



SUMMER MENU

Nibbles

Bread Board - Iâl Bakery breads, chive butter (Gfa-a, Ve-a) £6

Padron Peppers - Smoked paprika aioli, Halen Môn salt, Herb oil (Gf, Ve-a) £5.50

Onion Rings - Wrexham Lager beer battered onion rings, Barti Rum BBQ sauce (V) £5

Electric Cauliflower - Chermoula, flaked almonds, pomegranate seeds, tahini, Greek yoghurt, harissa (V, N) £7

Starters

Scallops - Pan seared scallops, cauliflower puree, crispy pancetta, flaked almonds (Gf, N) £10

Ham Hock - Ham hock terrine, quail scotch egg, pea velouté, pickled onions (Gf) £9

Corn Ribs - Hot honey, roasted garlic aioli, pickled shallots, toasted seeds (Gf) £7.50

Tomato Salad - Heritage tomato salad, lemon burrata, basil & pumpkin pesto, Iâl Bakery sourdough crisp (V, Gf-a) £7.50

Chowder - Smoked paprika & sweet corn chowder, crispy onions, Iâl Bakery sourdough (Ve, Gf-a) £6.50

Mains

Picanha Rump Cap - Served pink, truffle layered potato, caramelised hispi, pea & mint puree, roasted shallot, shallot emulsion, toasted seeds, smoked miso glaze, mushroom powder, red wine jus (Gf) £28

Pork Belly - Slow-cooked Barti rum glazed belly pork with crispy cracking, Apple puree, Fondant potato, garlic and chill broccoli, Barti rum and apple jus (Gf) £23

Monkfish - Monkfish wrapped in nori, coconut broth, tempure cod cheek, pak choi, tenderstem broccoli £29

Chicken Supreme - Chicken fat mashed potato, homemade caramelised white pudding, charred baby leek, cider vinegar, chicken jus £21.50

Aubergine - Miso glazed aubergine, harissa spiced giant couscous, charred tenderstem broccoli, tahini dressing, pomegranate, crispy onions (ve) £17.50



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Sides

Charred Corn on the Cob - Lime butter, smoked paprika aioli (V, Gf) £4.50

Caesar Salad - Sourdough croutons, parmesan (Ve-a, Gf-a) £4.50

Tenderstem Broccoli - Chilli, garlic, crispy onions (Ve) £5

Tripled Cooked Chips - Truffle & parmesan (V, Gf) £5

Desserts

Gooseberry parfait - Nut seed brittle, fresh blackberries (Gf, N) £8.50

Mousse - Yuzu white chocolate mousse, peach, almond financier, lemon verbena (N) £9

Welsh Brew Cake - Orange & Welsh Brew Earl Grey cake, homemade marmalade, whipped coconut cream (Ve) £7.50

Cheesecake - Dark chocolate & peanut butter cheesecake, popcorn, salted caramel (V, N) £7.50

Tart - Zesty lemon tart, Italian meringue, whipped raspberry sorbet (V) £8

Affogato - Derw coffee affogato, Mario's vanilla bean ice cream, Wrexham bean espresso, toasted cocoa nibs, iâl Bakery shortbread (Ve-a) £7

Crepe Cake - Layered crepes, cream, summer berry compote (V) £6.50

Not all allergens are noted on the menu.

Please inform a member of the team about your dietary requirement so that we can best help you with your selection.

N - Contains Nuts **GF** - Gluten free **V** - Vegetarian **-VE** - Vegan **DF** - Dairy Free

Gf-a - Dish can be altered for gluten free **Ve-a** - Dish can be altered for Vegan

Df-a - Dish can be altered for Dairy free

alc - contains alcohol



BWYDLEN HAF

Tamaid I Aros

Bwrdd Bara - Dewis o fara Becws Iâl wedi'i weini gyda menyn cennin syfi (Hg-a, Fe-a) £6

Pupur Padron - Aioli paprika wedi'i fygu, Halen Môn, olew perllysiau (Fe-ar gael) £5.50

Cylchau nionyn - Cylchau nionyn mewn cyteu cwrw Wrecsam, saws BBQ Rym Barti (Ll) £5

Blodfresych - chermoula, naddion cnau almon, hadau pomegranate, Tahini, iogwrt Groegaidd, Harissa (Ll) £7

I ddechrau

Cregyn Bylchog - Cregyn bylchog wedi'u ffrio mewn padell, piwri blodfresych, pancetta crensiog, naddion almon (Dg) £10

Terin Ham Hoc - wŷ soffliâr mewn selsig, Felouté pys, nionod wedi'u piclo (Dg) £9

Asennau Corn - Mêl poeth, aioli garleg wedi'i rostio, sialots wedi'u piclo, hadau wedi'u tostio (Ll, Dg) £7.50

Salad Tomato - Burrata lemwn, pesto basil a phwmpen, creision surdoes becws Iâl (Ll, Dg, Ar gael) £7.50

Cawl - Cawl paprika wedi'i fygu a chorn melys, nionod crensiog, surdoes Becws Iâl (Fe, Dg, Ar gael) £6.50

Prif gwrs

Stecen Ffolen Picanha - wedi'i weini'n binc, tatws wedi'u haenu â thrwffl, hispi wedi'i garameliddio, piwrî pys a mintys, sialóts wedi'u rhostio, emwlsiwn sialóts, hadau wedi'u tostio, saws miso wedi'i fygu, powdr madarch, jus gwin coch Gwinllan (Dg) £28

Bol Porc - Bol porc wedi'i gognio'n araf mewn rym Barti gyda thonneni crensiog, piwrî afal, tatws fondant, brocoli garleg a tsili, jus rym Barti ac afa (Dg) £23

Maelgi - Maelgi wedi'i lapio mewn nori, cawl cnau coco, boch penfras tempura, pak choi, brocoli coesyn tendr £29

'Supreme' Cyw Iâr - Tatws stwnsh braster cyw iâr, pwdin gwyn cartref wedi'i garameliddio, cenhinen fach wedi'i llosgi, jus cyw iâr finegr seidr Jones £21.50

Planhigyn Wy Mewn Saws Miso - Cwscws enfawr gyda sbeis harissa, brocoli coesyn tendr wedi'i llosgi, dresin tahini, pomgranad a nionod crensiog (Fe) £17.50



BWYDLEN HAF

Ar yr ochr

India Corn Llog - Menyn leim, aioli paprika wedi'i fygu
(Ll, Dg) £4.50

Salad Caesar - Croutons surdoes, parmesan (Fe-ar gael,
Dg ar gael) £4.50

Brocoli Coesyn Tendr - Tsili, Garlleg a nionod crensiog £5

Sglodion cartref wedi'u coginio deirgwaith - Cloron a
parmesan (Ll, Dg) £5

Pwdin

Parfait Gwsberins - Taffi hadau cnau, mwyar duon ffres (Dg)
£8.50

Mousse - Yuzu, Mousse siocled gwyn, Eirin gwlanog, 'financier'
almon, Ferbena lemon £9

Tarten lemon - Tarten lemon iâl gyda meringue Eidalaidd
wedi'i roi o dan fflam a'i weini gyda sorbet mafon (Ll) £8

Cacen Earl Grey - Cacen Earl Grey Oren a Chwrw Cymreig,
marmaled cartref a hufen cnau coco wedi'i chwipio (Fe) £7.50

Cacen Gaws - Cacen Gaws Siocled Tywyll a Menyn Pysgnau,
popcorn, caramel hallt (Ll) £7

Affogato - Coffi Derw, hufen iâ ffa fanila Mario wedi'i foddi
mewn espresso wrexham bean, naddion cocoa wedi'u tostio a
theisen frau Becws Iâl (Fe-ar gael) £7

Cacen Crempog - Cacen crempog, haenau o gremopogau cain
wedi'u haenu â hufen ysgafn ac wedi'u gweini gyda chompot
aeron haf (Ll) £6.50

Nid yw pob alergen wedi'i nodi ar y fwydlen.
Rhowch wybod i aelod o'r tîm am eich gofynion dietegol fel y gallwn eich helpu orau gyda'ch dewis.
dg - di-glwten dg ar gael - di-glwten ar gael
F - Fegan F ar gael - Fegan ar gael
c - Cynnwys cnau Ll - Llysieuol