

# Amser Cinio

## I ddechrau

Eog Wedi'i Gochi gyda Salad Cranc Penfro

Pate Afu Cyw Iâr gyda Menyn Puprog, Siytni Winwns Coch a Thost Tiger Bay

Cawl Tomato Hufennog (LI)

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## Prif gwrs

Lwyn o Borc gyda Thatws Stwnsh a Saws Seidr y Ddraig

Draenog y Môr Wedi'i Grilio gyda Reis Cwinoa, Aeron Caprys a Thomatos Rhost Sych

Madarch Coedwig Rudry gyda Risotto Caws Hufennog a Llyisiau Gwraidd Crimp (LI)

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## Pwddin

Pwddin Taffi Gludiog gyda Hufen Iâ Marios

Panna Cotta Fanila gyda Compote Aeron

Caws Cenarth gyda Bisgedi

# Dinner Time

## Starter

Smoked Salmon with Pembroke Crab Salad

Chicken Liver Pâté with Cracked Pepper Butter, Red Onion Chutney and Tiger Bay Toast

Cream of Tomato soup (V)

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## Main

Pork Loin Served with Mash and Dragon Cider Sauce

Grilled Sea Bass with Quinoa Rice, Caper Berries and Dry Roasted Tomatoes

Rudry Forest Mushrooms with Creamed Cheese Risotto and Root Vegetable Crisp (V)

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## Dessert

Sticky Taffy Pudding with Marios Ice Cream

Vanilla Panna Cotta with a Berry Compote

'Caws Cenarth' Cheese with Biscuits