



MENU



STARTERS

CRISPY WHITEBAIT tartar sauce and lemon	6.95
CRISPY CHICKEN WINGS hot honey, chorizo, crispy onions	11.95
PAN FRIED PRAWN CREVETTES sriracha butter and lemon	12.95
BRIE AND RED ONION MARMALADE TART (V) rocket, balsamic glaze	10.95
SMOKED PAPRIKA HUMMUS (VE) olive tapenade, toasted pitta	8.95
BEER BATTERED CRAB & CRAYFISH POTATO CAKES sweet chilli	11.95
PARMA HAM, MOZZARELLA, ROCKET BRUSCHETTA crack black pepper	12.95

SALADS

CHARGRILLED CHICKEN , CHILLI AND LIME YOGURT, ROQUITO CHILLI PEARLS mixed with red onions, tomato and rocket	15.95
CRAB, PRAWN AND CRAYFISH, CREME FRAICHE MARIE ROSE mixed with red onion , tomato and rocket	15.95
CORONATION CHICKPEA, MANGO, CORIANDER OIL (VE) mixed with red onion, tomato and rocket	14.95

FROM THE SEA

CHEFS BEER BATTERED FISH OF THE DAY rustic chips, garden peas, tartare sauce and lemon	19.95
PAN FRIED SEA BREAM sauteed chorizo, parmentier potatoes, buttered greens, bravas sauce	23.95
CAJUN SEA BASS BURGER cajun spiced sea bass filets, fennel and red chilli coleslaw served in a brioche bun topped with rocket and tomato with rustic chips	19.95
PAN FRIED SWORDFISH wasabi and ginger potato salad, lavar bread and red chilli dressing, crispy rice	22.95

FROM THE FLAME

GARDDFON BURGER two four ounce beef burgers topped with cheddar and bacon served in a brioche bun with lettuce, tomato, crispy onions, gherkins and chef's burger sauce. Rustic chips and coleslaw	19.95
10 OZ SIRLOIN STEAK rustic chips, beer battered onion rings, garden peas and peppercorn sauce	33.95
CHARGRILLED LAMB CUTLET roast vegetable couscous, chimichurri, rocket, tomato and red onion salad, rustic chips and toasted pitta	26.95
LEMON AND CRACK BLACK PEPPER CRISPY CHICKEN FLATBREAD rocket, tomato and red onion salad, chips and garlic mayonnaise	16.95
GARDDFON JERK CHICKEN BURGER jerk marinated chicken breast, charred barti du rum marinated pineapple, chilli and lime yogurt. Served in a brioche bun with lettuce, tomato and crispy onions. Rustic chips and coleslaw	19.95
JACK DANIELS PULLED BBQ JACKFRUIT BURGER BBQ marinated pulled jackfruit topped with sweetcorn relish, served in a brioche bun with lettuce, tomato crispy onions and gherkins. Rustic chips and coleslaw (V) (vegan option available)	17.95

PASTA

CHEFS MIXED SEAFOOD LINGUINE seafood of the day, linguine, vodka, roasted garlic and tomato, sauce. Garlic ciabatta	21.95
CAJUN CHICKEN AND PARMESAN LINGUINE chicken, red onion and roasted garlic. Cajun spice and parmesan cream sauce, linguine with garlic ciabatta	18.95
CHICKPEA, RED CHILLI AND SPINACH LINGUINE chickpeas, red chilli and spinach, rich tomato and herb sauce with garlic ciabatta (V) (vegan option available)	16.95

GARDDFON CLASSICS

CHEFS BEEF LASAGNE rustic chips, rocket, tomato and red onion salad with garlic ciabatta	19.95
CHEFS CURRY OF THE DAY rustic chips, boiled rice, mango chutney and toasted naan bread (V) (vegan option available)	17.95
SLOW COOKED 12OZ BEEF SHORT RIB crack black pepper and penderyn whiskey cream sauce mash potato and buttered greens	26.95
DUO OF PORK crispy pork belly, wild boar sausages. Wholegrain mustard mash potato, rich gravy and buttered greens	22.95
PAN FRIED CHICKEN BREAST tarragon, parmesan and garden pea risotto with garlic ciabatta	21.95
CHARGRILLED ARTICHOKE AND CRUMBLED FETA sun-dried tomato risotto with basil oil (V) (vegan option available)	17.95

SIDES

GARLIC CIABATTA (V)	4
GARLIC CIABATTA topped with melted cheddar (V)	4.5
ROCKET, RED ONION AND TOMATO SALAD (VE) dressed with balsamic glaze	5
PEPPERCORN SAUCE	4
BEER BATTERED ONION RINGS (V)	4.5
CHIPS (VE)	5
CHIPS topped with melted cheddar (V)	5.5

KIDS

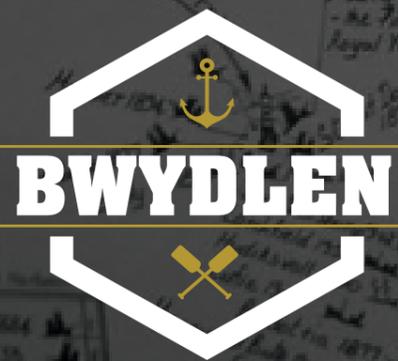
SMALL BATTERED FISH rustic chips and beans or peas	11.95
PORK SAUSAGES rustic chips and beans or peas	9.95
BATTERED CHICKEN CHUNKS rustic chips and beans or peas	9.95
RICH TOMATO AND HERB LINGUINE grated cheddar (V) (vegan option available)	9.95
4OZ BEEF BURGER TOPPED WITH MELTED CHEDDAR in a brioche bun with rustic chips and beans or peas	10.95
BEEF LASAGNE rustic chips	11.95

DESSERTS

CLASSIC WARM CHOCOLATE FUDGE CAKE (V) vanilla ice cream and chocolate sauce	7.95
CHEFS BARTU DU RUM CARAMEL TIRAMISU (V) dusted in chocolate and espresso syrup	7.95
CHEFS CHEESECAKE OF THE DAY (V) vanilla ice cream and fruit coulis	7.95
GARDDFON SELECTION OF ICE CREAM (V) trio of ice cream, fruit coulis and whipped cream (vegan option available)	6.95
CHEFS ETON MESS OF THE DAY (V) chefs topping of choice, crushed meringue and whipped cream	7.95

FOOD ALLERGIES & INTOLERANCES

Before ordering drink or food please speak to a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.



BWYDLEN

I DDECHRAU

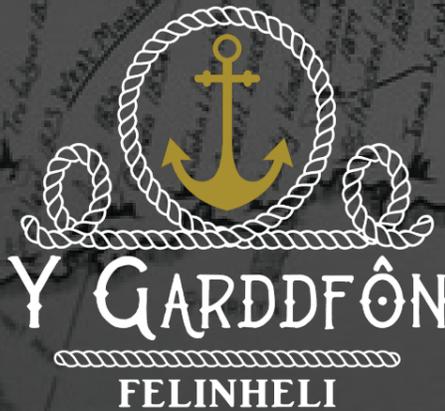
SILOD MÂN CRENSIOG saws tartar a lemwn	6.95
ADENYDD CYW IÂR CRENSIOG mêl poeth, chorizo, nionod crensiog	11.95
CREVETTES CORGIMWCH WEDI'U FFRIO menyn sriracha a lemwn	12.95
TARTEN BRIE A MARMALÊD NIONYN COCH (V) roced, sglein balsamig	10.95
HOUMOUS PAPRICA WEDI'U FYGU (VE) tapenâd olewydd, pitta wedi'i dostio	8.95
TEISENNAU TATWS CRANC A CHIMWCH MEWN CYTEW CWRW tsili melys	11.95
BRUSCHETTA HAM PARMA mozzarella, roced, pupur du	12.95

SALAD

CYW IÂR WEDI'I OLOGI, TSILI A IOGWRT LEIM, PERLAU TSILI ROQUITO wedi'u cymysgu â nionod coch, tomato a roced	15.95
CRANC, CORGIMWCH A CHIMWCH, MARIE ROSE CREME FRAICHE wedi'u cymysgu â nionyn coch, tomato a roced	15.95
FFACBYS Y CORONI, MANGO, OLEW CORIANDER (VE) wedi'u cymysgu â nionyn coch, tomato a roced	14.95

O'R MÔR

PYSGODYN Y DYDD MEWN CYTEW CWRW sglodion, pys gardd, saws tartar a lemwn	19.95
MERFOG MÔR WEDI'I FFRIO chorizo wedi'i ffrio'n ysgafn, ciwbiau tatws bach crensiog, llysiau gwyrdd gyda menyn, saws bravas	23.95
BYRGYR DRAENOG Y MÔR CAJUN ffiledi draenog y môr gyda sbeisys cajun, ffenigl a cholslo tsili coch wedi'u gweini mewn byn brioche gyda roced a thomato, sglodion	19.95
CLEDDBYSGODYN WEDI'I FFRIO salad tatws wasabi a sinsir, bara lawr a dresin tsili coch, reis crensiog	22.95



Y GARDDFÔN FELINHELI

O'R FFLAM

BYRGYR GARDDFON dau fyrgyr cig eidion pedair owns gyda cheddar a chig moch. Wedi'u gweini mewn byn brioche gyda letys, tomato, nionod crensiog, gercinau a saws byrgyr. Sglodion, colsllo	19.95
STECEN SYRLWYN 10 OWNS sglodion, modrwyau nionod mewn cyteu cwrw, pys gardd, saws grawn pupur	33.95
CYTLED CIG OEN WEDI'I GRILIO couscous llysiau rhost, chimichurri, salad roced, tomato a nionod coch, sglodion a pitta wedi'i dostio	26.95
BARA FFLAT CYW IÂR CRENSIOG LEMWN A PHUPUR DU Salad roced, tomato a nionod coch, sglodion, mayonnaise garlleg	16.95
BYRGYR CYW IÂR JERC GARDDFON brest cyw iâr wedi'i farneiddio gyda sbeisys jerc, pîn-afal wedi'i farniadu mewn rÿm Barti Ddu, tsili a iogwrt leim. Wedi'i weini mewn byn brioche gyda letys, tomato a nionod crensiog. Sglodion, colsllo	19.95
BYRGYR JACFFRWYTH BARBECIW JACK DANIELS CARPIOG jacffrwyth carpiog wedi'i farinadu mewn sbeisys barbeciw gyda relish india corn, wedi'i weini mewn byn brioche gyda letys, nionod crensiog, tomato a gercinau. Sglodion a cholslo (V) (opsiwn fegan ar gael)	17.95

PASTA

LINGUINE BWYD MÔR CYMYSG bwyd môr y dydd, linguine, fodca, garlleg wedi'i rostio a saws tomato. ciabatta garlleg	21.95
CYW IÂR CAJUN A LINGUINE PARMESAN cyw iâr, nionyn coch a garlleg wedi'i rostio. Saws hufen sbeis cajun a parmesan, linguine. Ciabatta garlleg	18.95
LINGUINE FFACBYS, TSILI COCH A SBIGOGLYS ffacbys, tsili coch a sbigoglyls, saws tomato a pherlyisiau cyfoethog. ciabatta garlleg (V) (opsiwn fegan ar gael)	16.95

CLASURON GARDDFON

LASAGNE CIG EIDION sglodion, salad roced, tomato a nionyn coch, ciabatta garlleg	19.95
CYRRI'R DYDD sglodion, reis wedi'i ferwi, siytni mango a bara naan wedi'i dostio (V) (opsiwn fegan ar gael)	17.95
ASENNAU BYRION CIG EIDION 12 OWNS WEDI'U COGINIO'N ARAF pupur du a saws hufen wisgi Penderyn, tatws stwnsh, llysiau gwyrdd gyda menyn	26.95
PORC DWY FFORDD bol porc crensiog, selsig baedd gwyllt, tatws stwnsh mwstard grawn cyflawn, grefi cyfoethog, llysiau gwyrdd gyda menyn	22.95
BREST CYW IÂR WEDI'I FFRIO risoto taragon, parmesan a phys gardd. Ciabatta garlleg	21.95
ARTISIOG WEDI'I GRILIO A BRIWSION FFETA risoto tomatos heulsydch, olew basil (V) (opsiwn fegan ar gael)	17.95

AR YR OCHR

CIABATTA GARLLEG (V)	4
CIABATTA GARLLEG gyda cheddar wedi'i doddi (V)	4.5
SALAD ROCED, NIONYN COCH A THOMATO (VE) gyda sglein balsamig	5
SAWS GRAWN PUPUR	4
MODRWYAU NIONOD MEWN CYTEW CWRW (V)	4.5
SGLODION (VE)	5
SGLODION gyda cheddar wedi'i doddi (V)	5.5

PLANT

PYSGODYN BACH MEWN CYTEW sglodion a ffa neu bys	11.95
SELSIG PORC sglodion a ffa neu bys	9.95
DARNAU CYW IÂR MEWN CYTEW sglodion a ffa neu bys	9.95
LINGUINE TOMATO A PHERLYSIAU CYFOETHOG cheddar wedi'i gratio (V) (opsiwn fegan ar gael)	9.95
BYRGYR CIG EIDION 4 OWNS GYDA CHEDDAR WEDI'I DODDI mewn byn brioche, sglodion a ffa neu bys	10.95
LASAGNE CIG EIDION sglodion	11.95

PWDINAU

CACEN GYFFUG SIOCLED GYNNES GLASUROL (V) hufen iâ fanila, saws siocled	7.95
TIRAMISU CAMEL RÿM BARTI DDU (V) wedi'i ysgeintio gyda siocled a surop espresso	7.95
CACEN GAWS Y DYDD (V) hufen iâ fanila a coulis ffrwythau	7.95
DEWIS O HUFEN IÂ Y GARDDFON (V) triawd o hufen iâ, coulis ffrwythau, hufen chwipio (opsiwn fegan ar gael)	6.95
ETON MESS Y DYDD (V) dewis y cogydd o dopin, meringue wedi'i falu a hufen chwipio	7.95

ALERGEDDAU AC ANODDEFIAD BWYD

Cyn archebu diod neu fwyd, siaradwch ag aelodo'n staff am eich gofynion. Er ein bod yn cymryd gofal i warchod cyfanrwydd ein cynhyrchion ysiuol, mae'n rhaid i ni gynghori bod y cynhyrchion hyn yn cael eu trin mewn amgylchedd cegin aml-gynhwysyn. Gall rhai pysgod gynnwys esgyrn bach.