



£37
i bob oedolyn
per adult

Mother's day

MENU

STARTERS

- Tomato and basil soup, crispy basil leaves, garlic and herb croutons served with freshly baked rustic roll (VE)
- Roasted salmon and line-caught cod fishcakes, pickled cucumber, dill mayonnaise, rocket, endive salad
- Sautéed mixed wild 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
- Trillionaires tart
- Chocolate pastry with a layer of toffee sauce, topped with chocolate ganache, served with vanilla bean ice cream (VE, GF, DF)
- White chocolate and raspberry bread and butter pudding infused with Penderyn whiskey, vanilla crème anglaise

Sul y Mamau

BWYDLEN

I DDECHRAU

- Cawl tomato a basil, dail basil crensiog, crwtions garlleg a pherlysiau gyda rhodyn cartref 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
- Madarch gwyllt cymysg wedi'u ffrio'n ysgafn gyda crostini, garlleg, sbigoglys a llysiau bach gwyrdd wedi'u cynhesu (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
- Tarten Triliwnydd
- Crwst siocled gyda haen o saws taffi, gyda ganache siocled ar ei ben, wedi'i gweini gyda hufen ia ffa fanila (F, DG, DL)
- Pwdin bara menynd siocled gwyn a mafon gyda chwisgi Penderyn a crème anglaise fanila



Tŷ
BRYNGARW
HOUSE

(VE) = vegan; (GF) = gluten free; (DF) = dairy free
(F) = figan; (DG) = di-glwten; (DL) = dim cynhyrchion llaeth



Bryngarw House



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Mother's *day*

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

Roast leg of spring lamb, jus

Penne tomato pasta (VE)

DESSERTS

Chocolate or strawberry ice cream sundae
topped with whipped cream, chocolate flake
and sprinkles

Trillionaires tart

Chocolate pastry with a layer of toffee sauce,
topped with chocolate ganache, served with
vanilla bean ice cream (VE, GF, DF)

Fruit skewers, toasted s'mores,
chocolate dipping sauce and vanilla yoghurt
(GF)

Sul y Mamau

BWYDLEN Y PLANT

I DDECHRAU

Kofta cig oen Cymreig
gyda dip iogwrt a chiwcybr (DG)

Dewis o lysiau,
ffyn bara gyda dip (F)

Cawl tomato a chrwtions (VE, DF, GF)

PRIF GYRSIAU

'Cinio rhost bach'
*Gyda dewis o datws rhost neu
datws hufennog. Wedi'i weini gyda llysiau'r
tymor a phwddin Swydd Efrog*

Ffiled cyw iâr wedi'i rostio,
wedi'i weini gyda saws ysgafn

Coes o gig oen y gwanwyn
wedi'i rostio gyda saws

Pasta Penne Tomato (F)

PWDIN

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

Tarten Triliwnydd

Crwst siocled gyda haen o saws taffi, gyda
ganache siocled ar ei ben, wedi'i gweini gyda
hufen ia ffa fanila (F, DG, DL)

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



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