



Sul y Mamau
Mawrth 22



Mother's Day
March 22

I Ddechrau/ Starters

- Roast Pepper and Tomato Soup with Ciabatta & Welsh Butter (V) (VGN Request)
- Smoked Salmon and Broccoli Quiche, Dressed Wild Rocket
- Chicken, Ham & Leek Terrine served with Tomato Chutney & Ciabatta (GFR)
- Hot Perl Las Rarebit with Asparagus & Tomatoes (V)
- Garlic Portobello Mushroom with Perl Las, Pears, Pancetta & Parmesan (GF)
- Mackerel Pate with Spring Onion, Cream Cheese, Horseradish on Grilled Courgettes (GF)

Prif Gwrs/Mains

- Rob Rattray Brisket of Beef with Yorkshire Pudding, Roast Potatoes, Mash & Veg (GFR)
- Local Roast Pork with Roasted Apple, Stuffing, Roast Potatoes Plum & Madeira gravy (GFR)
- Slow Cooked Chicken Chasseur, Kale, Stem Broccoli & Roasted Fondants Potatoes (GF)
- Lamb Shank with Mash Potatoes, Green Beans & Vegetables, Onion Gravy (GF) £4supp
- Pan Seared Cod with Chorizo and White Beans, Pesto Sautee & New Potatoes (GF)
- Crab Linguine with Corriander, Lime & Chilli
- Glamorgan Sausages, Yorkie, Roasties, Mash & Seasonal Veg, Veggie Gravy (V/VGNR)

Bwydlen Plant/Children's Menu £6.75 (12 Years or Under)

- Roast Dinner (Beef or Pork) (GFR)
- Mini Fish and Chips (GFR)
- Bala Butchers Sausages, Chips and Beans/Mash and Vegetables
- Margherita Pizza (V)
- Glamorgan Sausages with Mash & Veg/Chips and & Beans (V/VGNR)



Pwdin/Dessert

- Lemon & Lime Cheesecake served with Vanilla Ice Cream
- Caramelised Apple & Cinnamon Torte served with Vanilla Ice Cream
- Chef's Banoffee Pie
- Chocolate Torte with Raspberry Compote and Cream/Ice Cream (GF)
- Blackberry and Lemon Fool Eton Mess (GF)
- Duo of Welsh Cheeses - Black Bomber & Per Las with Biscuits (GFR) £2 supp

1 Course £12.95/2 Course £17.95/3 Course £22.95

Gwybodaeth / Information

(GF) – Gluten Free (GFR) – Gluten Free by Request (V) – Vegetarian (VGN) – Vegan

All dishes are cooked in an environment containing gluten & nuts. While every effort is made to avoid such, we cannot guarantee dishes to be 100% allergen free.