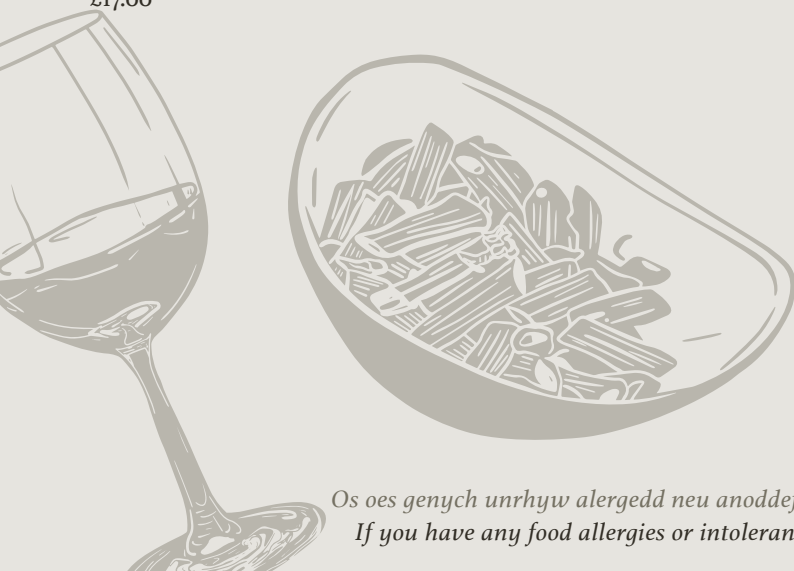
Lwyn penfras pob wedi'i lapio mewn prosciutto ham, gyda thatws dauphinoise a saws tomatos heulsych a basil Baked cod loin wrapped in prosciutto ham, served with dauphinoise potatoes and sundried tomato and basil sauce
£18.25

(VE) Tagine Morocaidd ffachys a llyisiau rhost gyda chouscous blas harissa

(VE) Moroccan-style chickpea and roasted vegetable tagine with harissa infused couscous
£16.00

Pasta penne llyisiau rhost o'r canoldir mewn saws tomato coeth gyda chaws gafr ar ei ben. Dewisiadau (VE) (V) ar gael Roasted Mediterranean vegetable penne pasta in a rich tomato sauce topped with Goats' cheese. (V) (VE) options available
£16.95

Pasta penne chorizo, cennin a chaws glas mewn saws hufen Chorizo, leek and blue cheese penne pasta in a cream sauce
£16.95



Os oes genych unrhyw alergedd neu anoddefgarwch bwyd, siaradwch hefo aelod o'r tîm.
If you have any food allergies or intolerances, please speak to a member of the team.

O'R GRIL / FROM THE GRILL

Byrgyr cig eidion Siabod 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
£18.50

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

Byrgyr arbennig Tyn-y-Coed gyda chig moch a chaws pob Cymreig ar ei ben, mewn bynsen brioche gyda cholslo a sglodion trwy'u crwyn
Tyn-y-Coed special burger topped with rashers of streaky bacon and Welsh rarebit, served on a brioche bun with coleslaw and skin-on fries
£18.50

Byrgyr brest cyw iâr Cajun mewn bynsen brioche, gyda cholslo a sglodion trwy'u crwyn
Cajun chicken breast burger served on a brioche bun with coleslaw and skin-on fries
£17.25

Byrgyr cig oen a bricyll Morocaidd gyda thapenade olewydd a hufen sur, mewn bynsen brioche gyda cholslo a sglodion trwy'u crwyn
Moroccan lamb and apricot burger with olive tapenade and sour cream, served on a brioche bun with coleslaw and skin-on fries
£18.50

(VE) Byrgyr falafel cartref gyda letys, tomatos a nionod, gyda sglodion trwy'u crwyn a salad bach
(VE) A homemade falafel burger with lettuce, tomato and onion served with skin-on fries and a side salad
£15.50

Stecen syrllwyn lleol wedi'i ologi gyda thomatos bach wedi'u grilio, madarch penfflat a sglodion trwy'u crwyn
Chargrilled local sirloin steak served with grilled vine cherry tomatoes, flat mushroom, and skin-on chips
£22.75

Stecen llygad yr asen leol 14 ouns wedi'i choginio ar y golosg, gyda sglodion, tomatos bach a madarch penfflat
14oz local ribeye steak cooked on the chargrill, served with chips, vine cherry tomatoes and flat mushroom
£29.95

YCHWANEGOLION / EXTRAS

Cig moch	Caws	Pati byrger	Saws grawn pupur
Streaky bacon	Cheese	Burger patty	Peppercorn sauce
£1.00	£1.00	£4.50	£1.00

AR YR OCHR / SIDES

(VE) Bara, finegr
balsamig ac olewau
wedi'u trwytho

(VE) Breads, balsamic
vinegar and infused oils
£7.25

(VE) Olewydd a dau fath
o hwmws gyda bara pita
(VE) Olives and duo
of hummus with pita
bread
£7.25

(VE) Bara garlleg
(VE) Garlic bread
£4.00

(VE) Olewydd
(VE) Side of olives
£4.00

(VE) Salad bach
(VE) Side salad
£4.00

(VE) Sglodion trwchus / tenau
(VE) Chips / fries
£4.00

(V) Colslo
(V) Coleslaw
£3.50

(VE) Bara
(VE) Bread
£2.50

(VE) Llysiau
(VE) Vegetables
£4.00

(V) Stwnsh
(V) Mash
£4.00

(VE) Tatws newydd blas garlleg
(VE) Garlic new potatoes
£4.00

ADD CHEESE
FOR AN EXTRA
£1

YCHWANEGWCH
GAWS AM £1
YCHWANEGOL

PWDIN / DESSERTS

(V) Pwdin taffi gludlog a saws taffi cynnes, gyda hufen iâ fanila neu gwstard
(V) Sticky toffee pudding with warm toffee sauce and either vanilla ice cream or custard
£7.50

(V) Pwdin bara brith a menyn cartref gyda chwstard
(V) Homemade bara brith and butter pudding with custard
£7.50

(V) Cacen gaws cartref y dydd gyda hufen iâ
(V) Homemade cheesecake of the day served with ice cream
£7.50

(V) Posset lemon a leim gyda theisen frau lafant a chompot llus
(V) Lemon and lime posset with lavender shortbread and a blueberry compote
£7.50

(VE) Browni figan cartref blas siocled tywyll ac almon
(VE) Homemade vegan dark chocolate and almond brownie
£7.50

(V) Detholiad o gawsiau Cymreig i'w rhannu, gyda garnais, siynti a chracers caws
(V) Selection of Welsh cheeses to share with garnish, chutney and cheese crackers
£18.00

(V) Tri sgŵp o hufen iâ Mario
(V) Three scoops of Mario's ice cream
£6.25

Os oes gennych unrhyw alergedd neu anoddefiad bwyd, siaradwch ag aelod o'r tîm.
If you have any food allergies or intolerances, please speak to a member of the team.