



Tŷ
BRYNGARW
HOUSE

Mother's Day Menu

STARTERS

Classic leek and potato soup served with freshly baked rustic roll (VE)

Roasted salmon and line-caught cod fishcakes,
pickled cucumber, dill mayonnaise, rocket, endive salad

Sautéed Bryngarw mushroom crostini,
garlic, wilted spinach, micro greens (VE)

MAIN COURSES

*Served with spring greens, Welsh honey glazed parsnips,
Yorkshire pudding and roasted Blas y Tir potatoes*

Roast leg of spring lamb, redcurrant gel,
confit garlic, elderberry and port jus (GF)

Pan seared Welsh chicken breast, sage crisp, jus
Crispy cauliflower, butternut squash puree (VE, GF)

DESSERTS

Vanilla crème brulee, homemade shortbread, marbled strawberry
Chocolate and hazelnut fondant, raspberry gel, vanilla ice cream (VE)

White chocolate and raspberry bread and butter pudding
infused with Penderyn whiskey, vanilla crème anglaise

VE = Vegan; GF= Gluten free

£35
per ADULT

£14
per CHILD



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Bwydlen Sul y Mamau

IDDECHRAU

Cawl cennin a thatws clasurol gyda rhodyn wedi'i bobi'n ffres (F)

Cacennau pysgod penfras wedi'i ddal ar wialen ac eog wedi'u rhostio,
ciwcymbr wedi'i biclo, mayonnaise dil, salad berwr ac ysgall y meirch

Crostini madarch Bryngarw wedi'u ffrio'n ysgafn
gyda garlleg, sbigoglys a llysiau gwyrdd bach (F)

PRIF GYRSIAU

*Wedi'u gweini gyda bresych cynnar, pannas wedi'u coginio
mewn mêl Cymreig, pwdin Swydd Efrog a thatws rhost Blas y Tir*

Coes o gig oen y gwanwyn wedi'i rostio, gel cwrens coch,
garlleg confit, saws ysgawen a phort (DG)

Brest o gyw iâr Cymreig wedi'i serio, creision saets a saws
Blodfresych crensiog, piwrî pwmpen cnau menynd (F, DG)

PWDIN

Crème brulee fanila, teisen frau cartref, mefus

Ffondant siocled a chnau cyll, gel mafon, hufen ia fanila (F)

Pwdin bara menynd siocled gwyn a mafon
gyda chwisgi Penderyn a crème anglaise fanila

F = Fegan; DG = Di-glwten

£35

i bob OEDOLYN

£14

i bob PLENTYN



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Children's Menu

STARTERS

Welsh lamb koftas yoghurt and cucumber dip (GF)
A selection of vegetable crudites, breadsticks & dips (VE)
Tomato soup & croutons (VE, DF, GF)

MAIN COURSES

'Little Roasts'

*With a choice of roast potatoes or creamed potato
served with vegetables of the season and Yorkshire pudding*

Roasted chicken fillet, served with light jus
Rosedew Farm roasted topside of beef, jus
Penne tomato pasta (VE)

DESSERTS

Chocolate or strawberry ice cream sundae
topped with whipped cream, chocolate flake and sprinkles
Chocolate & cherry cheesecake,
cherry and berry compote, blackcurrant sorbet (VE, GF)
Fruit skewers, toasted s'mores,
chocolate dipping sauce and vanilla yoghurt (GF)

VE = Vegan; GF= Gluten free; DF= Dairy free

£35
per ADULT

£14
per CHILD



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Bwydlen y Plant

IDDECHRAU

Kofta cig oen Cymreig gyda dip iogwrt a chiwcymbr (DG)
Dewis o lysiau, ffyn bara gyda dip (F)
Cawl tomato a chrwtons (F, DL, DG)

PRIF GYRSIAU

'Cinio rhost bach'

*Gyda dewis o datws rhost neu datws hufennog
Wedi'i weini gyda llysiau'r tymor a phwdin Swydd Efrog*

Ffiled cyw iâr wedi'i rostio, wedi'i weini gyda saws ysgafn
Cig eidion Fferm Rosedew wedi'i rostio gyda saws
Pasta Penne Tomato (F)

PWDIN

Hufen ia siocled neu fefus gyda hufen wedi'i chwipio,
Flake a melysion mân

Teisen gaws siocled a cheirios,
compot ceirios a mwyar, sorbet cwrens duon (F, DG)

Sgiwerau ffrwythau, S'mores wedi'u tostio,
saws dipio siocled a iogwrt fanila (DG)

F = Fegan; DG= Di-glwten; DL= Dim cynhyrchion llaeth

£35

i bob OEDOLYN

£14

i bob PLENTYN