

## I DDECHRAU : STARTERS

Cawl y dydd Soup of the day	7.00
Terŷn coesgyn ham, nionod coch picl, bara crasu a creisionllyd a gercynau Ham hock terrine, pickled red onions, crispy crouton and gherkins	10.00
Salad betys gyda chaws glas a chnau Ffrengig, saws balsamig Salad of beetroot with blue cheese and walnuts, balsamic glaze	9.00
Ffiledau hyrddyn coch grilio, letys calon grych brwysio, saws tomato a phupurau Grilled fillets of red mullet, braised gem lettuce, tomato and red pepper salsa	10.00
Eog wedi'i gochi, tatws tartare, lemon, berwr y dŵr, bara hadau Smoked salmon with tartare potato, lemon, watercress, granary bread	11.00
Brest petris wedi'i ffrio gyda bresych wedi'i frwysio, pancetta a hufen corbys Pan fried partridge breast with braised cabbage, pancetta and lentil cream	10.00
Tarten o flodfresych sbeis a nionod caramel, cws-cws sbeislyd, saws perlysiâu Spiced cauliflower & caramelized onion tart, spiced cous-cous, herb sauce	9.00
Cregyn bylchog wedi'u ffrio gyda phwdin gwaed, mwtrin cennin, sicori Pan-fried scallops with black pudding, leek puree and chicory	11.00

## PRIF GYRSIAU : MAIN COURSES

Llygad asen eidion Cymreig, tomatos, madarchen fflat, sglodion, a saws o'ch dewis: Grawn pupur; Wisgi Penderyn, Menyn garlleg Rib-eye of Welsh beef, cherry tomato, flat mushroom, chips and a choice of sauce: Peppercorn, Penderyn Whisky, Garlic butter	26.00
Lwyn o gig carw, tatws fondant, haggis crimp, swêj stwnsh, bresych coch, a saws Penderyn Loin of venison, fondant potato, crispy haggis, swede puree, red cabbage, and a Penderyn whisky sauce	24.00
Lwyn porc a ffigot porc, tatws persli, cennin brwysio, sbigoglys, moron Duo of pork tenderloin and faggot, parsley potato, braised leek, spinach, carrots	24.00
Brest ffesant wedi'i ffrio, tatws melys golosgi, mwtrin pannas, sbrowts rhost, cnau castan Pan fried pheasant breast, charred sweet potato, parsnip puree, roasted sprouts, chestnuts	19.00
Tarten bwmpen a betys, tatws babi, bresych Savoy, corbys Butternut squash and beetroot tart, baby potatoes, Savoy cabbage, lentils	15.00
Risotto madarch y coed a thryffl, cnau castan a sbrowts, salad berwr y gerddi Wild mushroom and truffle risotto, chestnuts and glazed sprouts, rocket salad	15.00

Ffiled penfras, tatws cranc a dil, moron bach, corbwmpen golosgi, bisque corgimwch Cod fillet, crab & dill potato, baby carrots, chargrilled courgette, infused prawn bisque	19.00
Draenogad wedi'i grilio, pasta perlysiâu, brocoli, saws eog wedi'i gochi a phys Grilled stone bass, herb coated pasta, broccoli, smoked salmon and pea sauce	19.00
Eog pobi ar stwnsh tatws lemon, nionod dodwy golosgi, bresych Safwy, saws cennin syfi Baked salmon, lemon mash, charred spring onion, Savoy cabbage, chive butter sauce	19.00

## LLYSIAU NAIL OCHR £3.50 FOR ALL SIDE ORDERS

Sglodion tatws	Chipped potatoes
Tatws newydd mewn menyn mintys	New potatoes in minted butter
Moron mêl	Honey carrots
Bresych coch	Red cabbage
Salad cymysg	Mixed salad

## PWDINAU A CHAWS : DESSERTS & CHEESE

Tarten gacen o afalau sbeislyd ac almwens, saws sbeis, hufen iâ rym a resins Spiced apple & almond sponge flan, spicy sauce, rum & raisin ice cream	7.00
Triawd o bwdinau Castell Deudraeth Trio of Castell Deudraeth desserts	8.00
Deuawd siocled terŷn gyda kirsch a mwtrin ceirios duon, hufen fanila Duo of chocolate terrine with kirsch and black cherry compote, vanilla cream	7.50
Tiramisw Tiramisu	7.00
Panna-cotta granadila, sorbe mango, saws ffrwythau egsoftig Passion fruit panna-cotta, mango sorbet, salsa of exotic fruits	7.00
Cacen gaws lemon, mascarpone sitrws, ceuled lemwn a mafon Lemon cheesecake, citrus mascarpone, lemon curd and raspberries	7.00
Detholiad o hufen iâ a sorbedau Selection of ice cream and sorbets	7.00
Detholiad o gawsiau fferm Cymreig, bisgedi a siytni Selection of Welsh farmhouse cheeses, biscuits and chutney	10.00

### ALERGENAU BWYD - FOOD ALLERGENS

Mae'n ofynnol inni nodi'r 14 alergen bwyd canlynol: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Ueifrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratoir bwyd mewn ceginau lle ceir rhai o'r alergenau uchod ond ni ellir cynnwys pob manylyn ar y fwydlen. Felly rhoddir manylion alergenau ar dalen sydd ar gael gan aelod o'r staff ar eich cais. Os oes gennych alergedd(au) bwyd rhawch wybod inni cyn archebu. Cynhyrchir cynhwysion a pharatoir prydau mewn amgylcheddau lle ceir alergenau, felly ni allwn warantu fod pob eitem ar y fwydlen 100% yn rhydd o alergenau.

We are required to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide. Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required. If you have a food allergy please make this known to us before ordering. Ingredients are manufactured and dishes are prepared in environments where allergens are present, therefore we cannot guarantee menu items are 100% allergen-free.