



Bwydlen Sul y Mamau

Cawl gwrd cnau menyn a moron gyda cumin

Corgimwch ac eog wedi ei botio

Salad caws gafr ac aeron gyda dresin balsamic

Peli Oinc Oink mewn saws tomato a phupur coch

Cwrs cyntaf yn cael ei weini gyda bara ffres a menyn

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Coes cig oen Cymreig wedi ei rostio gyda rhosmari, a'i weini gyda saws mintys

Lwyn porc wedi'i rostio, gyda stwffin saets a nionyn, a'i weini gyda saws afal

Cig eidion Cymreig a phwdin Efrog wedi'i weini gyda saws betys poeth

Eog wedi ei stemio ar wely o ffenigl a saws gwin gwyn a hufen

Tarten nionod coch a chaws Cenarth gyda risoto cennin

Prif gwrs wedi ei weini gyda llysiau a thatws newydd a rhost

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Pwdin bara menyn gyda hufen

Crymbl afal a chwstard

Browni siocled gyda llenwad ceirios du wedi'i weini gyda hufen ffres

Cacen meringue lemwn

Caws Colliers gydag enllyn y Nant a bara ceirch
(£2.50 yn ychwanegol)

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Te neu Goffi

£22.99



Mother's Day Lunch Menu

Butternut squash and carrot soup flavoured with cumin

Potted prawn and salmon

Goats cheese and berry salad with balsamic dressing

Oinc Oink meatballs in a tomato and red pepper sauce

Served with fresh bread and butter

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Roast leg of Welsh lamb with rosemary, served with mint sauce

Roast loin of pork with sage and onion stuffing, served with apple sauce

Roast Topside of Welsh beef with Yorkshire pudding, served with horseradish sauce

Steamed salmon fillet on a bed of fennel, with a sauce of white wine and cream

Red onion and Cenarth cheese tart with a leek risoto

Served with vegetables, new and roast potatoes

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Bread and butter pudding with cream

Apple crumble with custard

Chocolate brownie with black cherry filling served with fresh cream

Lemon meringue pie

Colliers cheese with Nant chutney and oatcakes
(£2.50 supplement)

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Tea or coffee

£22.99