

BWYDLEN NOS – EVENING MENU (ar gael / served from 5pm)

CWRS CYNTAF – STARTERS

Olives, hummus, focaccia crisps. £7.50 (vg) (gfa)

Rosemary and garlic focaccia, virgin olive oil, aged balsamic. £5.50 (vg)

Chicken liver parfait, onion marmalade, toasted focaccia. £7.50 (gfa)

Today's soup, warm bread. £5.50 (v) (gfa)

Gadlys prawn cocktail, cucumber salad, bloody mary mayo, brown bread. £8.95 (gfa)

Local goat's cheese and mushroom arancini, balsamic onions. £7.50 (v)

Garlic butter chicken wings, parsley and mustard slaw £7 (gfa)

PRIF GWRS - MAINS

**24hr braised feather blade of Welsh beef, pink peppercorn sauce,
tender stem broccoli, hand cut chips. £18.95**

**Gadlys beef burger, bacon mayo, onion marmalade, mozzarella, lettuce and tomato,
seeded brioche bun, fries, slaw, onion ring. £13.95**

Pork belly, caramelised apple puree, truffle mustard mash, cabbage, cider jus. £15.95

Vegetable and lentil ragu, pappardelle, black bomber cheddar, garlic crumb £12.95 (v)

**Chicken breast, bhaji bon bon, cucumber salad, fragrant rice, chilli masala sauce,
coriander yoghurt. £15.95**

**Spinach and lentil burger, onion marmalade, vegan mozzarella, lettuce and tomato, glazed
bun, fries, vegan slaw, onion ring. £11.95 (vg)**

**Roast hake fillet, parmesan crumb, tarragon leeks, roasted new potatoes,
parsley oil. £18.95 (gf)**

**Fish and chips - cod fillet in beer batter, crushed peas, hand cut chips,
lemon and samphire mayo. £15.95**

10oz ribeye of Welsh beef, watercress, confit cherry tomatoes and hand cut chips £22.95

Sweet potato madras curry, fragrant rice, grilled naan. £11.95 (vg)

(v) vegetarian (vg) vegan (gf) gluten free (gfa) gluten free alternative available.

Allergens – if you have any concerns about food allergies, please inform a member of staff before ordering. Some dishes could be altered to be gluten free, however everything is made in our kitchen where wheat flour is used, as are nuts and sesame.

ARCHEBION YCHWANEGOL – SIDES

Hand cut chips £4 Roasted new potatoes £4 Fries £3

Buttered cabbage and tenderstem £3.50 Crushed peas £3

Pink peppercorn sauce £2.50 Dressed salad £3.50 Ciabatta bread £3

PWDIN - DESSERTS

Caramelised white chocolate cheesecake, raspberries, raspberry gel, honeycomb. £7

Glazed pineapple cake, rum syrup, ginger crumb, coconut sorbet. £7

Custard tart, Yorkshire rhubarb. £7.50

Vegan apple and cinnamon crumble, vegan vanilla Ice cream £6.50 (vg)

Valrhona chocolate brownie, salted caramel sauce, vanilla ice cream. £7.50

Vegan Chocolate sponge, chocolate sauce, coconut sorbet £7.00 (vg)

Cheshire farm ice creams and sorbets, served with berries and honeycomb -

**Vanilla, chocolate ripple cookie dough, salted caramel, mint choc chip, bubblegum,
raspberry ripple. raspberry sorbet, passionfruit sorbet, coconut sorbet –
1 scoop £2.50 2 scoops £4.50 3 scoops £6.50**

Artisan Welsh cheeses, grapes, celery and chutney. £9.50 Glass of Port 50ml from £3.40

DIODYDD POETH – HOT DRINKS

Lavazza Coffee –

Cappuccino £2.75 Latte £2.75 Americano £2.50 Macchiato £2.50 Decaf £2.50

Espresso £2.00 Double espresso £2.50 Flat white £2.75 Mocha £2.50

Liqueur coffee from £4.95 Selection of teas from £2.50 Hot chocolate £2.75

(v) vegetarian (vg) vegan (gf) gluten free (gfa) gluten free alternative available.

Allergens – if you have any concerns about food allergies, please inform a member of staff before ordering. Some dishes could be altered to be gluten free, however everything is made in our kitchen where wheat flour is used, as are nuts and sesame.

BWYDLEN CINIO – LUNCH MENU (ar gael / served 12-3)

CWRS CYNTAF – STARTERS

Olives, hummus, focaccia crisps. £7.50 (vg) (gfa)

Chicken liver parfait, onion marmalade, toasted focaccia. £7.50 (gfa)

Today's soup, warm bread. £5.50 (v) (gfa)

Gadlys prawn cocktail, cucumber salad, bloody mary mayo, brown bread. £8.95 (gfa)

PRIF GWRS - MAINS

Sweet potato madras curry, fragrant rice, grilled naan. £11.95 (vg) (gf)

Vegetable and lentil ragu, pappardelle, black bomber cheddar, garlic crumb £12.95 (v)

Fish and chips - cod fillet in beer batter, crushed peas, hand cut chips, lemon and samphire mayo. £15.95

10oz ribeye of Welsh beef, watercress, confit cherry tomatoes and hand cut chips. £22.95

CYNNIG ARBENNIG AMSER CINIO – LUNCH SPECIAL OFFER £7.50

Beer battered cod goujons, hand cut chips, lemon and samphire mayo.

Grilled bacon steak, fried egg, hand cut chips. (gf)

Pork sausages, truffle mustard mash, onion gravy.

Beef burger, mozzarella, glazed bun, fries.

Soup and sandwich. (ham and mustard, cheese and chutney or tuna and red onion) (gfa)

Penne pasta, tomato sauce, cheese. (v)

BRECHDANNAU – SANDWICHES

(all served with dressed salad, slaw and crisps)

(ciabatta roll £8.95 or sliced bread £6.50)

Sautéed beef and onions, mozzarella. Prawns, lettuce, bloody mary mayo.

Crispy chicken, lettuce, sriracha mayo. Fried halloumi, sweet chilli, lettuce.

Roast ham and mustard. Welsh cheddar cheese and chutney. Tuna Mayo and red onion.

BWYD PLANT – CHILDRENS MENU

CWRS CYNTAF – STARTERS

Hummus and focaccia crisps. £3.95 (vg)

Today's soup, warm bread. £2.50 (v)

Chicken liver parfait, onion marmalade, toasted focaccia. £4.50 (gfa)

Garlic ciabatta with cheese. £2.50

PRIF GWRS - MAINS

Battered cod goujons, hand cut chips, lemon and samphire mayo. £7.50

Penne pasta, tomato sauce, cheese. £5.00 (v)

Crispy chicken fillets, fries and beans. £6

Roast hake, tarragon leeks, roasted new potatoes. £9.50 (gf)

Pork sausages, fries and beans. £6

Sweet potato madras curry, fragrant rice, grilled naan. £6 (vg) (gf)

Pork belly, truffle and mustard mash, cabbage, cider jus. £8.50

PWDIN - DESSERTS

Chocolate brownie, salted caramel sauce, vanilla ice cream. £4.50

Sweet Waffle, chocolate ripple cookie dough ice cream, chocolate sauce. £4.50

Natural yoghurt, raspberries and honeycomb. £4

Cheshire farm ice creams (1 scoop £2.50 2 scoops £4.50)

Vanilla, chocolate ripple cookie dough, unicorn, raspberry ripple, mint choc chip, bubblegum.

(v) vegetarian (vg) vegan (gf) gluten free (gfa) gluten free alternative

Allergens – if you have any concerns about food allergies, please inform a member of staff before ordering. Some dishes could be altered to be gluten free, however everything is made in our kitchen where wheat flour is used, as are nuts and sesame.