

# Amser Cinio

## I ddechrau

Cawl cig oen Cymru gyda bara crystiog

Asbaragws wedi'i grilio  
gyda saws hollandaise â blas lemwn (LI)

Corgimwch gyda tian cranc a salad Marie Rose

---

## Prif gwrs

Stecen llygad yr asen cig eidion Cymru  
gyda llysiau rhost balsamig a saws puprennau

Haenau o eog wedi'i botsio a risotto bara lawr gyda gemau  
pys ac asbaragws

Lasagne llysiau tymhorol gyda bara garlleg â pherlysiau  
a salad roced (LI)

---

## Pwdin

Cacen gaws siocled ar sylfaen bisgedi sinsir gyda hufen

Mefus lleol ffres gyda hufen tolch

Caws Blaenafon o Gymru wedi'i wneud â llaw  
gyda siytni lleol a bisgedi

# Dinner Time

## Starter

Taffy lamb cawl with a crusty cob

Grilled asparagus with lemon scented hollandaise (V)

Prawn with crab tian salad Marie Rose

---

## Main

Welsh black rib eye steak with roasted balsamic vegetables  
served with a peppercorn sauce

Flaked poached salmon and laver bread risotto  
with pea and asparagus jewels

Seasonal vegetable lasagne with garlic herb bread  
served with a dressed rocket salad (V)

---

## Dessert

Gingernut biscuit based chocolate cheesecake with cream

Local fresh strawberries with clotted cream

Blaenafon handmade Welsh cheese served with homemade  
local chutneys and biscuits