



Croeso i'r Bachgen Ddu

Un o dafarndai hynaf Cymru

**Arweinir tîm y gegin gan Marius, cogydd profiadol sydd â sgiliau uchel.
Gwerthfawrogir unrhyw adborth am eich profiad yma.**

Archebwch wrth y bar, neu os yn yr ystafell fwyta bydd aelod o staff yn cymryd eich archeb. Gofalwch eich bod yn gwirio'ch derbynneb ar ôl archebu.

Cymerwn **alergeddau** o ddifri. Paratown y rhan fwyaf o'n greffi gyda blawd maranta. Os oes ganddoch gwestiynau, gofynnwch wrth unrhyw aelod o staff a fydd yn hapus i wirio efo'r cogyddion.
Bras bwysau cyn coginio yw'r holl bwysau a nodir.

Caiff pob pryd ei goginio'n ffres a gall fod oedi o 30 munud neu'n fwy ar adegau prysur.

Mae'r rhan fwyaf o'n cigoedd a physgod yn cael eu cyflenwi gan Bob Jones (Cigydd, Caernarfon) a Mike Herd Bwyd y Mor (Caernarfon). Daw ein ffrwythau a llysiau oddi wrth Total Produce (Sir Fôn). Mae gweddill y cynnyrch yn olrheiniadwy.

Caiff grwpiau eu gyflwyno ag un bil i'w dalu. Ni allwn dderbyn taliadau unigol gan aelodau unrhyw grwp.

Welcome to the Black Boy Inn

One of the oldest inns in Wales

**Our Kitchen Team is led by Marius a highly skilled and experienced chef.
Any feedback on your experience with us is appreciated.**

Please order at the counter, or if in the dining room a member of staff will take your order. Please take care to check your receipt after ordering.

Allergies are taken very seriously. Most of our gravy is prepared with an arrowroot base. If you have any queries, please ask any member of staff who will check with the chefs.

All weights are approximate and uncooked.

All meals are freshly cooked and there can be a delay of 30 minutes or longer at peak times.

The majority of our meat and fish is locally supplied by Bob Jones (Butcher, Caernarfon) and Mike Herd Seafood (Caernarfon). Our Fruit and vegetables are supplied by Total Produce based on Anglesey. All other produce is fully traceable.

You will find that all our dishes are also shown in the Welsh language. Why not try to pronounce your order in Welsh?

Groups will be supplied with one bill for payment. We are unable to accept individual payments for members of any group.

V 70 If you require further information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

I Ddechrau / To Start

Bwrdd Antipasti i'w rannu	for 2 persons £12.95 / for 4 persons £16.95
Antipasti Board to Share Olives, salami, ham, chorizo, sun dried tomatoes, feta cheese, tomato, cucumbers.	
Bwrdd Camembert	for 2 persons £12.95 / for 4 persons £16.95
Camembert Board	
Baked Camembert in a box, infused with garlic and rosemary, served with bread for dipping and Caramelized onion compote.	
Platiad o fwyd môr	for 2 persons £14.95 / for 4 persons £19.95
Seafood Platter	
Crab, Crayfish, Brown Shrimp, Atlantic Prawns, Smoked Salmon, Anchovies fillets, with cocktail sauce served with bread & salad.	
Rhanwr Tŷ Dre	for 2 persons £13.95 / for 4 persons £18.95
Town House Sharer	
Breaded mushrooms, Chicken dunks, Whitebait, Onion rings, Breaded prawns served with salad, Garlic bread, garlic mayo, sweet chili dip and a tomato dip	
Cawl y Dydd	£4.45
Soup of the Day served with chunky bread & butter.	
Madarch mewn Hufen a Garleg	£6.45
Creamed Garlic Mushrooms, served in a pastry case with salad.	
Caesar Salad	£6.45
<i>Romaine lettuce, parmesan shaving, anchovies, garlic croutons mixed with our Caesar dressing</i>	
Add Chicken, Bacon or Salmon for an extra £4	
Salad Cymysg y Bachgen Ddu	£6.75
The Black Boy's Mixed Salad	
Add Chicken, Ham, Salmon, Tuna or Cheese for an extra £4	
Caws Halloumi wedi e'i Grilio	£7.55
Grilled Halloumi Cheese served with olives, tomato and onion salad.	
Pwddin Du a Gwyn	£7.25
Smoked Black & White Pudding pan fried with salad, poached egg and welsh red mustard dressing.	
Triawd o Gorgimychiaid	£8.45
Prawns trio of prawn cocktail (brown shrimp, crayfish, north Atlantic prawns).	
<i>Served with toast, Marie-rose dip and salad.</i>	
Cregyn Gleision	£8.40
Traditional Mussels with white wine and cream sauce.	
Dowcion Cyw Iâr	£6.60
Deep fried Chicken Dunks served with a salad and sweet chili dip.	
Madarch y Maes	£6.95
Field Mushrooms with honey roasted vegetables, topped with creamy goat's cheese	
Hadog Melyn a Saws Caws	£7.65
Braised Smoked Haddock in an egg and Welsh cheese sauce with prawns, mushrooms topped with a herb crumb and served with bread.	
Salad fron Hwyaden trwy fwg	£6.95
Smoked Duck breast salad with orange and redcurrant dressing.	
Olives with Bread	£3.50
Breads, Balsamic Vinegar and Olive oil	£3.50



Prif Gyrsiau / Main Meals

Pastai Cig Eidion a Chwrw	£10.95
Steak & Ale Pie <i>cooked slowly in Ale gravy 'til tender, topped with pastry and served with chips & veg.</i>	
Cyri Cyw Iâr y Ddraig	£10.95
Chicken Curry <i>Our own creamy specialty served with rice & available as Half 'n' Half as a chargeable extra. Naan Bread is also an optional extra.</i>	
Lasagne De'r Eidal	£10.95
Italian Lasagna <i>sheets of lasagne, infused with beef and topped with cheese and tomato sauce served with garlic bread and a choice of salad or chips.</i>	
Lobsgows Traddodiadol Caernarfon	£9.45
Lobscows <i>consisting of beef shin cooked as a traditional Caernarfon lobscouse with onions, root vegetables and potatoes in stock, served with chunky bread.</i>	
Hadog mewn Cytew Cwrw Casc	£12.75
Cask Ale Battered Haddock <i>with chips, mushy peas and Black Boy tartar sauce.</i>	
Bol Mochyn mewn Seidr	£13.95
Pork Belly <i>cooked in cider, Halen Môn sea salt. Served with a butter bean and bacon casserole on a bed of mash.</i>	
Pei Cymraeg	£10.95
Welsh pie , <i>minced beef with root vegetables topped with mash and cheese Served with chips, vegetables, and Red wine gravy.</i>	
Pastai Dwynwen	£10.95
Dwynwen's Pie <i>(named after the patron saint of love) chicken, bacon and leek. Served in a puff pastry case with sweet potato chips and vegetables.</i>	
Cyw Iâr wedi stwffio efo Caws Gafr	£14.45
Stuffed chicken breast <i>with goats cheese, chorizo, and mascarpone, wrapped in bacon. Served with mash, pepper casserole and honey mustard sauce.</i>	
Pei Cig Oen Arbennig y Cogydd	£12.95
Chef Special Lamb Pie <i>minced Lamb topped with sliced potatoes in a creamy cheese, bacon and leek sauce. Served with chips, vegetables and gravy.</i>	
Bron Hwyaden	£15.95
Duck breast <i>served with a black cherry and spiced fruit sauce, three cheese potato gratin and a beetroot and mandarin salad.</i>	

O'r Gril / From the Grill

Lwyn Porc efo Afal a Chwisgi£13.45

Grilled Pork Loin with apple and whisky sauce Served with Mushroom and vegetable pilaf rice and dressed salad.

Golwyth Syrlwyn 8oz.....£19.45

Sirloin steak, Grilled 8oz served with chips, button mushrooms, herb tomatoes, vegetables, garlic butter and a peppercorn sauce.

Stêc Llygad yr Asen 8oz.....£19.45

Rib eye steak 8oz with welsh red mustard and cheddar crust, mushrooms in a garlic sauce, salad, chips.

Gamwn Tew 9oz.....£11.75

Gammon steak Thick cut (approx. weight 9oz) served with chips, egg, pineapple, vegetables and a tomato.

Golwythion Cig Oen o'r Gril.....£15.95

Grilled Lamb Chops marinated in herbs and spices served with mash, roasted tomatoes, vegetables and gravy.

Ffiled Eidion Gorau y Cogydd.....£23.95

Chef's Beef Fillet wrapped in smoked Ham, marinated in garlic and herbs with a garlic roasted tomato welsh mustard mash, field mushroom with red onion compote and blue cheese, followed by dark chocolate infused port jus

Byrgyr Cig Eidion Jac Du£11.95

Black Jack's Beef Burger served in a bap with coleslaw, salad and chips. (Please be aware that all our burgers are cooked thoroughly and any request for rare burgers will be refused.)

(Optional Extras (Chargeable): Cheese, Bacon, Pineapple or onion rings)

Sweet potato chips are available with all options.

Opsiyneuol / Vegetarian Options

Pasta wedi stwffio.....(V).....£10.95

Stuffed Pasta of the day, with a choice of tomato and basil sauce, mushrooms in blue cheese sauce or a selection of four cheese sauces. (Served with bread and salad)

Pwmpen Cnau Menyn wedi e'i Rhostio.....(V).....£11.95

Roasted butternut squash served on a bed of egg noodles, lemongrass, coconut, chili, ginger and garlic sauce with julienne vegetables.

Triawd o Lysiau wedi stwffio.....£12.45

Chef's Trio of Filled vegetables, Mushroom with caramelized onions and goat cheese, Baked red pepper with vegetable mixed rice and cheddar cheese, Grilled aubergine with honey roasted vegetables and mozzarella, served with dressed salad, balsamic syrup and sour cream



Pysgod / Fish

Sgampi.....£10.95

Wholetail Breaded Scampi

served with homemade chips, salad and Black Boy tartare sauce.

Ffiled Cegddu.....£13.25

Grilled Hake fillet

served on a creamy Horseradish mash with minted pea pure, roasted pepper casserole and a smoked salmon sauce.

Cawl Pysgod Cymysg£13.95

Chef's Special Mixed Fish Stew

cooked in a fish broth with root vegetables. Served with handmade bread & butter.

Cregyn Gleision£14.95

Mussels

with white wine and cream sauce and bread.

Crymbl Y Môr.....£12.95

Seafood crumble

Mixed fish pieces of the day, prawns and cockles, cooked in a creamy sauce with root vegetables, Bread crumbs and cheese topping, chips, bread and salad.

Corgimychiaid mawr wedi'i tro-ffrïo£16.95

Stir fried king prawns

with julienne vegetables, egg noodles, lemongrass, chili, ginger, garlic and coconut sauce.

Ffiled o Frithyl.....(V).....£14.95

Rainbow Trout Fillets

with toasted almonds, three cheese gratin potatoes, roasted red pepper sauce and minted pea purée

I Orffen / To Finish

Jam Roly Poly served with crème anglaise (custard)	£5.50
Cacen Siocled Gyffug	£5.50
Chocolate Fudge Cake served with chocolate sauce and whipped cream.	
Pwddin Taffi Gludlog	£5.50
Sticky Toffee Pudding with caramel sauce and ice cream.	
Crymbl y Dydd	£5.50
Fruit crumble of the day with vanilla custard or ice cream.	
Proffiteroliau	£5.50
Profiteroles Smothered in a warm chocolate sauce.	
Meringue toredig gyda mousse siocled gwyn a syndod mefys	£5.50
Crushed meringue, white chocolate mousse and strawberry surprise with raspberry sauce.	
Cawsiau Cymreig Dethol	£7.95
Welsh cheeses A selection served with chutney, biscuits and fruit.	
Tegan a hufen iâ	£3.75
'Freaky' novelty toy with strawberry Ice cream inside.	
Hufen iâ	£4.20
Ice Cream	
Gellygen 'di botsio	£5.50
Poached Pear in a port syrup served with lemon sorbet.	
Crème Brulée Granadilo a Fanila	£5.50
Passion fruit and vanilla Crème Brulée with vanilla ice cream.	
Hufen Ia ac salad ffrwyth neu Hufen a Mefys	£4.95
Fruit Salad & Ice Cream or Strawberries & Cream	
Cacen gaws siocled gwyn	£5.50
White Chocolate Cheese cake served with ice cream and fresh fruits.	
Pwddin reis	£5.50
Rice pudding served with jam	

Mae Tafarn y Bachgen Du yn falch iawn o gefnogi Hosbis Plant Ty Gobaith, ac am gyfranu 50c o werthiant Pwddin Reis i'r hosbis. Ty Gobaith yw'r unig hosbis i blant yng Ngogledd Cymru ac yn ddiabynnol ar gefnogaeth o'r gymuned i barhau â'r gofal o blant a phobl ifanc arbennig o Ogledd Cymru.

Diolch am eich cefnogaeth.

The Black Boy Inn are proud to support Ty Gobaith Children's Hospice and will donate 50p from every sale of Rice Pudding to the hospice. Ty Gobaith is the only Children's Hospice in North Wales and relies on the support from the community to continue caring for very special young children and young adults from North Wales.

Thank you for your support

Prydau Ysgafn / Light Bites
Brechdanau, baguettes a baps
Sandwiches, baguettes, baps & jacket potato

Sosej neu Bacwn.....	£5.95
Sausage or bacon	
Add an egg for an extra charge	
Bacwn, cranberi a brie gyda chaws wedi ei doddi.....	£5.95
Bacon, Cranberry and Brie Grilled Cheese	
Ham cartref a mwstard.....	£5.95
Roast Ham and mustard	
Caws Cymreig a phicl.....	£5.95
Welsh Cheese and pickle	
Eog coch a mayonnaise lemon.....	£5.95
Smoked Salmon and lemon mayonnaise	
Corgimwch a saws Marie Rose.....	£5.95
Prawns and Marie Rose sauce	
Cig Eidion cynnes, nionod a grefi.....	£5.95
Warm roast beef, onion and gravy	
Peli Cig.....	£5.95
Meat balls, smoked cheese and tomato open sandwich	
Tiwna Mayonnaise.....	£5.95
Tuna Mayonnaise	
Cranc.....	£7.50
Crab, mozzarella melt	
Bysedd Pysgod ar Ciabatta.....	£5.95
Fish fingers on Ciabatta	
Brechdan Ham a Chaws wedi ei dostio.....	£5.95
Ham and Cheese toastie	
Stribedi Cig Ffolen a nionod.....	£7.95
Rump strips and onion	
Caws gafr a llyisiau rhôst ar ciabatta.....	£5.95
Grilled Goats Cheese and roasted vegetables on ciabatta	
Brechdan Clwb.....	£6.95
Club sandwich - chicken, bacon, mozzarella	
Cyw Iar Cajun	£5.95
Cajun Chicken, smoked cheese and sour cream	
Côn sglodion gyda Saws Tomato.....	£2.85
Chip Cone & Tomato Sauce	
Caws Pob Cymreig.....	£6.50
Welsh Rarebit with salad and chips	

**All Sandwiches, baguettes and baps are served with a
Choice of Homemade Coleslaw or Salad**

Add a portion of Chips £1.00

Ochrau / Sides

Onion Rings.....	£2.95
Breaded Mushrooms.....	£3.95
Garlic Bread	£2.95
Garlic Bread with cheese.....	£3.95
Naan Bread	£2.95
Onion Bhaji.....	£2.95
Chips, chunky or scrappy	£2.45
Sweet Potato Chips	£2.95
Veg of the Day	£2.95
Bowl of Salad	£3.95
Bread Basket	£2.95
Chip Cone with Tomato Sauce.....	£2.95



Bwyd i Blant / Children's Menu

Prif Gyrsiau / Main Meals £5.95

Sgampï-Whole Tail Breaded Scampi

Stribedi Pysgod- Hand Battered Fish Goujons

Sosej – Sausage

Dowcion Cyw Iâr Eidalaid- Italian Chicken dippers

Lasagne – Lasagna

Byrgyr mewn bap - Beefburger 1/4lb (*Please be aware that all our burgers are cooked thoroughly and any request for rare burgers will be refused.*)

Byrgyr llyisiau mewn bap-Veggie Burger

All served with a choice of 2 sides:

- ❖ Scrapy chips
- ❖ Mashed potato
- ❖ Peas
- ❖ Beans
- ❖ Rice
- ❖ Carrots
- ❖ Salad
- ❖ Coleslaw
- ❖ Garlic bread

Pasta a saws.....£5.85

Pasta simply served with either: tomato & basil, cheese, mushroom sauce or butter including garlic bread.

Pethau melys / For the Sweet Tooth

Tegan a Hufen Iâ.....£3.75

A 'Freaky' novelty toy with strawberry Ice cream inside

Hufen Iâ.....£3.60

Ice Cream (choice of flavors)

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Hot Drinks

Coffee

Espresso Single Shot
Espresso Double Shot
Macchiato
Cappuccino
Latte
Mocha
Flat White
Americano
Gingerbread Latte

Hot Chocolates

Luxury Hot Chocolate with a squirt of Cream and Marshmallows
Luxury Double Hot Chocolate with a squirt of Cream and Marshmallows
Luxury White Hot Chocolate with a squirt of Cream and Marshmallows

Herbal Tea

**Breakfast Blend - Aged Early Grey – Rooibos Red Bush – Moroccan Mint – Chamomile Lemon –
Gunpowder Green – Jasmine Green – White Rose Velvet**

Zuma Spiced Chai Tea

Pot of Tea

Frappes

Zuma Chocolate Frappes
Zuma Sticky Toffee Frappes
Zuma Cookies and Cream Frappes

Cake Corner

Scones & Cream

See Bar for Selection of Cakes