

# Amser Cinio

## I ddechrau

Macrell Puprog Wedi'i Grilio gyda Salad Betys a Ffenigl

Caws Gafr Cenarth gyda Winwns Coch Wedi'u Caramelleiddio a Chramwythen Bob (LI)

Cawl Madarch Hufennog (LI)

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## Prif gwrs

Cig Carw Aberhonddi Wedi'i Ffriio gyda Sudd Mwyar Duon

Stêc Eog Miso gyda Thro-ffriad Llysiau Tymhorol Soi a Nwdls Reis

Tarten Cennin a Chrymbl Caerffili (LI)

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## Pwddin

Pwddin Bara a Menyn Cacennau Cri

Crème Brulee Taffy gyda Saws Siocled a Bisged Frau Gymreig Gartref

Caws Cenarth gyda Bisgedi

# Dinner Time

## Starter

Grilled Peppered Makrel served with Beetroot and Fennel Salad

'Caws Cenarth' Goats Cheese with Caramelised Red Onion and Baked Crumpet (V)

Cream of Mushroom Soup (V)

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## Main

Pan Fried Brecon Venison with Blackberry Jus

Miso Salmon Steak with Stir Fry Soy Seasonal Vegetables and Rice Noodles

Leek and Caerphilly Crumble Tartlet (V)

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## Dessert

Welsh Cake Bread and Butter Pudding

Taffy Crème Brulee with Chocolate Sauce and Homemade Welsh Shortbread

'Caws Cenarth' Cheese with Biscuits