

Y SGWÂR

TREMADOG

À Lá Carte Menu

Appetisers

Marinated olives	3.50
Roast garlic and basil flat bread with cheese	4.00 5.00
Beetroot hummus & Crudités	4.50

Starters

Soup of the day	5.00
Pan fried halloumi salad with pomegranate and chilli salsa	7.00
Menai Mussels White wine & garlic Snowdonia ale & smoked bacon	8.00 8.50
Choice of tacos with BBQ pulled pork Roasted vegetables, guacamole, mango salsa Duck and hoi sin	7.00 6.50 8.00
Chicken liver pâté, apricot chutney, Melba toast	7.00
Pan seared scallops, crispy belly pork, pea velouté, saffron foam	10.00
Ginger tempura King prawns, soy and sweet chilli dressing	9.00
Mezzè platter to share (min 2 person) Beetroot hummus, crudités Marinated olives, Spanish mushrooms, roasted vegetables, basil and garlic dip.	12.50
To Share – Crispy duck pancakes, shredded cucumber, spring onions, hoi sin sauce	18.00

Main Course

Grilled chicken breast, creamed cabbage, bacon and shallots, boulengere potatoes	18.00
Shoulder of Welsh lamb, spiced red cabbage, carrot ribbons, sautéed new potatoes, minted jus	19.00
Honey roasted half duck, caramelised shallots, spring onion mash, port and plum jus	19.00
Tandoori spiced fillet of seabass, curried pastry crisp, lentil and coconut dahl, saffron foam	20.00
Oven baked fillet of cod, lobster bisque, deep fried crayfish tails, sautéed potatoes	19.50
10oz 350g Welsh black Pen Llŷn fillet steak, confit of tomatoes, onion rings, caramelised red onion, chips	28.00
10oz Welsh black Pen Llŷn rib-eye steak, confit of tomatoes, onion rings, caramelised red onion, chips	23.00
Roasted rump of Welsh lamb, roasted vegetables, dauphinoise potatoes, minted jus	24.00
Slow roasted belly pork, chorizo scotch egg, creamy garlic mash, cider jus	18.00
Y Sgwâr veggie Paella	14.00
Roasted vegetable Wellington, roasted vegetable gravy, skinny fries or hand cut chips	16.50
Steak sauces Brandy & pepper Bearnaise Leek & stilton	3.00

Side orders

Creamed spinach	3.00
Courgette fries	3.50
Spiced Red cabbage	3.00
Skinny fries	2.00
Dauphinoise	3.50

Desserts

Vanilla crème brûlée, fruit compote	6.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.50
Chocolate fondant, salted caramel ice cream (15 mins cooking time)	9.50
Chef's cheesecake of the day, ice cream	6.50
Selection of ice creams and sorbets dairy free options available – please ask	5.00
Welsh cheese board, apricot chutney, biscuits	8.00

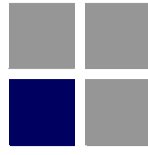
We cater for all allergies/requirements, ask your waiter. Please ask for separate vegan menu. Enjoy your evening.

After dinner Drinks

Taylors LBV 50ml	£4.00
Hennessey 25ml	£3.60
Sambuca 25ml	£3.20
Baileys 50ml	£3.60
Liqueur coffee	£6.50
Cappuccino	£2.90
Espresso	£2.50
Latte	£2.50
Te/Tea	£2.00

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Bwydlen Fîn Nos

I Ddechrau

Olifau wedi'i mareneiddio	3.50
Bara garlleg wedi'i rhostio â basil hefo caws	4.00 5.00
Hummus betys a Crudités	4.50

Cyrsiau Cyntaf

Cawl y dydd	5.00
Salad halloumi wedi ffrio'n ysgafn hefo salsa tsili a pomagraned	7.00
Cregyn gleision afon Menai Gwin gwyn a garlleg Cwrw Eryri a bacwn wedi'i gochi	8.00 8.50
Dewis o Tacos - Porc BBQ Llysiau wedi rhostio, guacamole, salsa mango Hwysaden a hoi sin	7.00 6.50 8.00
Cregyn bylchog, bol mochyn crimp, velouté pys a ewyn saffron	10.00
Pate iau cyw iâr, tsiytni bricyll, tost Melba	6.50
Corgimwch Brenhinol tempura sinsyr, saws tsili melys a soi	9.00
I Rannu - Plat Mezzé (vg) (isafswm 2) Hummus betys a bara fflat Olifau wedi'i mareneiddio Madarch Sbaeneg Llysiau wedi'i rhostio Dip garlleg a basil	12.50
I Rannu – Hwysaden crimp, ciwcymbr, nionyn y gwanwyn, hoi sin, cremogau	18.00

Prif Gyrsiau

Cyw iâr wedi gridyllu, cabaets gwyn, bacwn a nionod bychain hufenog, tatws boulengere	18.00
Ysgwydd cig oen wedi goginio'n araf, cabaets coch sbeis, moron, tatws wedi'i ffrio'n ysgafn, saws mintys	19.00
Hanner hwysaden wedi rhostio â mêl, nionod bychain wedi'i caremeleiddio, mash nionyn y gwanwyn, saws port a eirin	18.50
Draenog y môr tandoori, crwst crimp sbeis, dahl cnau coco a lentil, ewyn saffron	20.00
Corbenfras wedi'i bobi, bisque cimwch, corgimwch yr afon wedi'i ffrio, tatws wedi ffrio'n ysgafn	19.50
10oz Stecen ffyled o gig eidion duon Cymraeg Pen Llyn, tomatos wedi rhostio, nionyn coch wedi garemeleiddio, cylchod nionyn, sglodion	28.00
10oz Stecen cylch asen cig eidion Cymraeg Pen Llyn, tomatos wedi rhostio, nionyn coch wedi garemeleiddio, cylchod nionyn, sglodion	23.00
Cloronen cig oen Cymreig, llysiau wedi'i rhostio, tatws dauphinoise, saws mintys	24.00
Bol mochyn wedi'i goginio'n araf, 'scotch egg' chorizo, mash garlleg a saws seidr	18.50
Paella llysieuol Y Sgwâr	14.00
Wellington llysieuol wedi rhostio, grefi cyfoeth llysieuol, dewis o sglodion cartref neu tennau	16.50
Saws i'r stêc Phupur a brandi Cennin a pherlas Bearnaise	3.00

Ar yr Ochr

Spigoglys hufennog	3.00
Sglodion courgette	3.50
Cabaets coch	3.00
Sglodion tenau	2.00
Dauphinoise	3.50

Pwdinau

Creme Brullee fanila, compote ffrwythau	6.50
Pwdin taffi gludiog, saws menyn caramel, hufen iâ fanila	6.50
Fondant siocled, hufen iâ caramel (15 i'w goginio)	9.50
Cacen gaws y dydd, hufen iâ	6.50
Detholiad o hufen iâ a sorbed (opsynau ddi lefrith ar gael – gofynwch wrth eich gweinyddwr)	5.00
Cawsiau Cymreig, tsiytni bricyll, bisgedi	8.00
Rydym yn medru addasu ar gyfer alyrgedd/ anghenion, gofynwch i'ch gweinyddwr. Gofynwch am y fwydlen fegan. Mwynhewch eich noson.	

Diodydd ar ôl Bwyd

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