

### NIBBLES

Marinated Olives 3 (vg)

Pork skin quavers 4

Crispy anchovies, tartare dip 4.50

Bread, whipped Pembrokehire Sea Salt butter 3 (v) \*(vg)

Focaccia, Blodyn Aur rapeseed oil, balsamic 3 (vg)

Hummus, peri peri oil, bread 4.50 (vg)

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### SMALL PLATES 3 FOR 15

Crwst 'patatas bravas', aioli 6 (v) \*(vg)

Home-cured salt beef fritters, tarragon mayo, pickled red cabbage 7

Chicken + burnt leek terrine, herb butter, confit garlic, toast 6

Cauliflower, pumpkin seed butter, sweet + sour raisins, lemon 5 (vg)

Purple sprouting broccoli, Perl Las mousse 6 (v)

Da Mhile Seaweed Gin + beetroot cured salmon, rye crisps, wasabi, apple 6

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### MAINS

Locally sourced pork belly, black pudding, roasted carrots, purple sprouting broccoli, apple 16

Baked hake, haricot beans, braised shallots, mushroom + miso broth, watercress 16

Jerusalem artichoke risotto, toasted buckwheat 14 (v) \*(vg)

### BURGERS + FRIES

Buttermilk chicken 12

Tom Samways beef burger + Welsh cheddar 12

Sweet potato + red kidney bean, smashed avocado 12 \*(vg)

All burgers served in a brioche bun with Sriracha mayo, fresh tomato, tomato relish, gem lettuce, red onion, gherkin

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\*(vg): Can be made vegan upon request.

Please note that all Crwst dishes and produce are made in a kitchen which uses nuts, soy, gluten, dairy and sesame seeds on a daily basis. Please speak to a member of the team for any special dietary requirements.

# CRWST

## BWYDLEN Y NOS

### FYRBRYD

Olewyddion wedi'i farineiddio 3 (v) \*(vg)

*Quavers* croen pork 4

*Anchovies* crinsych, dip *tartare* 4.50

Bara, menyn Halen Môr Sir Benfro wedi'i chwipio 3 (v) \*(vg)

*Focaccia*, olew had rêp Blodyn Aur, balsamic 3 (vg)

Hwmws, olew peri peri, bara 4.50 (vg)

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### PLATIAU BACH 3 AM 15

'Patatas bravas' Crwst, aioli 6 (v) \*(vg)

*Fritters* cig-eidion wedi'u halltu gartref, mayo taragon, cabetsen coch wedi'i biclo 7

Terîn cyw iar + chennin pedr wedi'i losgi, menyn perlaysiau, *confit* garlleg, tost 6

Blodfresych, menyn hadau pwmpen, rhesin melys a sur, lemwn 5 (vg)

Brocoli blagurog piws, hufen caws Perl Las 6 (v)

Eog wedi'i halltu gyda *Da Mhile Seaweed Gin* + betysen, wasabi, afal 6

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### PRIF GWRS

Bol porc lleol, pwdin du, moron wedi'u rhostio, brocoli blagurog piws, afal 16

Risoto artichoke Jerwsalem, perlaysiau gwyllt, *buckwheat* 14 (v) \*(vg)

Cegddu wedi'i pobi, ffa haricot, shibwns, cawl madarch, berwr y dwr 16

### BYRGYRS + SGLODION

Cyw iar llaeth menyn 12

Cig eidion Tom Samways + chaws cymreig 12

Taten felys + ffa ffrengig coch, afocado 12 (v) \*(vg)

Mae pob byrgr yr yn dod mewn bynsen *brioche* gyda mayo *Sriracha*, tomato ffres, awch tomato, letys, winwns coch a gercyn

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\*(vg): Os ddymunir, gall hwn gael ei wneud yn figan.

Rhaid nodi os gwelwch yn dda fod holl fwydydd Crwst yn cael eu paratoi mewn cegin sydd hefyd yn defnyddio cnau, soy, glwten, llaeth a hadau sesame. Siaradwch ag aelod o'r tim am unrhyw anghenion deietegol arbennig.

# CRWST

## DESSERTS AND HOT DRINKS

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Valrhona 70% dark chocolate crèmeux, passionfruit,  
caramelized white chocolate **7**

Doughnuts, brûlée'd vanilla custard, rhubarb, lemon ripple ice cream **7**

Barti Ddu Rum preserved figs, warm chocolate sauce,  
praline ice cream **6** \*(vg)

Coffee + Petit fours **5**

Selection of our homemade ice cream + sorbets **1.50 per scoop**  
(please ask for today's flavours)

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Welsh brew breakfast tea **1.90**

Herbal tea **2.00**

Earl grey | peppermint | green | mixed berry | lemon & ginger

Americano **1.90 | 2.10**

Espresso **1.50 | 1.80**

Latte **2.20 | 2.50**

Cappuccino **2.20 | 2.50**

Mocha **2.20 | 2.50**

Crwst hot choc (milk or white choc) **2.40 | 3.20**

+ cream **20p** | + marshmallows **20p** | + salted caramel **30p**

Liqueur coffee **£5.50**

Penderyn whiskey | Welsh cream | Barti Ddu rum

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# CRWST

## PWDINAU A DIODYDD POETH

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*Crèmeux* siocled tywyll *Valrhona* 70%, ffrwyth angerdd,  
siocled gwyn wedi'i caramileiddio **7**

Toesen, cwstard fanila, rhiwbob, hufen ia lemwn **7**

Ffigys wedi'u preserfio mewn rwm Barti Ddu, saws siocled poeth,  
hufen ia *praline* **6** \*(vg)

Coffi + *Petit fours* **5**

Dewis o hufen iâ a sorbet wedi'u wneud gan Crwst **1.50 am belen**  
(gofynnwch am flasau y dydd os gwelwch yn dda)

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Te brechwast *Welsh brew* **1.90**

Te llysieuog **2.00**

Earl grey | peppermint | green | mixed berry | lemon & ginger

Americano **1.90 | 2.10**

Espresso **1.50 | 1.80**

Latte **2.20 | 2.50**

Cappuccino **2.20 | 2.50**

Mocha **2.20 | 2.50**

Siocled poeth Crwst (siocled llaeth neu gwyn) **2.40 | 3.20**

+ hufen **20p** | + *marshmallows* **20p** | + caramel wedi'i halltu **30p**

Liqueur coffee **£5.50**

whisgi Penderyn | hufen Cymreig | rwm Barti Ddu

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Rhaid nodi os gwelwch yn dda fod holl fwydydd Crwst yn cael eu paratoi mewn cegin sydd hefyd yn defnyddio cnau, soy, glwten, llaeth a hadau sesame. Siaradwch ag aelod o'r tim am unrhyw anghenion deietegol arbennig.