



Sunday

2 COURSES £40, 3 COURSES £45

TIPPLES

'Bloody Mary - £11.50, T's' Old Fashioned - £13.50, The Bryn Negroni - £9.50, Limoncello Fizz - £14

STARTERS AND LIGHT BITES

Sweet potato soup, sour cream & chive
Whipped Chicken Liver Parfait, Grilled Sourdough & Plum Condiment
Salt & pepper squid, roasted garlic aioli
Local Black Pudding, Rosti, Celeriac & Apple

THE MAIN EVENT

Crispy Pork Belly, Pigs in Blankets, Apple & Sage

Roasted rump of Welsh Beef, Yorkshire Pudding, Horseradish and Gravy

Nut roast pie, glazed carrots & vegetable gravy

All served with – Cauliflower Cheese, Roast Potatoes, Seasonal Vegetables & Yorkshire Puddings

The Bryn Fish and Chips, Minted Peas, Malt Vinegar Salt & Tartare Sauce

DESSERTS

Tiramisu
Sticky toffee pudding, clotted cream
Affogato, Vanilla Bean Ice Cream
Homemade Ice Creams
Selection Of Local Welsh Cheeses, Crackers & Chutney



Dydd Sul

2 GWRS £40, 3 GWRS £45

TIPPLES

Hen Ffasiwn 'T' - £13.50,
Negroni'r Bryn - £9.50, Limoncello Pefriog - £14

CYCHWYNWYR A BYRBRYDAU YSGAFN

Cawl tatws melys, hufen sŵr a chennin
Parfait Iau cyw iâr, surdoes wedi' grilio a chyfywd eirin
Sgwid halen a phupur, aioli garlleg rhost
Pwddin gwaed lleol, rosti, seleriac ac afal

Y PRIF BRYD

Pore bol crimp, soch mewn sach, afal a saets

Ffolen eidion Cymreig rhost, rhuddygl a greffi

Prydau yn cael eu weini gyda caws blodfresych, tatws rhost, llyisiau tymhorol a phwddin Efrog

Pastai enau rhost, moron sglein a greffi llyisiau

Pysgodyn a sglodion Y Bryn, pŷs mintys, a saws tartar

PWDINAU

Tiramisu

Pwddin taffi gludiog, hufen tolch

Affogato, hufen iâ fanila

Hufen iâ carterf

Detholiad o gawsiau Cymreig, cracers a siytnei