

DOSBARTH CYNTAF FIRST CLASS

Dau gwrs	£24.95
Tri chwrs	£27.95
Dau gwrs gyda photel o win y tŷ 75cl	£37
Tri chwrs gyda photel o win y tŷ 75cl	£40

I ddechrau

Cawl cartref cennin a thatws



Y pryd poeth perffaith yn ystod y gaeaf, wedi'i weini gyda bara crystiog a menyng Shirgar Cymreig.

Cacennau pysgod Thai penfras a chorgimychiaid



Wedi'u gweini gyda salad ag ysbrydoliaeth Asiaidd a saws tsili melys a choriander.

Rarebit Cymreig



Clasur Cymreig wedi'i wneud gyda bara gwledig a'i weini â siytni tomato a roced.

Eich prif gwrs

Stecen ffolen cig oen Cymreig



Stecen cig oen 6 owns frau wedi'i serio mewn padell, wedi'i gweini ar wely o datws stwnsh steil Ffrengig gyda chennin hufennog a phupurog a saws rhosmari sidanaidd.

Ffiled penfras



Ffiled penfras flasus wedi'i ffrio, ar wely o datws Tysganaidd, sbigoglys, tomatos bach melys a sialóts. Rydyn ni'n ei gweini gyda saws pesto hufennog.

Gnocchi tatws



Gnocchi clasurol wedi'u gweini gyda saws sbigoglys a madarch gwyllt gyda salad roced â dresin pesto.

I bwddin

Tarten afalau



Tarten afalau gynnes wedi'i gosod ar saws aeron, wedi'i gweini â chwstard fanila cynnes.

Panna cotta fanila



Panna cotta wedi'i wneud yn ffres gyda chompot aeron gaeafol a briwsion teisennau Berffro.

Bwrdd caws Cymreig



Detholiad o gawsiau Cymreig clasurol – Perl Wen, Perl Las a Black Bomber. Wedi'i weini gyda siytni afal blasus a chracers.

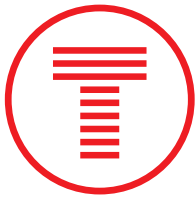
(£3 yn ychwanegol)



Darperir yr holl fwyd a diod gan Trafnidiaeth Cymru. Mae'r cynnyrch yn amodol ar faint sydd ar gael ac mae'r prisiau'n gywir ar 1 Ionawr 2025, ond mae'n bosibl y byddant yn newid.

Oes gennych chi alergeddau?

Os oes gennych chi alergedd neu anoddefiad bwyd, siaradwch ag aelod o'r tîm cyn archebu. Gallwn ddweud wrthydd chi beth yw'r holl alergenau/cynhwysion penodol yn ein bwyd. Gan fod ein cegin yn trin bwydydd sy'n cynnwys blawd, wyau, llaeth, cnau ac alergenau eraill, mae bob amser risg o groeshalogi, felly ni allwn warantu bod unrhyw gynnyrch yn gwbl rydd o unrhyw alergen.



POSBARTH CYNTAF FIRST CLASS

Two courses	£24.95
Three courses	£27.95
Two courses with 75cl bottle of house wine	£37
Three courses with 75cl bottle of house wine	£40

To start

Handmade leek and potato soup

A real winter warmer served with crusty bread and Welsh Shirgar butter.



Thai cod and prawn fishcakes

Served with an Asian-inspired salad and a sweet chilli and coriander sauce.



Welsh rarebit

A Welsh classic made with rustic bread and served with a tomato chutney and rocket.



Your main course

Welsh lamb rump

A tender, pan-seared 6oz lamb steak served on a bed of pom purée with creamy peppered leeks and a silky rosemary jus.



Cod fillet

A succulent pan-fried cod fillet sat on a bed of Tuscan potatoes, spinach, cherry tomatoes and shallots. We serve it with a creamy pesto sauce.



Potato gnocchi

Classic gnocchi Served with a wild mushroom spinach sauce and pesto dressed rocket.



For dessert

Apple lattice pie

A heart-warming apple pie on a berry coulis, served with a warm vanilla custard.



Vanilla Panna cotta

Freshly-made Panna cotta topped with a winter berry compôte and shortbread crumb.



Welsh cheeseboard

A selection of classic Welsh cheeses – Perl Wen, Perl Las and Black Bomber. Served with a delicious apple chutney and crackers.



(£3 surcharge)



All food and drink is supplied by Transport for Wales. Products are subject to availability. Prices are correct as of 1 January 2025 and are subject to change.

Food allergies or intolerances?

Before ordering, one of our team can help if you have food allergies or intolerances. They can confirm all specified allergens/ingredients in our food. We can't guarantee our food is entirely free of allergens as we handle foods containing flour, eggs, milk, nuts, and other allergens in our kitchens. So there's a cross-contamination risk.