



TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

LUNCH MENU

LIGHT BITES

Homemade soup of the day served with crusty bread and Welsh butter. Gluten-free option available **7.50**

Hoisin duck bon bon served with plum sauce **9.00**

Atlantic prawn cocktail served on a bed of iceberg lettuce, topped with a rich, tangy Marie Rose sauce and a wedge of fresh lemon **8.50**

Leek and Welsh rarebit tartlet served with beetroot and balsamic glaze **7.50**

(VE) Bang bang tempura battered crispy cauliflower, tossed in a sweet and spicy sauce **8.50**

Ham, egg and chips **11.00**

Caesar salad, served with Romaine lettuce, chicken breast, ciabatta croute and anchovies, bound in a rich Caesar dressing and parmesan shavings **16.00**

(VE) Summer avocado mixed leaf salad with vine-ripened cherry tomatoes, sliced red onion, and avocado with a zesty mustard dressing **12.95**

Add Prawns for 4.00

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF THE TEAM.

FROM THE GRILL

Piri Piri spiced chicken on a toasted brioche bun with Piri Piri mayonnaise, served alongside skin-on fries and coleslaw

17.50

Classic local beef burger on a brioche bun, served with skin-on fries and coleslaw

16.95

Tyn-y-Coed special burger topped with rashers of streaky bacon and Welsh rarebit on a brioche bun, served with coleslaw and skin-on fries

18.95

Minted local lamb burger on a toasted brioche bun, served with tzatziki and skin-on fries

18.50

(VE) Homemade falafel burger on a bun with lettuce, tomato and onion, served with skin-on fries and side salad

16.50

Local 8oz sirloin steak cooked on the chargrill, served with side salad and triple-cooked chips

25.95

Local 12oz ribeye steak cooked on the chargrill, served with side salad and triple-cooked chips

32.00



EXTRAS

Cheese 1.45

Garlic butter 2.95

Blue cheese sauce 2.95

Burger patty 4.95

Streaky bacon 1.95

Peppercorn sauce 2.95

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TOASTED PANINIS

Bacon, brie and cranberry	9.50
(V) Brie and cranberry	8.75
(V) Cheddar cheese and onion	8.75
Tuna mayonnaise and cheese	9.00
Prime boiled ham and cheddar cheese	9.50
Cajun chicken with sliced cheddar, onions, peppers and tomato	9.50

Add a cup of soup for an extra £3.00

DESSERTS

(V) Tyn-y-Coed sticky toffee pudding served with warm toffee sauce and rich custard	8.50
(V) Double chocolate brownie served with caramel sauce and pistachio ice cream	8.00
(V) Mixed berry Eton Mess	8.00
(VE) Lemon tart served with vegan vanilla ice cream	8.00
(V) Three scoops of Mario's ice cream: Vanilla Chocolate fudge Strawberries and cream Raspberry ripple Pistachio Salted caramel	6.95
(VE) Mario's lemon sorbet or raspberry sorbet	6.50



SIDES

(VE) Breads, balsamic vinegar and infused oils	7.50
(VE) Olives	4.00
(VE) Side salad	4.00
(VE) Skin-on fries	4.25
(VE) Onion rings	4.50
(V) Coleslaw	3.50
(V) Bread	2.50
(VE) Garlic bread	4.00
(V) Add cheese for 1.45	
(VE) Homemade chips	4.50
(V) Add cheese for 1.45	

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