



1891



BWYTY RESTAURANT

BYRBRYDAU



- Bara cartref, menyn Cymreig a dip olew a balsamaidd (ll)
Olifau wedi'u marinadu, creision caws 3.50 (ll, d-g)
Tonenni porc sbeislyd gyda saws afal 3.50 (d-g)
Pogorn halen a phupur cynnes 2.50 (ll, d-g)

I DDECHRAU



- Cawl tatws a berwr dŵr, wy wedi'i botsio, caws Parma aeddfed 6.00 (ll)
Penfras a sglodion, tempwra, tatws tenau iawn a saws pys (d-g) 7.00
Cacen granc, sbinaets a saws lemon a menyn 7.00
Terîn porc a hwyaden, cennin picl, bacwn, dresin cnau cyll a mwstard 7.00
Cregyn y Frenhines, haggis, menyn brown a gellyg 8.00
Y Gerddi Botanegol – Madarch gwyllt, perlysiâu a blodau at dost garleg a chloron y moch 6.00

PRIF GWRS



- | | |
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| Cyw iâr rhost gyda hadau mwstard a theim, piwrî moron a sinsir (d-g) 13.00 | Syrlwyn Cymreig 'The Cut', llysiâu gwyrdd â menyn, sglodion cartref, cylchoedd nionyn (d-g) 22.00 |
| Cig moch cartref, wy wedi'i ffrio'n ddwfn, stwnsh tatws a chabetsh, grefi te Cymreig, saws brown 13.50 | Lleden Goch y Foryd, madarch gwyllt, gremolata hadau cras, menyn brown (d-g) 18.00 |
| Ffiled eog, risoto pannas gyda mêl, afal gwyrdd a seleri, hufen llysiâu'r gwewyr (d-g) 14.00 | Caws Gafr Cymreig 'Ffordd Wellington', ffigys o'r gridyll, cavolo nero, saws port ac olew balsamaidd (ll) 12.50 |
| Cig oen Cymreig, polenta cloron y moch, olifau, finegrét hylif cig oen 18.00 | Byrgyr cig eidion Cymreig, corgimychiaid garleg, jam tsioriso, bynsen Brioche, sglodion cartref a mayonnaise gwymon 13.50 |
| Twmplenni caws a phwmpen rost, cennin bychain o'r gridyll, cawl corn, olew 'Blodyn Aur' (ll) 13.00 | |

PRYD OCHR

- Sglodion tenau 3.00
Tatws mâl 3.00
Llysiâu'r tymor 3.00
Salad tomato a nionyn coch 3.00
Saws pupur du a brandi 3.00 (d-g)

Os oes gennych unrhyw ofnyion dietegol eraill, dywedwch wrth eich gweinydd a byddwn yn hapus i geisio darparu ar gyfer eich cais'

(ll) llysiuol
(d-g) di-glwten





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SNACKS



- Artisan Bread, Welsh Butter, Balsamic and Oil (v) 3.00
- Marinated Olives, Cheese Crisp (v, gf) 3.50
- Spiced Pork Crackling, Apple Sauce (gf) 3.50
- Warm Salt and Pepper Popcorn (v, gf) 2.50

STARTERS



- Potato and Watercress Soup, Poached Egg, Sourdough, Aged Parmesan (v) 6.00
- Fish and Chips' Cod, Tempura, Pea Puree, Straw Potatoes (gf) 7.00
- Crabcake, Lemon Butter Sauce, Spinach 7.00
- Pork and Duck Terrine, Pickled Leeks, Bacon, Hazelnut and Mustard Dressing 7.00
- 'The Queens' Queen Scallops, Haggis, Pear and Brown Butter 8.00
- 'Botanical Gardens' Wild Mushrooms, Herbs and Blooms on Truffle and Garlic Toast (v) 6.00

MAIN COURSE



Slow Roast Chicken, Mustard Seed and Thyme Glaze, Carrot and Ginger Puree (gf) 13.00

'B+B' Homecured Bacon Chop, Crispy Deep Fried Egg, Bubble and Squeak, Welsh Tea Gravy, Brown Sauce 13.50

Salmon Fillet, Honey Roast Parsnip Risotto, Green Apple & Celery, Dill Cream (gf) 14.00

Welsh Lamb Rump, Truffle Polenta, Greens, Olives, Lamb Jus Vinaigrette (gf) 18.00

Roast Pumpkin Gnocchi, Grilled Baby Leeks, Corn Chowder, Smoked 'Blodyn Aur' Oil (v) 13.00

'The Cut' Welsh Sirloin Steak, Buttered Greens, Homecut Chips, Onion Rings (gf) 22.00

'The Foryd' Whole Plaice, Wild Mushrooms, Toasted Seed Gremolata, Brown Butter (gf) 18.00

'Wellington Road' Welsh Goats Cheese Wellington, Grilled figs, Cavolo Nero, Port and Balsamic Reduction (v) 12.50

'Beach Burger' Welsh Beefburger, Garlic Grilled Prawns, Chorizo Jam, Brioche Bun, Hand Cut Chips, Seaweed Mayo 13.50

SIDE DISHES

- Skinny Fries 3.00
- Crushed Potatoes 3.00
- Seasonal Vegetables 3.00
- Tomato and Red Onion Salad 3.00
- Black Pepper and Brandy Sauce (gf) 3.00

Should you have any other dietary requirements, please tell your server and we will be happy to try and accommodate your request'

(v) Vegetarian
(gf) Gluten Free

