

£33
per
adult

Father's day

MENU

STARTERS

PORK RILLETTE

Rolled pork shoulder with onion and thyme, served with Welsh Lady tomato and ale chutney, watercress and garlic and herb crostini

SMOKED MACKEREL PÂTÉ

Flaked mackerel, dill crème fraîche, pickled cucumber, rocket, served with fennel seed lavosh crackers

CHICKEN AND HAZELNUT TERRINE

Confit chicken breast, roasted cherry vine tomato, rocket, Welsh apple chutney, garlic and herb crostini (DF)

BEETROOT FALAFELS

Spiced Moroccan falafels served in a mini pitta, with pickled slaw, hummus and shredded little gem lettuce (VE), (GF), (DF), (NF)

MAIN COURSES

All served with seasonal greens and heritage baby carrots

ROSEDEW FARM ROASTED TOPSIDE OF BEEF

Yorkshire pudding, roast potatoes, Bryngarw honey-glazed parsnips and a rich red wine jus

PAN SEARED FILLET OF SCOTTISH SALMON

Confit garlic and lemon olive oil, spring onion and herb potato cake, slow roasted cherry vine tomato, wild garlic reduction and micro herb salad

PAN SEARED CHICKEN BREAST

Stuffed with sage and sausage meat stuffing and wrapped with streaky bacon, served with a Yorkshire pudding, roast potatoes, Bryngarw honey-glazed parsnips and a light sage jus

CHARGRILLED CAULIFLOWER

Cauliflower puree, roasted cherry vine tomato, flaked almonds, spring onion and herb potato cake, served with confit garlic and lemon olive oil (VE), (GF), (DF)

DESSERTS

CAWS CENARTH ORGANIC CHEESE SELECTION

Pearl las, pearl wen and original Caerffili, Welsh apple chutney, grapes, celery, served with a selection of Cradoc's crackers (V)

HOMEMADE LEMON AND BLUEBERRY CHEESECAKE

Crushed meringue, blueberry gel, chocolate pencil, served with lemon sorbet

STICKY TOFFEE PUDDING

Served with
crème anglaise

TRILLIONAIRES TART

Chocolate pastry with a layer of toffee sauce, topped with chocolate ganache, served with champagne sorbet (V), (VE), (GF), (DF)



Tŷ
BRYNGARW
HOUSE

(V) = vegetarian; (VE) = vegan; (GF) = gluten free; (DF) = dairy free; (NF) = nut free



Bryngarw House



@BryngarwHouse

£33

i bob
oedolyn

Sul y Tadau

BWYDLEN

I DDECHRAU

RILLETTE PORC

Ysgwydd porc wedi'i rholio gyda winwnsyn a theim, a'i weini gyda siytni cwrw a thomato Welsh Lady, berwr y dŵr a crostini garlleg a pherlysiau

TERÎN CYW IÂR A CHNAU CYLL

Confit brest cyw iâr, tomatos bach wedi'u rhostio, berwr, siytni afal Cymreig, crostini garlleg a pherlysiau (DCL)

PÂTÉ MACRELL MWG

Darnau bach o facrell, crème fraîche dil, ciwcymbr, berwr, wedi'i weini gyda chraceri lavosh hadau ffenigl

FALAFELS BETYSEN

Falafels Morocaidd sbeislyd wedi'i gweini mewn pitta bach, colslô wedi'i biclo, hwmws, a letysen fach wedi'u rhwygo (F), (DG), (DCL), (DC)

PRIF GWRS

Gweinir pob pryd gyda llysiau gwyrdd tymhorol a moron bach treftadaeth

CIG EIDION RHOST O FFERM ROSEDEW

Pwddin Efrog, pannas â sglein mêl Bryngarw a saws gwin coch cyfoethog

BREST CYW IÂR WEDI'I SERIO

Wedi'i stwffio â saets a stwffin cig selsig a'i lapio mewn cig moch, a'i gweini gyda phwddin Efrog, tatws rhost, pannas â sglein mêl Bryngarw a saws saets ysgafn

FFILED EOG O'R ALBAN WEDI'I SERIO

Confit garlleg ac olew olewydd lemon, cacen datws shibwns a pherlysiau, tomato bach melys wedi'i rostio'n araf, saws garlleg gwyllt a salad microlysiau

BLODFRESYCHEN GOLOSG

Piwrî blodfresych, tomato bach melys wedi'i rostio, almonau, cacen datws shibwns a pherlysiau wedi'i gweini gyda confit garlleg ac olew olewydd lemon (F), (DG), (DCL)

PWDIN

DEWIS O GAWS CENARTH ORGANIG

Perl Las, Perl Wen a chaws Caerffili, siytni afal Cymreig, grawnwin, seleri, wedi'u gweini gyda dewis o graceri Cradoc (V)

PWDIN TAFFI GLUDIOG

Wedi'i weini gyda crème anglaise

TEISEN GAWS LEMWN A LLUS CARTREF

Meringue wedi'i falu, gel llus, pensil siocled wedi'i weini gyda sorbet lemwn

TARTEN TRILIWNYYDD

Crwst siocled gyda haen o saws taffi, â ganache siocled ar ei ben, wedi'i weini gyda sorbet siampên (LI), (F), (DG), (DC)



Tŷ
BRYNGARW
HOUSE

(LI) = llysieuol; (F) = figan; (DG) = di-glwten; (DCL) = dim cynhyrchion llaeth; (DC) = dim cnau



Bryngarw House



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Father'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

Chocolate Brownie served with Ice cream

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 Tadau

BWYDLEN Y PLANT

I DDECHRAU

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

Dewis o lysiau,
ffyn bara gyda dip (F)

Cawl tomato a chrwtions (F), (DCL), (DG)

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)

PWDDIN

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

Browni siocled gyda hufen ia

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), (DCL)

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



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