



WHILE YOU WAIT

Theatr Clwyd soda bread & cultured butter (v)	5
Trealy farm charcuterie (gf)	4
Gordal olives (gf)(vg)	4
Rosemary & garlic mixed nuts (n)(gf)(vg)	3

STARTERS

Warm butternut squash salad, vegan feta, sage (vg)(gf)	7.9
Ham hock terrine, toasted sourdough, prune puree, pickles	8.8
Cured salmon, potato salad, vichyssoise (gf)	9.7
Bryn's pedigree Welsh Black beef croquette, remoulade, mustard mayonnaise (gf)	8.9
Burrata, Carmarthen ham, blackberries (voa) (gf)	8.6
Smoked duck breast, autumn fruit, bitter leaf salad (gf)	9.2

MAIN

Dingle Dell pork chop, honey and mustard butter, pineapple, Cae pant egg & chips (gf)	25.6
Welsh lamb rump, charred grelot onion, lentil, caper & mint sauce (gf)	26.5
Roast chicken, Caesar salad, onion puree	23.2
Bryn's pedigree Welsh Black beef, onion & mushroom pie for 2	36.8
Confit duck leg, slow cooked beans, Morteau sausage (gf)	24.9
Roast cod, King oyster mushroom, kale & dashi (gf)	24.3
Roast cauliflower, soft polenta, salted grapes, capers & smoked almonds (vg)	19.9

SIDES

Koffman chips (vg) (gf)	4.1
Mash, chives, crispy shallots (v)	4.3
Boulangère potatoes, crispy shallots, onion gel	4.7
Winter leaves, Bryn's Kitchen house dressing (vg) (gf)	4.1
Seasonal vegetables (v)	4.3

(gf) gluten free (v) vegetarian (n) nuts (vg) vegan (voa) vegetarian option available

Head Chef Scott Graham / Restaurant Manager Laura Murphy

Please ask a team member for any allergen or intolerance information before ordering.
Our prices do not include service. If you wish to leave a gratuity, please ask your waiter.

Bryn's kitchen available

Honey, pear chutney, tomato ketchup, lemon curd, raspberry & lime jam, salad dressing.

I AROS

Bara soda a menyn coeth Theatr Clwyd (II)	5
Charcuterie Fferm Trealy (dg)	4
Olifau Gordal (dg)(fg)	4
Cnau cymysg rhosmari a garlleg (c)(dg)(fg)	3

I DECHRAU

Salad gwrdd cnau menyn cynnes, ffeta fegan, saets (fg)(dg)	7.9
Terînn coesgyn ham, surdoes wedi'i dostio, mwtrin prŵns, picls	8.8
Eog wedi'i gochi, salad tatws, vichyssoise (dg)	9.7
Croquette eidion du Cymreig pedigri Bryn, remoulade, mayonnaise mwstard (dg)	8.9
Burrata, ham Caerfyrddin, mwyar duon (ollag) (dg)	8.6
Brest cyw iâr mwg, ffrwythau'r hydref, salad dail chwerw (dg)	9.2

PRIF GWRS

Golwyth porc sych-aeddfed Dingle Dell, menyn mwstard a mêl, wŷ Cae pant a sglodion Koffman (dg)	25.6
Crwper cig oen Cymreig, nionyn grelot golosg, ffacbys, saws caprys a mintys (dg)	26.5
Cyw iâr rhôst, salad Cesar, mwtrin nionod	23.2
Pastai eidion du Cymreig pedigri Bryn, nionod a madarch i 2	36.8
Coes hwyaden confit, ffa wedi'u coginio'n araf, selsig Morteau (dg)	24.9
Penfras rhost, madarch wystrys brenhinol, cêl a dashi (dg)	24.3
Blodfresych rhost, polenta meddal, grawnwin wedi'u halltu, caprys a chnau almon mwg (fg)	19.9

I GYD-FYND

Sglodion Koffman (fg) (dg)	4.1
Tatws stwnsh, cennin syfi, sialóts crimp (II)	4.3
Tatws Boulangerie, sialóts crimp, jel nionod	4.7
Dail y gaeaf, dresin tŷ Bryn's kitchen (fg) (dg)	4.1
Llysiau tymhorol (II)	4.3

(dg) dim glwten (II) llysieuol (c) cnau (fg) fegan (ollag) opsiwn llysieuol ar gael
Prif Gogydd Scott Graham / Rheolwr y Bwyty Laura Murphy
Gofynnwch i aelod o'r tîm am unrhyw wybodaeth am alergenau neu anoddefgarwch cyn archebu.
Nid yw ein prisiau'n cynnwys gwasanaeth. Os ydych chi eisiau gadael tip, gofynnwch i'ch gweinydd.

Bryn's kitchen ar gael
Mêl, siytni gellyg, saws tomato, ceulad lemon, jam mafon cochion a leim, dresin salad.