

Y Sgwâr Early Bird

5pm - 5.45pm Tuesday - Saturday

Thursday & Friday lunchtimes from midday

Please note - Early Bird tables might be requested back for 7.15pm

Cawl y Dydd
Soup of the Day
Coctel Corgimwch
Prawn Cocktail

Pate iau Cyw Iâr, surdoes wedi dostio, siytni
Chicken Liver Pate, toasted sourdough, chutney



Rhost Traddodiadol, stwffin Saets a Phorc, chipolata, tatws rhost, tatws hufennog,
llysiau rhost, greifi cyfoethog
Traditional Roast Turkey, Sage and Pork stuffing, chipolata, roast potatoes, creamed
mash potatoes, roasted veg, rich gravy

Coes cig oen Cymreig wedi rostio, tatws rhosmari wedi'u ffrio, greifi mintys, moron a
phannas wedi'u rhostio
Roasted leg of Welsh Lamb, saute rosemary potatoes, minted gravy, roasted carrots and
parsnips

Ffiled Eog wedi'i rostio, gyda saws bwyd môr hufennog (cregyn gleision a clams), llysiau
gwyrrdd gaeafol

Pan Roasted Fillet of Salmon with creamy seafood sauce (mussels and clams), winter
greens

Rhost Cnau Nadoligaidd, tatws hufennog, tatws rhost, chipolata llysieuol, llysiau
tymhorol rhost a greifi llysieuol (dewis vg)
Festive Nut Roast, creamed mash, roasted potatoes, vegi chipolata, roasted seasonal
vegetables & vegi gravy (vg option)



Pwdin Nadolig gyda saws Brandi
Christmas Pudding with Brandy sauce
Bakewell Nadoligaidd gyda saws brandi neu hufen iâ
Festive Bakewell with Brandy sauce or ice-cream

2 course 25.00 3 course 30.00

Tea/coffee & mince pie 2.50

Our full allergen guide is available please ask - all items on the menu can be adapted to
gluten free

10% Gratuity for tables of 10+