



TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

MAIN MENU

NIBBLES

(VE) Breads, balsamic vinegar and infused oils 7.50

(VE) Olives 4.00

STARTERS

Homemade soup of the day served with freshly-baked ciabatta and Welsh butter 7.50

Hoisin duck bon bon served with plum sauce 9.00

Atlantic prawn cocktail served on a bed of lettuce, topped with a 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

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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MAIN COURSE

Panko-crusted salmon fillet with seasonal greens, new potatoes, and a saffron cream sauce **18.95**

Chorizo & king prawn linguine in an oregano-infused tomato sauce **18.50**

(V) Wild mushroom & spinach tagliatelle pasta tossed with wilted spinach in a cream sauce **15.50**

Add chicken for 4.00

Pan-fried chicken supreme served with mashed potato, seasonal greens and a chorizo and tomato sauce **17.95**

A O Jones of Llanrwst pork and leek sausages, mashed potato, mixed seasonal vegetables and caramelised onion gravy **16.95**

Steak, ale & mushroom pie served with peas and triple-cooked chips or mashed potatoes **17.00**

Caesar salad 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, and avocado in a mustard dressing **12.95**

Add Prawns for 4.00



SIDES

(VE) Breads, balsamic vinegar and infused oils **7.50**

(VE) Olives **4.00**

(V) Bread **2.50**

(VE) Side salad **4.00**

(VE) Skin-on fries **4.25**

(VE) Onion rings **4.50**

(V) Coleslaw **3.50**

(VE) Seasonal vegetables **4.50**

(V) Mashed potatoes **4.50**

(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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HOMEMADE DESSERTS

(V) Cheesecake of the day served with vanilla ice cream **8.50**

(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) Vegan lemon tart served with Vegan vanilla ice cream **8.00**

ICE CREAM SELECTION

(V) Three scoops of Mario's ice cream: **6.95**

Vanilla
Chocolate fudge
Strawberries and cream
Raspberry ripple
Pistachio
Salted caramel

(VE) Mario's lemon sorbet or raspberry sorbet **6.50**

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