



FESTIVE PRE SHOW MENU

3 courses £37

2 courses £33

STARTERS

Gin cured salmon, preserved lemon, cucumber chutney (gf)

Mushroom soup, hazelnut, Welsh truffle, thyme focaccia (v)

Pork & chicken terrine, celeriac remoulade, apricot puree

MAIN

Free range Welsh turkey, glazed carrot & parsnip, beef fat potatoes, sausage & bacon, stuffing (gf)

Smoked haddock, crushed new potato, poached egg, champagne velouté (gf)

Twice baked cheese souffle, leek fondue, chestnut & onion salad (v)

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

SIDES

Koffman chips (vg) (gf) 4.1

Mash, chives, crispy shallots (v) 4.3

Boulangère potatoes, crispy shallots, onion gel 4.7

Seasonal vegetables (v) 4.3

DESSERTS & CHEESE

Bara brith and butter pudding, vanilla custard

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

Chestnut & chocolate cake, confit cranberries, pistachio ice cream (n)

(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 NADOLIG- CYN SIOE

2 gwrs £33

3 chwrs £37

I DDECHRAU

Eog wedi'i gochi, lemwn wedi'i gadw, siytni ciwcymbyr (dg)

Cawl madarch, cnau cyll, tryffl Cymreig, focaccia teim (ll)

Terîn porc a chyw iâr, remoulade seleriac, mwtrin bricyll

PRIF GWRS

Twrci Cymreig, moron a panas gwydrog, tatws braster cig eidion, selsig a bacwn, stwffin (dg)

Hadog felen wedi'i fygu, tatws newydd wedi'i malu, wy wedi potsio, velouté siampên (dg)

Souffle wedi pobi ddwywaith, fondue cenin, salad nionyn a castanwyddan (ll)

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

I GYD-FYND

Sglodion Koffman (fg) (dg) 4.1

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

Tatws Boulangerie, sialóts crimp, jel nionod 4.7

Llysiau tymhorol (ll) 4.3

PWDIN A CHAWS

Pwdin bara brith a menyn, cwstard fanila

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

Cacen castanwyddan a siocled, llugaeron confit, hufen iâ pistachio (c)

(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.