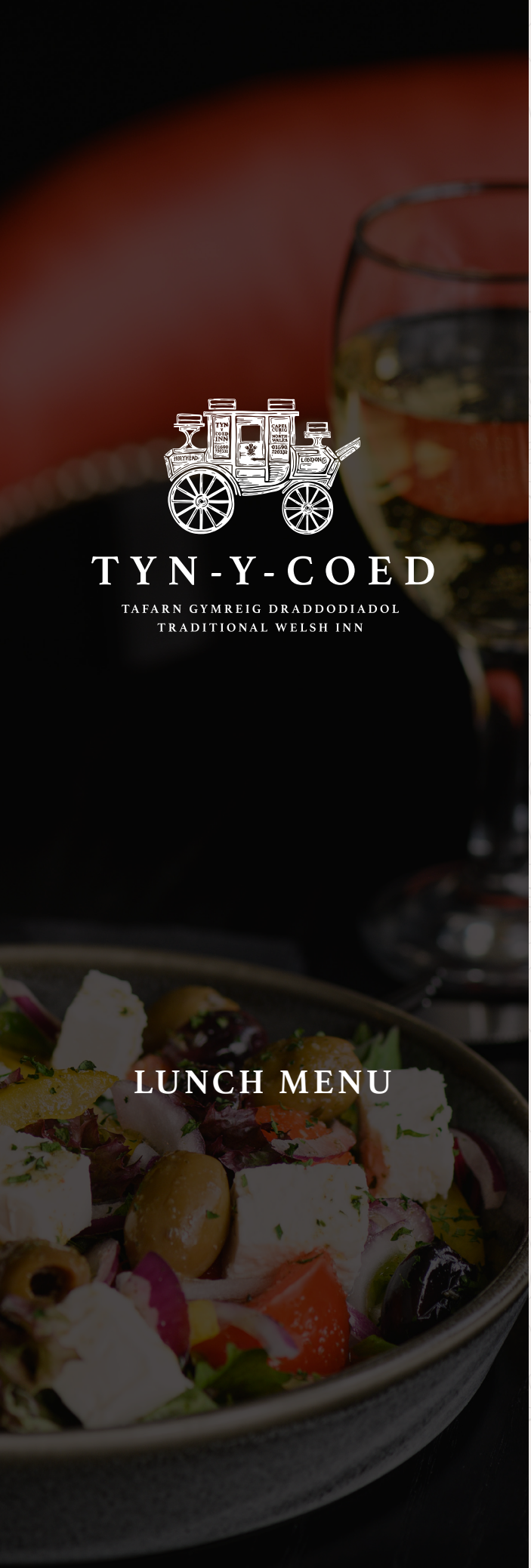

TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

LUNCH MENU

LIGHT BITES

(V) Homemade soup of the day served with freshly baked ciabatta bread and Welsh butter	7.50
Ham, free range egg and chips	11.00
(V) Greek style salad: olives, feta cheese, tomato, cucumber, oregano and lemon dressing	7.50
Deep fried spicy Piri Piri chicken wings (6 pieces)	8.50
(V) Toasted sourdough bread topped with homemade Welsh rarebit, served with side salad and salted crisps	8.50
(V) Toasted sourdough bread topped with homemade guacamole, a free-range fried egg with a side salad and salted crisps	9.00

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

FROM THE GRILL

—



Cajun spiced chicken on a toasted brioche bun with guacamole, served with skin-on fries and coleslaw — 18.50

Classic local beef burger on a toasted brioche bun, served with skin-on fries and coleslaw — 17.50

Tyn-y-Coed special beef burger topped with rashers of streaky bacon and Welsh rarebit on a toasted brioche bun, served with skin-on fries and coleslaw — 19.95

Minted local lamb burger on a toasted brioche bun, served with skin-on fries and tzatziki — 19.50



(V) (VE) Homemade falafel burger on a bun with lettuce, tomato and onion, served with skin-on fries and side salad — 16.50

Chargrilled local 8oz rump steak, served with side salad and triple-cooked chips — 22.00

Chargrilled local 8oz sirloin steak, served with side salad and triple-cooked chips — 27.50

Chargrilled local 12oz ribeye steak, served with side salad and triple-cooked chips — 33.50

EXTRAS

—

(V)Cheese 1.50	(V) Garlic butter 2.95	(V) Blue cheese sauce 2.95
Burger patty 4.95	Streaky bacon 1.95	Peppercorn sauce 2.95

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JACKET POTATOES

(V) Jacket potato with baked beans served with side salad and homemade coleslaw	9.00
(V)Jacket potato with cheese served with side salad and homemade coleslaw	9.00
Jacket potato with tuna mayonnaise served with side salad and homemade coleslaw	9.50
Jacket potato with Cajun chicken, onions and peppers served with side salad and homemade coleslaw	9.75

Extras **2.00**
Tuna mayo
Baked beans
Cheese

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 and tomato	9.50

Add a cup of soup for an extra £3.00

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SIDES

(V) (VE) Breads, balsamic vinegar and extra virgin olive oil	7.50
(V) (VE) Bowl of mixed marinated olives	4.00
(V) (VE) Skin-on fries	4.00
Triple-cooked chips	4.50
(V) Add cheese for 1.55	
(V) (VE) Onion rings	4.50
(V) Homemade coleslaw	3.50
(V) (VE) Side salad	4.00
(VE) Garlic bread	4.00
(V) Add cheese for 1.55	



DESSERTS

—

Cheesecake of the day served with vanilla ice cream	8.95
Tyn-y-Coed sticky toffee pudding served with warm toffee sauce and vanilla ice cream	8.95
Double chocolate brownie served with caramel sauce and pistachio ice cream	8.50
Poached pear, cinnamon and almond tart with custard	8.00
(VE) Vegan lemon tart served with lemon sorbet	8.00





ICE CREAM SELECTION

—

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

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

