

## STARTERS

Tomato and basil arancini, arrabbiata sauce v  
**Arancini tomato a brenhinllys, saws arrabbiata LL**

Chicken, thyme and onion croquette, bread sauce  
**Crocet cyw iâr, teim a nionyn, saws bara**

Smoked salmon, cucumber pickle, lime aioli, flatbread  
**Eog wedi'i fygu, picl ciwcybr, aioli leim, bara fflat**

Soup of the day, bread v  
**Sŵp y dydd, bara LL**

## MAINS

Pork belly, caramalised apple purée  
**Porc bol, pwri afal wed'i garameleiddio**

Chicken and stuffing  
**Cyw iâr a stwffin**

Braised Welsh beef, Yorkshire pudding and fresh horseradish  
**Cig eidion o Gymru wedi'u frwysio, pwdin Efrog a saws rhyddugl poeth**

Welsh Lamb Rump, mint sauce  
**Ffolen o oen o Gymru, saws mintys**

Mediterranean vegetable gnocchi v  
**Gnocchi llysiâu'r Canoldir LL**

Prawn linguine, chilli, lime, spinach, cream  
**Linguine corgimwch, tshili, leim, sbigoglys, hufen**

Roasts are served with mash, thyme roasties, roasted carrot & parsnip.  
With sides of braised red cabbage and greens

## DESSERTS

Baked Madagascan vanilla cheesecake, blackberry compôte, sablé, apple & calvados sorbet  
**Cacen gaws fanila wedi'i bobî, compôte mwyar, sablé, sorbet afal a Calvados**

Orange and almond cake, chocolate ganache, ice cream GF  
**Cacen oren ac almwn, ganache siocled, hufen iâ**

70.5% Dark chocolate brownie chocolate sauce, ice cream  
**Browni siocled tywyll 70.5%, saws siocled, hufen iâ**

Duo of vanilla ice cream or sorbet (dairy free ice cream available)  
**Deuawd o hufen iâ fanila neu sorbet (hufen ia di-laeth ar gael)**

Affogato: liquor, espresso, ice cream (+£3)  
**Affogato: gwirod, espresso, hufen iâ (+£3)**

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Main/Prif gwrs £12   2 courses/gwrs £16.50   3 courses/cwrs £21

Kids mains under 12, half price \*ask for options.

Pre-school children - main course free \*ask for options \*one child per adult

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ALLERGEN INFORMATION AVAILABLE ON REQUEST. Please inform us of any dietary requirements

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