

10:00 - 15:30

# Brunch // Brunch

FFRESH, LLEOL A WEDI' WNEUD A GOFAL // FRESH, LOCAL AND MADE WITH CARE

## Brecwast Llofft // Llofft Breakfast 16.00

2 sosej chorizo y cigydd, 2 sleisen o gig moch brith, wy di botsio, madarch, tomato, hash brown a ffa pob sbeislyd Llofft, gyda bara Llofft wedi ei dostio.

2 butchers chorizo sausage, 2 streaky bacon slices, poached egg, mushroom, tomato, house made hash brown and spiced baked beans, served with toasted Llofft bread.

## Brecwast Figan // Vegan Breakfast 15.00

2 sleisen o 'gig moch' corbwmpen, 2 belen ffalaffel, madarch, hash brown cartref, tomato, ffa pob sbeislyd Llofft, gyda bara Llofft wedi ei dostio.

2 courgette bacon slices, 2 falafel balls, mushroom, house made hash brown, tomato and Llofft spiced baked beans served with toasted Llofft bread.

## Llysieuol // Vegetarian 16.00

Selsig Morgannwg a wy gyda'r brecwast figan uchod  
Glamorgan Sausage and an egg with the vegan breakfast

## Wyau Benedict // Eggs Benedict

Wyau 'di potshio'n feddal ar fyffin cynnes Llofft, hollandaise cartref a chennin syfi ffresh.

Soft poached eggs on a warm Llofft muffin with buttery house-made hollandaise, topped with fresh chives.

### Benedict 12.50

Y clasur gyda chig moch // A brunch classic with crispy bacon

### Royale 13.50

Benedict moethus gyda eog wedi' halltu mewn betys //  
A luxurious benedict with beetroot cured salmon

### Florentine 12.50

Maethlon a iachus ar wely o spigogloys ffresh //  
Healthy and nourishing on a bed of fresh spinach

## Wyau Purdan! // Eggs Purgatory! 12.50

Powlen gynhesol o ffa sbeislyd, nudja a wyau 'di potshio. Gyda darn o fara ffres Llofft.

A warming bowl of zesty beans, nudja, topped with poached eggs. Served with a hunk of Llofft bread.



## Ar yr ochor // Sides

2 Sleisen o gig moch // 2 Rashers of bacon 4.00

2 Sosej chorizo // 2 Chorizo sausage 4.00

2 Wy // 2 Eggs 3.00

1 Hash-brown cartref // 1 House hash-brown 2.50

Holwch y staff am y dewisiadau di-glwten //  
Ask staff for the gluten free choices available

## Tost Ffrengig Llofft // Llofft French Toast

### Canadian 13.00

Tost euraidd cynnes gyda surop masarn a chig moch. Arbennig!  
Golden French toast with rich maple syrup and a bacon crunch.  
neu // or

### Melys // Sweet 12.50

Gyda ricotta hufenog wedi' chwipio a riwbob  
Topped with creamy whipped ricotta and sweet-tart rhubarb

## Granola Llofft // Llofft Granola 9.50

Granola cartref moethus, ceirch, cnau wedi' tostio a ffrwythau melys.

Golden baked Llofft granola - crisp, nutty and lightly sweet.

## Cawl y Dydd // Soup of the Day 9.50

Dewis y cogydd wedi ei weini a bara ffres Llofft (gweler y bwrdd sbesials am fanylion)  
Chef's choice served with fresh Llofft Bread (please see specials board)

## Myffin Llofft wedi' lenwi // Filled Llofft Muffin

Pob un ar fyffin ffres Llofft gyda letys romaine a thomato  
All served on a fresh, Llofft muffin with romaine lettuce and tomato

## Bysedd Pysgod // Fish Fingers 12.50

Bysedd pysgod crenshio gyda saws tartar Llofft  
Crispy Coley fish fingers with house-made tangy tartar sauce

## Cyw Iar // Chicken 12.50

Cyw iar schnitzel suddlon mewn briwsion bara a dresin' caesar  
Succulent breaded chicken schnitzel with caesar dressing

## Halloumi 12.50

Halloumi lleol 'di grilio gyda phupur coch melys 'di rhostio  
Grilled local halloumi with roasted sweet red peppers

## Mozzarella Figan // Vegan 12.50

Mozzarella meddal gyda phupur coch melys 'di rhostio  
Melty mozzarella with roasted sweet red peppers

## Ychwanegwch // Add

Salad Gwyrdd // Green Salad 6.00

Dail ffres gyda dresin' y dydd.  
Fresh crisp leaves with dressing of the day

Sglodion // Chips 5.50

Wedi'u coginio dair gwaith  
Triple cooked hand cut, skin-on!

