

## STARTER.I DDECHRAU.

*Homemade soup of the day, with fresh bread. £4.00 v*

*Cawl cartref y dydd, gyda bara ffrws.*

*Creamed asparagus risotto finished with green thunder cheese. £4.50*

*Risotto sbigoglys hufennog a chaws y daran werdd.*

*Remoulade of local crab on bed of avocado, with chives oil. £5.00*

*Remoulade cranc lleol mewn afocado ac olew cenhinog.*

*Gravadlax of salmon with crunchy vegetables & lemon dressing. £4.75*

*Gravadlax eog gyda llysiau crensiog a dresin lemwn.*

*Comfit Duck leg terrine with pineapple marinated in Sechuan pepper. £4.50*

*Terrine confit coes hwyaden gyda phinafal wedi ei drwytho mewn pupur Sechuan.*

## MAIN COURSE.PRIF GWRS.

*Local sirloin steak with Dauphinoise potato and red wine sauce. £16.00*

*Stecen syrllwyn leol gyda thatws Dauphinoise a saws gwin coch.*

*Free range chicken with fricassee of spring vegetables and green pea sauce £14.50*

*Cyw iâr pen domen gyda fricassee o llysiau'r gwanwyn a saws pys gleision.*

*Roasted tender loin of pork with buttered spring cabbage and cider sauce. £14.00*

*Lwyn o borc meddal wedi ei rostio, bresych menyn a saws seidr.*

*Pan fried sea bass on a bed of chunky ratatouille & glazed new potatoes*

*with tomato & chili dressing. £15.00*

*Draenogiad o'r badell mewn ratatouille bras gyda thatws newydd sglein*

*a dresin tomato a tchili.*

*Pithivier of mushrooms. £13.00 V*

*Pithivier madarch.V*