



TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

BWYDLEN SAN FFALONT VALENTINE'S MENU

*Os oes genych unrhyw alergedd neu
anoddefgarwch bwyd, siaradwch hefo
aelod o'r tîm.*

*If you have a food allergen or
intolerance, please let a member of our
team know.*

✦ I DDECHRAU / STARTERS

Cregyn Gleision o Gonwy
wedi'u stemio, mewn saws
coconyt, tsili, leim a choriander,
a'u gweini â bara ffres £9.50

Steamed Conwy mussels in
a coconut, chilli, lime and
coriander sauce, served with
freshly baked bread £9.50

Gellygen wedi'i photosio, pwddin
gwaed crimp a salad berwr a
chaws glas, gyda dresin caws
glas £8.50

Poached pear, crispy black
pudding and blue cheese rocket
salad, topped with a blue cheese
dressing £8.50

Bon bons caws gafr wedi'u gweini
â tsili, sinsir, a betys rhost mewn
mêl £8

Goats' cheese bon bons served
with roasted chilli, ginger and
honey beetroot £8

Tomatos mawr wedi'u stwffio â
ratatouille a mozzarella (opsiwn
figan ar gael) £8.50

Mozzarella and ratatouille stuffed
beef tomatoes (vegan option
available) £8.50

✦ PRIF GYRSIAU / MAINS

Brest cyw iâr wedi'i stwffio
â mozzarella a'i lapio mewn
cig moch rhesog, gyda saws
parmesan a thomatos heulsych
hufennog, tatws dauphinoise a
llysiau tymhorol £18

Mozzarella stuffed chicken
breast wrapped in streaky
bacon, topped with a creamy
parmesan and sun-dried
tomato sauce, served alongside
dauphinoise potatoes and
seasonal veg £18

Wellington pwmpen cnau
menyn rhost, sbigoglys, cnau
pîn a llygaeron (v) £18

Roasted butternut squash,
spinach, pine nut and
cranberry wellington (v) £18

Ffiled o gegddu wedi'i phobi
gyda chaws pob Cymreig,
tatws dauphinoise mewn saws
corgimwch a garlleg hufennog a
llysiau tymhorol £20

Baked fillet of hake topped
with Welsh rarebit, served with
dauphinoise potatoes in a prawn
and garlic cream sauce, and
seasonal veg £20

Ffiled o borc canol lwyn gyda mêl
a mwstard hadau cyfan, wedi'i
lapio mewn pancetta a'i gweini ar
wely o foron hufennog a bresych
crych, gyda thatws stwnsh £21

Pork fillet tenderloin with honey
and wholegrain mustard, wrapped
in pancetta on a bed of creamed
carrot and savoy cabbage, served
with mashed potatoes £21

✦ PWDINAU / DESSERTS

Crème brûlée siocled gwyn
a mefus gyda theisen frau
gartref £8

White chocolate and strawberry
crème brûlée with homemade
shortbread £8

Potiau marquise siocled dwbl a
sinsir gyda thameidiau browni a
hufen Chantilly £8

Double chocolate and ginger
marquise pots with brownie bites
and Chantilly cream £8

Posset siampên a mafon £8

Champagne and raspberry
posset £8