



PRE SHOW MENU

3 courses £37

2 courses £33

STARTERS

Warm butternut squash salad, vegan feta, sage (vg) (gf)

Ham hock terrine, toasted sourdough, prune puree, pickles

Cured salmon, potato salad, vichyssoise (gf)

Burrata, Carmarthen ham, blackberries (voa) (gf)

MAIN

Roast chicken, Caesar salad, onion puree

Bryn's pedigree Welsh Black beef, onion & mushroom pie for 2

Roast cod, King oyster mushroom, kale & dashi (gf)

Roast cauliflower, soft polenta, salted grapes, capers & smoked almonds (vg)

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

DESSERTS & CHEESE

Poblado coffee crème caramel, coconut & chocolate biscotti (vg)

Bay leaf crème brûlée, shortbread

Poached pineapple, mango, coconut financier, yuzu sorbet (n)

Welsh & French cheeseboard, pear chutney, bara brith & crackers

(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.



BWYDLEN CYN SIOE

3 chwrs £37

2 gwrs £33

I DECHRAU

Salad gwrd cnau menyn cynnes, ffeta fegan, saets (fg)(dg)

Terîn coesgyn ham, surdoes wedi'i dostio, mwtrin prŵns, picls

Eog wedi'i gochi, salad tatws, vichyssoise (dg)

Burrata, ham Caerfyrddin, mwyar duon (ollag) (dg)

PRIF GWRS

Cyw iâr rhôst, salad Cesar, mwtrin nionod

Pastai eidion du Cymreig pedigri Bryn, nionod a madarch i 2

Penfras rhost, madarch wystrys brenhinol, cêl a dashi (dg)

Blodfresych rhost, polenta meddal, grawnwin wedi'u halltu, caprys a chnau almon mwg (fg)

I GYD-FYND

Sglodion Koffman (fg) (dg) 4.1

Tatws stwnsh, cennin syfi, sialóts crimp (ll) 4.3

Tatws Boulangère, sialóts crimp, jel nionod 4.7

Dail y gaeaf, dresin tŷ Bryn's kitchen (fg) (dg) 4.1

Llysiau tymhorol (ll) 4.3

PWDINAU A CHAWS

Crème caramel coffi Poblado, biscotti cnau coco a siocled (fg)

Crème brûlée deilen llawryf, bisged frau

Financier pîn-afal wedi'i botsio, mango, cnau coco, sorbet yuzu

Bwrdd o gawsiau Cymreig a Ffrengig, siytni gellyg, bara brith a chraceri

(dg) dim glwten (ll) 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.