**Sharing Starter for Two**

Mixed olives marinated in garlic, thyme and rosemary served with breads, olive oil and balsamic dip

(G.F bread available) £5.95

**Starters**

Soup of the night served with warm crusty roll £4.95

Tempura battered king prawns served with salad and chilli dip £7.95

Chicken liver cointreau and orange pate served with a caramelised red onion chutney and wholemeal toast £6.95

Pan seared scallops with black pudding crumb, belly pork cubes and pea purée £8.95

Mushrooms in a creamy garlic and tarragon sauce, served on toasted focaccia with Parmesan shavings £6.95

Duck confit and blackberry terrine served with a red onion chutney and a toasted olive focaccia £6.95

Smoked duck and crispy halloumi salad with hoi sin sauce £6.95

**Main Courses**

10oz Ribeye steak served with grilled tomato, field mushroom, onion rings, chips and a choice of sauce, pepper, diane or leek & stilton (G.F without onion rings or chips) £22.95

8oz Fillet steak cooked in garlic butter with king prawns, wilted spinach and chips (G.F without chips) £25.95

Corn fed chicken supreme served with spring onion & garlic mash with carrot and leek ribbons, crispy parma ham and cheese sauce (G.F) £17.95

Slow roasted crispy belly pork served on chorizo mash with cabbage & bacon, apple puree, cider jus and crackling (G.F) £17.95

Duck breast served with sweet potato fondant, parsnip puree, fresh vegetables and a spiced orange and cranberry jus £17.95

Roasted rump of lamb with salsify, wild mushrooms, dauphinoise potatoes, courgette moussaka and a mint jus £18.95

Roasted vegetable medley, red pepper velouté, crispy halloumi, drizzled with pesto (G.F) £13.95

Salmon and spinach en croute served with new potatoes, hollandaise sauce, a minted pea puree and fresh vegetables £17.95

Pan fried sea bass fillet served with sautéed julienne vegetables, pea, prawn & white wine sauce and new potatoes (G.F) £18.95

Vegetarian linguine with roasted tomato, courgette and basil served with Parmesan shavings, pesto and garlic bread £13.95

Wild mushroom, chestnut and cranberry nut roast served with sweet potato fondant, a madeira sauce and fresh vegetables £14.95

**Something a Bit More Traditional**

Beef lasagne served with skinny fries and salad £13.95

Chicken and mango curry with chips, rice and naan bread (G.F without naan bread) £14.95

Braised beef in a red wine jus with bacon, mushrooms and onions, served with creamed potatoes or chips £14.95

**Sides**

Onion rings £2.95

Hand cut chips £2.95

Sweet potato fries £2.95

Garlic bread £2.95

Garlic bread and cheese £3.45

House salad £2.95

Seasonal vegetables £2.95

Dauphinoise potatoes £3.45

Creamed potatoes £2.95

**Cwrs cyntaf i ddau i'w rannu**

Cymysgedd o olewydd wedi eu marineiddio mewn garlleg, teim a rhosmari, wedi'i weini gyda bara, olew olewydd a dip balsamig£5.95 (bara D.G ar gael)

**I Ddechrau**

Cawl y noson wedi'i weini gyda rôl crystiog cynnes £4.95

Corgimwch mewn cytew tempura wedi ei weini â salad a dip chili £7.95

Paté iau cyw iâr gyda cointreau a oren wedi'i weini gyda siytni nionyn coch wedi ei garameleiddio a thost cyflawn £6.95

Cregyn bylchau gyda pwdin gwaed, ciwbiau o borc a phiwrî pys £8.95

Madarch mewn saws garlleg a tarragon hufennog, wedi ei weini ar focaccia wedi'i dostio a briwsion parmesan £6.95

Terrine Confit hwyaden a mwyar duon wedi ei weini gyda siytni nionyn coch a focaccia olewydd wedi ei dostio £6.95

Salad hwyaden mwg a halloumi wedi’i grilio gyda saws hoi sin £6.95

**Prif Gyrsiau**

Stêc llygaid asen 10oz wedi'i weini gyda thomato wedi'i grilio, madarch, cylchoedd nionyn, sglodion a dewis o saws - pupur, diane neu cennin a stilton £22.95 (D.G heb cychoedd nionyn a sglodion)

Stêc ffiled 8oz wedi'i goginio mewn menyn garlleg a chorgimwch, sbigoglys a sglodion £25.95 (D.G heb sglodion)

Cyw iâr ‘supreme’ a besgwyd ar gorn wedi'i weini gyda thatws garlleg a rhibwns moron a cennin, ham parma crimp a saws caws (D.G) £17.95

Porc wedi'i rostio yn araf wedi ei weini ar datws stwnsh tsioriso gyda bresych a bacwn, piwrî afal, jus seidr a craclin (D.G) £17.95

Brest hwyaden wedi ei rostio, wedi ei weini gyda tatws rhost, tatwsh stwnsh, hufen bresych, stwnsh pannas a saws speis oren a llugaeron £17.95

Cig oen wedi'i rhostio gyda salsify, madarch gwyllt, tatws dauphinoise, corbwmpen moussaca a jus mintys £18.95

Cymysgedd o lysiau wedi'u rhostio, veloute pupur coch, halloumi wedi’i grilio gyda pesto (D.G) £13.95

Eog a sbigoglys mewn crwst wedi ei weini gyda tatws rhost a saws hollandaise a puree pys mintys £17.95

Ffiled draenog y môr wedi'i weini â llysiau julienne, saws pys, corgimwch a gwin gwyn a thatws newydd (D.G) £18.95

Linguine llysieuol gyda thomato, corbwmpen a basil wedi rhostio gyda briwsion parmesan, pesto a bara garlleg £13.95

Rhost gnau madarch gwyllt, cnau castan a llugaeron gyda fondant tatws melys a saws madeira £14.95

**Rhywbeth Ychydig yn Fwy Traddodiadol**

Lasange cig eidion gyda sglodion main a salad £13.95

Cyri cyw iâr a mango gyda sglodion, reis a bara nân (D.G heb bara nân) £14.95

Cig eidion brwysiedig mewn jus gwin coch gyda bacwn, madarch a nionod, wedi ei weini gyda tatws hufennog neu sglodion £14.95

**Ar yr ochr**

Cylchoedd nionyn £2.95

Sglodion wedi eu torri â llaw £2.95

Sglodion tatws melys £2.95

Bara garlleg £2.95

Bara garlleg â chaws £3.45

Salad y tŷ £2.95

Llysiau tymhorol £2.95

Tatws dauphinoise £3.45

Tatws hufennog £2.95

**Children’s Menu**

4oz sirloin steak £10.95

Spaghetti bolognese £6.95

Chicken chunks, chips and beans £5.95

Sausage and mash £5.95

**Bwydlen i Blant**

Stêc sirloin 4owns £10.95

Sbageti bolognese £6.95

Darnau cyw iâr, sglodion a ffa pob £5.95­

Selsig a thatws stwnsh £5.95

**Desserts**

Cheesecake of the day served with a choice of cream or ice cream £6.45

Mulled fruit crème brulee served with a shortbread biscuit (G.F without shortbread) £6.45

Sticky toffee pudding and butterscotch sauce served with vanilla ice cream or cream £6.45

Traditional Christmas pudding with brandy sauce £6.45

Black cherry and chocolate roulade served with fresh cream £6.45

Selection of welsh cheeses and biscuits £8.95

**Pwdinau**

Cacen gaws y dydd wedi'i weini gyda dewis o hufen neu hufen iâ £6.45

Creme brûlee ffrwythau wedi ei weini gyda bisged bara sinsir £6.45

Pwdin taffi gludiog gyda saws menyn wedi'i weini gyda hufen iâ fanila neu hufen £6.45

Pwdin nadolig traddodiadol gyda saws brandi £6.45

Roulade ceirios di a siocled wedi ei weini a hufen ffres £6.45

Dewis o gaws Cymreig a bisgedi £8.95

**Food allergens and intolerances - before ordering drinks or food please speak with a member of our team about your requirements**

**For vegan options please ask a member of our team**

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