



Bwydlen Sample / Sample Sunday Lunch 2016

Rhowch wybod os oes ganddoch alergedd bwyd / Please let us know if you have a food allergy

Cwrs Cyntaf £5

Cawl Cennin, Pys a Mintys gyda Bara
Selsig Morgannwg â Jeli Afal a Tsili'r Ffarmers (LI)
Rilletes Porc Penlan a Bricyll gyda Thost
Cacennau Cocos gyda Saws Bara Lawr
Olifau, Cnau, Bara, Olew Balsamig (LI)

Prif Gwrs £12

Asen Rhost Cig Eidion Ceredigion, Pwdin Sir Efrog,
Grefi Gwin Coch a Theim
Ysgwydd Rhost Cig Oen Cwm Ystwyth gyda Saws
Mintys a Grefi Gwin Gwyn a Rhosmari
Terŷn Cnau Cyll Rhost, Caws Cymreig a Lluagaeron,
Grefi Sieri (LI)
Ffiled o Ddraenog y Môr gyda Chorbys Puy, Broccoli
a Salsa Verde (£2 atod.)

Pwdinau Cartref £5

Pwdin Bara Brith a Merlyn gyda Hufen Tolch
Brownie Sicoled gydag Hufen Iâ Caramel Hallt
Meringue Siwgr Brown gyda Sorbet Riwbob
Triawd o Sorbet: Mango, Cnau Coco a Leim
Dewis o Hufen Iâ Cymreig (Sinsir, Siocled, Fanila,
Mefus, Siocled Gwyn)
Cawsiau Cymreig â Bisgedi Ceirch (£2 atod.)

Starters £5

Minted Pea & Leek Soup with Homemade Bread (V)
Glamorgan Sausages & Chilli Apple Jelly (V)
Pulled Penlan Pork & Apricot Rilletes
Cockle Cakes with Laverbread Sauce
Olives, Nuts, Bread & Balsamic Oil (V)

Main Course £12

Slow-Roast Rib of Ceredigion Beef, Yorkshire
Pudding, Red Wine & Thyme Gravy
Slow-Roast Shoulder of Ystwyth Valley Lamb with
Mint Sauce, Rosemary & White Wine Gravy
Roast Hazelnut, Welsh Cheddar & Cranberry
Terrine, Sherry Gravy (V)
Fillet of Sea Bass with Puy Lentils, Broccoli & Salsa
Verde (£2 supp)

Homemade Puddings £5

Bara Brith & Merlyn Pudding with Clotted Cream
Chocolate Brownie with Salt Caramel Ice Cream
Brown Sugar Meringue with Rhubarb Sorbet
Trio of Sorbets: Mango, Coconut & Lime
Selection of Welsh Ice Cream (Ginger, Chocolate,
Vanilla, Strawberry, White Chocolate)
Welsh Cheeseboard, Oatcakes, Chutney (£2 supp)