



















BWYDLEN GYDA'R NOS




EVENING MENU


I DDECHRAU / STARTERS









Cawl y dydd gyda rhôl fara crystiog a menyn
(opsiynau heb glwten a chynnyrch llaeth ar gael)
Soup of the day served with a crusty bread roll and
butter (gluten and dairy free options available)
£5.75 585kcal          

Pâté iau cyw iâr gyda siyntni afal a seidr ar dafell o dost
Chicken liver pâté served with apple and cider
chutney on a slice of toast
£5.95 643kcal    








Cacen bysgod hadog mwg cartref gyda saws tartar
(cacen bysgod eog heb glwten ar gael)
Homemade smoked haddock fish cake with chunky
tartar sauce (gluten free salmon fish cake alternative
available)
£6.00    




Tarten nionyn coch wedi'i garamelieiddio a chaws gafr
cynnes wedi'i bobi
Warm, baked goats' cheese and caramelized red onion
tartlet
£5.75 828kcal   

Salad Groegaidd ffres
Fresh Greek salad
£5.50 Main £10.50 




I'w rannu - Caws Angiddy â blas garlleg wedi'i bobi
gyda jam ffigs a ciabatta crystiog
To share - Baked garlic Angiddy cheese served with fig
jam and crusty ciabatta
£15.00 1191kcal        


O'R GRIL / FROM THE GRILL


Byrgyr cig eidion wedi'i grilio, brie a jam cig moch
mewn bynsen brioche, gyda cholslo a sglodion trwy'u
crwyn
Siabod grilled beef burger topped with bacon jam and
brie, served on a brioche bun with coleslaw and skin-
on fries
£16.95 1037kcal       

Byrgyr cig eidion clasurol wedi'i grilio mewn
bynsen brioche, gyda cholslo a sglodion
trwy'u crwyn
Classic grilled beef burger in a brioche bun,
served with coleslaw and skin-on fries
£14.50   

Byrgyr cig oen Cymru gyda dresin tzatziki a sglodion
trwy'u crwyn
Local Welsh lamb burger served with tzatziki dressing
and a side of skin-on fries
£16.95   

Byrgyr brest cyw iâr Cajun mewn bynsen brioche,
gyda cholslo a sglodion trwy'u crwyn
Cajun chicken breast burger in a brioche bun, served
with coleslaw and skin-on fries
£15.95 1153kcal   








Stêc syrllwyn wedi'i choginio ar y gril, gyda salad
cymysg a sglodion trwy'u crwyn
Local sirloin steak cooked on the chargrill, served with
skin-on chips and mixed salad
£19.50 885kcal 

Stêc llygad yr asen gyda salad cymysg a sglodion
trwy'u crwyn
Local ribeye steak served with a young leaf mixed
salad and skin-on chips
£27.95 1227kcal 








YCHWANEGU
CAWS
AM YCHWANEG
£1

ADD CHEESE
FOR AN EXTRA
£1

DANTEITHION / NIBBLES

Olifau, hwmws a bara pitta
Olives, hummus and pitta bread
£5.95 892kcal       

Bara garlleg
Garlic bread
£3.00 303kcal         

Bara, olew olewydd a finegr balsamig
Bread, olive oil and balsamic vinegar
£5.75 832kcal       

YCHWANEGWCH
CAWS AM £1
YCHWANEGOL

ADD CHEESE
FOR AN EXTRA £1



Os oes genych unrhyw alergedd neu anoddefgarwch bwyd,
siaradwch hefo aelod o'r tîm
If you have a food allergen or intolerance, please let a member
of our team know




PRIF GYRSIAU / MAINS

Pei crwst pwff stêc a chwrw, gyda thatws stwnsh, neu sglodion trwy'u crwyn, a phys
Steak and ale puff pastry pie served with mash or skin-on chips and peas

£15.95 1280kcal      

Eog wedi'i rostio ar wely o datws newydd â blas garlleg, gyda ffa gwyrdd ac ychydig o saws lemwn a llysiau'r gwewyr

Roasted salmon on a bed of crushed garlic new potatoes, served with fine green beans and a drizzle of lemon and dill sauce

£16.95 607kcal   

Cyw iâr wedi'i ffrio, gyda thatws stwnsh hufennog a saws cennin a chaws mwg Eryri

Pan-fried chicken supreme served with creamy mashed potato and smoked Snowdonia cheese and leek sauce

£15.95 797kcal  

Ragu cig oen wedi'i goginio'n araf mewn saws tomato cyfoethog, gyda tagliatelle a chaws Parmesan wedi'i gratio


Slowly-cooked ragu of local lamb in a rich tomato sauce, served with tagliatelle and grated Parmesan cheese


£17.50 771kcal      

AR YR OCHR / SIDES




Sglodion trwy'u crwyn
Skin-on fries
£3.50







Llysiau tymhorol
Seasonal vegetables
£3.50


Tatws stwnsh hufennog
Creamy mash potato
£3.50 





Tatws newydd rhost â blas garlleg
Roasted garlic new potatoes
£3.50 

Salad bach
Side salad
£3.50 




Tsili pum ffa llysieuol Tyn-y-Coed gyda reis (V)
Tyn-y-Coed vegetable and five-bean chilli with rice (V)
£14.95 514kcal   



Selsig porc a chennin O Jones (Llanrwst), gyda thatws stwnsh a grefi nionyn coch
A O Jones of Llanrwst pork and leek sausages served with mashed potato and red onion gravy
£15.50 1078kcal      





Salad llysiau wedi'u grilio, gyda hadau blodau'r haul wedi'u tostio a dresin (V)
Grilled vegetable salad with toasted sunflower seeds and dressing (V)
£12.95 138kcal 







Byrgyr figan, letys, tomato a nionyn mewn bynses, gyda salad a sglodion trwy'u crwyn (VE)
Vegan burger in a bun with lettuce, tomato and onion, served with skin on-fries and salad garnish (VE)
£14.50 947kcal    



PWDIN / DESSERTS

Crème Brûlée blas wisgi a siocled gwyn
Whiskey and white chocolate Crème Brûlée
£5.95 348kcal   

Cacen gaws cartref y dydd gyda hufen iâ
Homemade cheesecake of the day served with ice cream
£5.95 0kcal  

Pwdin taffi gludlog a saws taffi cynnes, gyda naill ai hufen iâ fanila neu gwstard
Sticky toffee pudding with warm toffee sauce served with either vanilla ice cream or custard
£5.95 1093kcal    

Tri sgŵp o hufen iâ – fanila, siocled, mint a thalpiâu siocled, mafon, rŷm a rhesins
Three scoops of ice cream – vanilla, chocolate, mint choc chip, raspberry ripple, rum and raisin
£4.95 473kcal      

Browni siocled figan gyda hufen iâ fanila heb gynnych llaeth
Vegan chocolate brownie with dairy-free vanilla ice cream
£5.95 312kcal  

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