



FIXED MENU A

STARTERS

Cawl y Dydd – Freshly made Soup of the Day

Served with artisan bread.

Pâte Cyw Iâr – Chicken Pate

Served with Spiced Chutney and melba toast.

Madarch mewn Hufen a Garlleg – Garlic Cream Field Mushrooms

Served on Toasted Brioche.

MAIN

Pastai Dwynwen - Dwynwen's Pie

(named after the Welsh patron saint of love)

Chicken, bacon and leek served in a puff pastry case with sweet potato chips and vegetables.

Pei Cymraeg – Welsh Pie

Minced beef with root vegetables topped with mash and cheese

Served with chips, vegetables, and Red wine gravy.

Small Beer Battered Haddock

Served with Chips, Mushy Peas and Tartar Sauce

Sweet Potato & Chick Pea Coconut Curry (Vegan)

Served with savoury rice.

DESSERT

Mafon Pavlova – Raspberry Pavlova

Served with whipped cream

Hufen Iâ Mon ar Lwy - Ice Cream

Choice of 2 Scoops – Salted Caramel, Vanilla, Chocolate, Strawberry, Raspberry & Coconut, Vanilla & Honeycomb.

Pwdin Bara Menyn - Bread & Butter Pudding

Served with custard

Preorder required 2 days prior as we are unable to guarantee stock of some items

V 01/16 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.



FIXED MENU B

STARTERS

Cig Oen - Lamb Kofta

Served with couscous, hummus and flat bread.

Dwfn Llenwi Pysgod Cacen - Deep Fried Fish Cake

Served with Mixed Leaves and Sweet Chilli sauce.

Pâte Cyw Iâr – Homemade Chicken Pate

Served with Spiced Chutney and melba toast.

MAIN

Lasagne De'r Eidal -Italian Lasagna

Sheets of lasagne infused with beef and topped with cheese and tomato sauce served with garlic bread, salad and a few chips.

Byrgyr Cig Eidion Jac Du - Black Jack's Beef Burger

Char grilled 2 x 6oz Patties Served in a toasted brioche bun topped with iceberg lettuce, beef tomato, Monty jack cheese, gherkins, coleslaw, salad and hand cut chips.

Pastai pysgod bachgen du - Black Boy Fish Pie

Selection Of fresh seafood bound in a cream sauce topped with mash and glazed with welsh cheddar served with salad, chips & bread.

Du Tŵr Portobello Burger – Black Tower Portobello Burger

Served in a toasted brioche bun topped with Monty jack cheese, coleslaw, beef tomato, salad and hand cut chips.

DESSERT

Pwdin Taffi Gludiog - Sticky Toffee Pudding

Served with caramel sauce and Mon ar Lwy ice cream.

Cnau Cacen Gaws Siocled Pie – Nutty Chocolate Cheesecake Pie

Served Mon ar Lwy Vanilla ice cream.

Lemon Meringue pei – Lemon Meringue pie

Served with whipped cream.

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FIXED MENU C

STARTERS

Pâte Cyw Iâr – Homemade Chicken Pate
Served with Spiced Chutney and melba toast.

– Royal Greenland Prawns & Melon
Served with Lemon Mayo and Malted Bread

Cregyn Gleision ffres - Fresh Mussels.
Served with crusty bread. (white wine and cream)

MAIN

***Triawd o Lysiau wedi e'i stwffio- *Chef's Trio of Filled vegetables**
Mushroom with caramelized onions and goat's 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.

Brenin Linguine Corgimwch - King Prawn Linguine
Succulent Prawns cooked with chilli, garlic, white wine & plum tomatoes with freshly cooked pasta.

'Shank' Cig Oen - Lamb Shank
Served with mashed potatoes, roasted vegetables and red wine gravy.

Golwyth Syrllwyn – Welsh Sirloin steak

Served with Hand Cut Chips, Mushroom, Onion Rings & Tomatoes.

DESSERT

Pwddin Taffi Gludiog - Sticky Toffee Pudding
Served with caramel sauce and Mon ar Lwy ice cream.

Dethol o Caws Cymreig - Welsh Cheese board
A cheese selection served with chutney, biscuits, celery & grapes.

Wisgi Penderyn Siocled Camwedd - Penderyn Whisky Chocolate Tort
Served with Mon ar Lwy Salted caramel ice cream.