**Starters**

Soup of the night served with warm crusty roll £5.45

King prawns and mussels cooked in Thai style spices with a mango and chilli salsa £7.95

Chicken liver cointreau and orange pate served with a red onion chutney and olive and oregano focaccia £6.95

Pan seared scallops with pancetta crumb, crispy belly pork, parsnip purée and beetroot salsa £9.95

Creamy garlic mushrooms served on focaccia, topped with Perl Lâs and finished with a herb crumb £6.95

Salmon and crab fishcakes served with a sweet chilli dip £6.95

Smoked duck and crispy halloumi salad with hoisin sauce £6.95

Sharing starter for two

Mixed olives served with breads, falafel cakes, pan fried garlic tofu, butternut squash and Harissa hummus

(V, Ve, G.F bread available) £11.95

**Main Courses**

10oz Ribeye steak served with grilled tomato, field mushroom, onion rings and a choice of chips or new potatoes and salad or vegetables £22.95

Sauces - pepper, Diane or leek and stilton £2.95

8oz Fillet steak cooked in garlic butter with king prawns, wilted spinach, chantenay carrots and chips £25.95

Tagliatelle in a creamy garlic and white wine sauce with chicken, bacon and mushrooms topped with parmesan shavings and served with garlic bread £16.95

Slow roasted crispy belly pork served on a chorizo and garlic mash with cabbage and bacon, honey glazed chantenay carrots, apple puree, pork and sage jus and crackling £17.95

Pan fried duck breast served with oriental stir fried vegetables, parsnip puree, dauphinoise potatoes and a red wine and plum jus £17.95

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

Baked salmon fillet with a parmesan and herb crust, buttered parsley potatoes, a prawn and white wine sauce and seasonal vegetables £17.95

Pan fried sea bass fillet served on julienne vegetables with lemon and rosemary potatoes and a shellfish bisque £18.95

Vegetable curry served with naan bread (V, Ve without naan bread) £14.95

Vegetable wellington (puff pastry filled with spinach, pine nuts, mushrooms, sweet potato, peppers and onions) served with a vegetable gravy and parsley new potatoes £14.95 (V, Ve)

Vegetable tagliatelle with tomato, courgette and aubergine finished with parmesan and pesto and served with garlic bread £14.95 (V)

**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 £14.95

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

Sides

Onion rings £2.95 Hand cut chips £2.95 Sweet potato fries £2.95 Garlic bread £2.95 House salad £2.95

Garlic bread and cheese £3.45 Seasonal vegetables £2.95 Dauphinoise potatoes £3.45 Creamed potatoes £2.95

**I Gychwyn**

Cawl y noson wedi'i weini â rhôl fara gynnes £5.45

Corgimychiaid mawr a chregyn gleision wedi'u coginio mewn sbeisys arddull thai gyda salsa mango a tsili £7.95

Patè afu cyw iâr, cointreau ac oren wedi'u gweini â siytni nionod/winwns coch ac olewydd a oregano bara focaccia £6.95

Cregyn bylchog ar y badell gyda briwsion pancetta, bol porc, purèe pannas a salsa betys £9.95

Madarch garlleg hufennog gyda Perl Lâs wedi ei orffen gyda briwsion perlysiau a wedi'i weini â bara garlleg £6.95

Cacennau pysgod eog a chranc wedi'u gweini â dip tsili melys £6.95

Salad hwyaden wedi ei fygu a halloumi gyda saws hoisin £6.95

I Gychwyn i Ddau

Olewydd cymysg wedi'u gweini â bara, cacennau ffalaffel, tofu garlleg wedi'i ffrio mewn padell, pwmpen cnau menyn a hwmws harissa (V, ve, bara di-glwten ar gael) £11.95

**Prif gyrsiau**

Stecen “ribeye” 10 owns wedi'i gweini â thomato wedi'i grilio, madarch maes, cylchoedd nionod, a dewis o sglodion neu datws newydd a salad neu lysiau £22.95

Sawsiau stêc - Pupur, Diane neu Cennin & Stilton £2.95

Stecen ffiled 8 owns wedi'i choginio mewn menyn garlleg gyda chorgimychiaid mawr, sbigoglys, moron chantenay a sglodion £25.95

Tagliatelle cyw iâr mewn saws garlleg a gwin gwyn hufennog gyda chig moch a madarch gyda brest cyw iâr wedi ei sleisio a briwsion parmesan wedi'u gweini â bara garlleg £16.95

Bol porc wedi'i rhostio'n araf ac wedi ei weini ar stwnsh tatws, chorizo a garlleg gyda bresych a bacwn, moron chantenay a mêl, purèe afal, jus porc a saets a cracling £17.95

Brest hwyaden wedi’i weini gyda llysiau wedi'u ffrio'n y dull dwyreiniol, purèe pannas, tatws dauphinoise a jus gwin coch a phlwm £17.95

Rymp cig oen Cymreig wedi'i rostio gyda salsiffi, madarch gwyllt, tatws dauphinoise, moussaka courgette a jus mintys £18.95

Ffiled eog wedi'i bobi gyda chrwst parmesan a pherlysiau, tatws persli a menyn a saws gwin gwyn, a llysiau tymhorol £17.95

Ffiled draenog y môr wedi'i ffrio mewn padell a’i weini ar lysiau julienne, tatws lemon a rhosmari, bisque pysgod cregyn £18.95

Cyri llysiau wedi'i weini â bara naan (V, ve heb fara naan) £14.95

Wellington llysiau (crwst pwff wedi'i lenwi â sbigoglys, cnau pîn, madarch, tatws melys, pupurau a nionod) wedi'i weini â grefi llysiau a thatws newydd persli £14.95 (V, ve)

Tagliatelle llysiau gyda thomato, courgette a wylys gyda parmesan a pesto a wedi’i weini â bara garlleg £14.95

**Rhywbeth ychydig yn fwy traddodiadol**

Lasagne cig eidion wedi'i weini â sglodion tenau a salad £13.95

Cyri cyw iâr a mango gyda sglodion, reis a bara naan £14.95

Cig eidion wedi'i frwysio mewn jus gwin coch gyda bacwn, madarch a nionod, wedi'i weini â thatws hufennog neu sglodion £14.95

**Ar yr Ochr**

Cylchoedd nionod £2.95 Sglodion cartref £2.95 Sglodion tatws melys £2.95

Bara garlleg £2.95 Bara garlleg a 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

**Desserts**

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

White chocolate and raspberry crème brûlée served with shortbread biscuit and vanilla ice cream £6.45

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

Trio of chocolate - white chocolate panna cotta and mixed berries, dark chocolate mousse, milk chocolate brownie served with vanilla ice cream £6.45

Crumble of the day served with custard £6.45

Apple strudel and custard (Ve) £6.45

Selection of welsh cheeses and biscuits £8.95

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

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**Bwydlen i blant**

Stêc syrlwyn 4 owns £10.95

Sbageti bolognese £6.95

Darnau Cyw iâr, sglodion a ffa pob £5.95

Selsig a thatws stwnsh £5.95

**Pwdinau**

Cacen gaws y dydd wedi'i gweini â dewis o hufen neu hufen iâ £6.45

Crème brûlée siocled gwyn a mafon wedi'i weini gyda theisen frau a hufen iâ fanila £6.45

Pwdin taffi gludiog a saws “butterscotch” wedi'i weini â hufen iâ fanila neu hufen £6.45

Triawd siocled – panna cotta siocled gwyn a aeron cymysg, mousse siocled tywyll, browni siocled wedi'i weini â hufen iâ fanila £6.45

Crymbl y dydd wedi'i weini â chwstard £6.45

Strwdel afal a chwstard (ve) £6.45

Dewis o gawsiau Cymreig a bisgedi £8.95

**Alergenau ac anoddefiadau bwyd - cyn archebu diodydd neu fwyd siaradwch ag aelod o'n tîm am eich gofynion**

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