



# CAFFI'R NEUADD : TOWN HALL CAFE



## BRECWAST POETH (10:00 - 11.30) COOKED BREAKFAST

Traddodiadol - Bacon, sosej, wŷ wedi'i ffrio, madarch, tatws ffrio, tomato, ffa pob a bara crasu  
Traditional - Bacon, sausage, fried egg, mushroom, hash browns, tomato, baked beans, toast £12.50

Llysieuol: Sosejis llysieuol, wŷ wedi'i ffrio, madarch, tatws ffrio, tomato, ffa pob a bara crasu  
Vegetarian: Vegetarian sausages, fried egg, mushrooms, hash browns, tomato, baked beans, toast £12.50

## SALADAU : SALADS

Salad ham rhost : Traditional roast ham salad 11.00  
Piccalilli, colslo : Picalilli, coleslaw

Salad Cesar cyw iâr : Chicken Caesar salad 12.00  
Cyw iâr, letys, bacwn, wy, caws Parma, briwsion bras, dresin  
Buttermilk chicken, lettuce, bacon, egg, parmesan, croutons, dressing

Salad Groegaidd : Greek salad 11.00   
Ffeta, tomatos, olifau, ciwcymbr, caprys  
Feta, tomatoes, olives, cucumber, capers

Ffalaffel betys : Beetroot falafel 11.00   
Bety, bara fflat, tzatziki fegan : Beetroot, flat bread, vegan tzatziki.

## Cawl y dydd gyda rhodyn / Seasonal soup of the day with roll 8.00

## PRIF GYRSIAU : MAIN COURSES

Cyw iâr a waffl : Chicken and waffle 15.00  
Cyw iâr, waffl, saws menynd mël sbeislyd :  
Crispy Buttermilk chicken, waffle, spiced honey butter sauce

Pysgodyn a sglodion : Fish & chips 16.00  
Hadog mewn cytew, saws tar tar, pys wedi'u malu, sglodion  
Battered haddock, tar tar sauce, crushed peas, chips

Pastai oen Cymreig : Welsh lamb pie 15.00  
Pastai oen, cennin, mintys, tatws stwnsh, moron, pys, greff : Lamb,  
leek & mint butchers pie, potato puree, chantry carrots, peas, gravy

Byrger eidion Cymreig : Welsh beefburger 15.00  
Byrger eidion, Monterey Jack, nionod, saws, sglodion : Welsh  
burger, Monterey Jack cheese, fried onions, burger sauce, chips

Cyri gwyrdd Thai : Thai green curry 14.00   
Cyri llysiau gwyrdd Thai, reis jasmin, creision Thai : Thai green  
vegetable curry, jasmine rice, Thai crackers

## Naill ochr : Sides

Sglodion : Chips 4.00  
Sglodion pupur a halen : Salt & pepper chips 6.00  
Salad dresin finegr : Vinaigrette Salad 4.00  
Colslo : Coleslaw 4.00

## TATWS TRWY'U CRWYN : JACKET POTATOES gyda salad a cholslo : with side salad & coleslaw

Saws corgimwch : Prawn Marie rose 12.00  
Menyn hallt : Salted butter 9.00  
Ffa pob a Cheddar : Beans & Cheddar 10.00  
Tsili Con Carne : Chilli Con Carne 14.00  
Hufen sur, nionod, jalapenos : Sour cream, crispy onions, jalapenos  
Tiwna : Tuna 12.00  
Tiwna, mayo : Tuna, mayonnaise

## pitsas surdoes sisilia sicilian style sourdough pizza

Salami sbeislyd : Spicy salami 14.00  
Ham a madarch : Ham & mushroom 15.00  
Margarita : Margherita 11.00  
Madarch garlleg : Garlic Mushroom 13.00  
diglwtwn, caws fegan ar gael : gluten free, dairy free available

## Brechdanau gwyn neu frown gyda salad, coleslo a chreision hallt

## Sandwiches white or granary bloomer with salad, coleslaw & salted crisps

Salad ham rhost : Roast Ham salad 9.00  
Cyri cyw iâr : Coronation Chicken 9.00  
Cheddar a phicl : Welsh cheddar and pickle 8.50  
Mayo tiwna, ciwcymbr : Tuna mayo, cucumber 8.50  
Wy maes a berwr y dŵr : Free range egg & cress 8.00  
Corgimychiaid mewn saws : Prawn with Marie Rose 9.00

## PLANT (DAN 12): CHILDREN (UNDER 12)

Byrger caws a sglodion  
Cheeseburger & chips 9.00  
Selsig, stwnsh a ffa pob  
Sausage, mash & beans 9.00  
Sglodion pysgod, sglodion, ffa pob  
Fish finger, chips, beans 9.00  
Macaroni a chaws  
Mac & cheese 8.00

**ALERGENAU BWYD** : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

**FOOD ALLERGENS** : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**



LLYSIEUOL  
VEGETARIAN  
FEGAN  
VEGAN





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## CACENNAU A THEISENNAU | CAKES AND PASTRIES

Sgon, jam a hufen tolch Cymreig : Scone, jam and Welsh clotted cream	5.50
Sgon gyda menynd hallt : Scone with salted butter	4.00
Bara brith gyda menynd : Bara birth with butter	4.00
Brownie siocled : Chocolate brownie	4.50
Sbwng Victoria : Victoria sponge	4.50
Teisen foron : Carrot cake	4.50
Tafell siocled: Rocky road	4.50
Pob y dydd : Bake of the day	5.00
Cacen gaws y dydd : Cheesecake of the day	6.00
Pastai mereng lemwn : Lemon meringue pie	6.00
Tarten Pendefig : Trillionaire tart	7.00

## Diodydd Poeth (284ml/10owns) | Hot Drinks (284ml/10oz)

Americano	2.95
Cappuccino / Latte / Flat White / Mocha	3.75
Te / Tea	2.50

## GWIN BYRLYMUS | SPARKLING WINE

- 2 **PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11%** 750ml  
35.00  
 Aroglau afalau a blagur gyda swigod mân, mân | *Palate of pear & apple blossom, delicate bubbles.*  
 100% Glera. Yr Eidal - Italy 11%

## GWYN | WHITE

	175ml	250ml	750ml
201 <b>PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12%</b> Gwin sy'n gyforiog o aroglau ffrwythau'r berllan   <i>White peach aromas &amp; elegant stone fruit flavours.</i>	7.00	9.50	28.00
202 <b>PORTMEIRION Chardonnay 'Les Chardonneuses', IGP Pays d'Oc, Ffrainc - France 13%</b> Gwin cain, ffres heb dderw, aroglau blagur   <i>Unoaked, floral notes and a full, supple, fruity palate.</i>	7.00	9.50	28.00
203 <b>PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc - France 12%</b> Gwin ffres, adfywiol gyda naws blodau'r ysgaw   <i>Floral elderflower notes a zesty, crisp palate &amp; dry finish.</i>	7.00	9.50	28.00

## RHOSLIW | ROSÉ

- 300 **PORTMEIRION Pinot Grigio Rosé, Donwy | Danube, Bwlgaria - Bulgaria 11%**   
Sawrus, blas ffrwythau cochion, ôl-flas iachus lled sych | *Palet of aromatic light red fruits, zesty off-dry finish*

## COCH | RED

400 <b>PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc - France 12%</b> Cydnherth, melfedaidd blas ceirios a mwyar duon   <i>Soft, rich with blackberry aromas and dark fruit notes.</i>	7.00	9.50	28.00
401 <b>PORTMEIRION Cabernet Sauvignon, Ffrainc - France 14%</b> Mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain   <i>Blackberry &amp; blueberry, soft tannins &amp; toasty notes</i>	7.00	9.50	28.00
403 <b>PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc - France 13%</b> Cytbwys, sidanaidd gydag adflas amheuthun   <i>Smooth, well balanced with cherry notes &amp; lingering tannins.</i>	7.00	9.50	28.00
425 <b>PORTMEIRION Malbec, Mendoza, Ariannin - Argentina 13.5%</b> Cydnherth, ystwyth a ffrwythus; ôl-flas ffres   <i>Medium bodied, juicy, with black cherry notes &amp; a fresh finish.</i>	7.00	9.50	28.00



Addas i lysieuwyr  
Suitable for vegetarians



Addas i feganiaid.  
Suitable for vegans.