



TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

PRIF FWYDLLEN

I DDECHRAU

Cawl cartref y dydd gyda ciabatta ffres a menyn Cymreig 7.50

Bon bon hwyaden Hoisin gyda saws eirin 9.00

Cacen bysgod eog Thai gyda saws tsili melys, leim a choriander 9.00

(V) (VE) Cacennau pupur coch wedi'i rostio a ffacbys gyda hwmws nionod wedi'u caramelleiddio 7.50

(V) Tarten cennin a chaws pob Cymreig gyda sglein betys a balsamig 7.50

(V) To share: I'w rannu: Camembert wedi'i bobi gyda diferion o fêl a rhosmari, gyda bara ffres a siytni ffigys gludiog 17.50

(V) Salad Groegaidd Clasurol
Cwrs cyntaf 7.50 Prif gwrs 12.50

OS OES GENYCH UNRHYW ALERGEDD NEU
ANODDEFGARWCH BWYD, SIARADWCH
HEFO AELOD O'R TÎM.

O'R GRIL

Cyw iâr piri piri a mayonnaise ar fynsen brioche wedi'i thostio, gyda sglodion trwy'u crwyn a cholslo

17.75

Byrgyr cig eidion lleol clasurol mewn bynsen brioche, gyda sglodion trwy'u crwyn a cholso

16.50

Byrgyr arbennig Tyn-y-Coed gyda stribedi o gig moch rhesog a chaws pob Cymreig ar fynsen brioche, gyda cholslo a sglodion trwy'u crwyn

18.50

Byrgyr cig oen lleol gyda mintys mewn bynsen brioche, gyda tzatziki a sglodion trwy'u crwyn

18.50

(V) (VE) Byrgyr falafel cartref mewn bynsen gyda letys, tomato a nionyn, gyda salad bach a sglodion trwy'u crwyn

16.50

Stecen syrlwyn 8 owns leol wedi'i golosgi, gyda salad bach a sglodion cartref

25.75

Stêc llygad yr asen 12 owns leol wedi'i golosgi, gyda salad bach a sglodion cartref

32.00



EXTRAS

Caws

1.00

Menyn Garlleg

1.50

Saws caws glas

1.50

Pati Byrgyr

4.50

Cig moch rhesog

1.20

Saws grawn pupur

2.50

OS OES GENYCH UNRHYW ALERGEDD NEU ANODDEFGARWCH BWYD, SIARADWCH HEFO AELOD O'R TÎM.

PRIF GYRSIAU

Pastai cartref yr wythnos gyda phys a sglodion cartref neu datws stwnsh

17.50

Tagine cig oen lleol gyda chwscws sawrus, iogwrt mintys a bara pita

19.50

Cyw iâr wedi'i ffrio gyda rosti tatws parmesan a basil, a saws chorizo a thomato

18.75

(V) (VE) Salad llysiau rhost, ffacbys, pomegranate a hadau blodau'r haul

15.50

(V) ychwanegwch halloumi wedi'i grilio am 2.50

Selsig porc a chennin AL & RO Jones o Lanrwst, gyda thatws stwnsh, llysiau tymhorol cymysg a grefi nionyn coch wedi'i garamelleiddio

17.95

Ffiled o eog wedi'i bobi gyda chrwst lemwn a pherlysiau ar wely o datws newydd â blas garlleg wedi'u malu a llysiau gwyrdd cymysg wedi'u trochi mewn saws menynd lemwn

18.50

(V) Risotto pwmpen cnau menynd rhost a chaws gafr

17.00

(V) Linguni madarch a chennin hufennog

15.50

ychwanegwch gyw iâr am 4.00



AR YR OCHR

(V) (VE) Bara, finegr balsamig ac olewau wedi'u trwytho

7.25

(V) (VE) Hwmws ac olifau gyda bara pita

8.50

(V) (VE) Olifau

4.00

(V) (VE) Salad bach

4.00

(V) (VE) Sglodion trwy'u crwyn

4.00

(V) (VE) Cylchoedd nionod

4.50

(V) Colslo

3.50

(V) (VE) Bara

2.50

(V) (VE) Llysiau tymhorol

4.50

(V) Tatws stwnsh

4.50

(V) (VE) Tatws newydd â blas garlleg

4.50

(VE) Bara garlleg

4.00

(V) Ychwanegwch gaws am 1.00

(VE) Sglodion cartref

4.50

(V) Ychwanegwch gaws am 1.00

OS OES GENYCH UNRHYW ALERGEDD NEU ANODDEFGARWCH BWYD, SIARADWCH HEFO AELOD O'R TÎM.

PWDINAU CARTREF

Tarten ellyg a frangipane gyda chwstard 8.00

Pwdin taffi gludiog Tyn-y-Coed gyda saws taffi cynnes 8.00

Browni siocled dwbl gyda saws caramel a hufen iâ cnau pistasio 8.00

Cacen gwas y dydd 8.00

(VE) Tarten lemon figan 8.00

Dewis o gawsiau Cymreig i'w rhannu gyda salad, siytni a chracers caws 18.00

DETHOLIAD O HUFEN IÂ

Tri sgŵp o hufen iâ Mario: 6.50

Fanila
Cyffug siocled
Mefus a hufen
Mafon a fanila
Cnau pistasio
Neu garamel hallt

(VE) Sorbet lemwn neu sorbet mafon Mario 6.50

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MAIN MENU

STARTERS

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

Hoisin duck bon bon served with plum sauce 9.00

Thai salmon fishcake served with sweet chilli, lime and coriander sauce x 9.00

(V) (VE) Roasted red pepper lentil cakes with caramelised onion hummus 7.50

(V) Leek and Welsh rarebit tartlet served with beetroot and balsamic glaze 7.50

(V) To share: Baked camembert drizzled with honey and rosemary, served with freshly-baked bread and sticky fig chutney 17.50

(V) Classic Greek salad
Starter: 7.50 Main: 12.50 x

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

17.75

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

16.50

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

18.50

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

18.50

(V) (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

25.75

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

32.00



EXTRAS

Cheese 1.00

Garlic butter 2.50

Blue cheese sauce 2.50

Burger patty 4.50

Streaky bacon 1.50

Peppercorn sauce 2.50

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MAIN COURSE

Homemade pie of the week served with peas and triple-cooked chips or mashed potatoes 17.50

Local lamb tagine served with fragrant couscous, minted yoghurt and pitta bread 19.50

Pan-fried chicken supreme served with a parmesan and basil potato rosti, and a chorizo and tomato sauce 18.75

(V) (VE) Roasted vegetable, chickpea, pomegranate and sunflower salad 15.50

(V) Add grilled halloumi for 2.50

A O Jones of Llanrwst pork and leek sausages, mashed potato, mixed seasonal vegetables and caramelised onion gravy 17.95

Baked fillet of salmon with lemon and herb crust on a bed of crushed garlic new potatoes and mixed greens drizzled with lemon butter sauce 18.50

(V) Roasted butternut squash and goats' cheese risotto 17.00

(V) Linguini pasta served with sautéed portobello mushrooms and leeks in a rich Snowdonia smoked cheese sauce 15.50

Add chicken for 4.00

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SIDES

(V) (VE) Breads, balsamic vinegar and infused oils 7.25

(V) (VE) Duo of hummus and olives with pitta bread 8.50

(V) (VE) Olives 4.00

(V) (VE) Side salad 4.00

(V) (VE) Skin-on fries 4.00

(V) (VE) Onion rings 4.50

(V) Coleslaw 3.50

(V) Bread 2.50

(V) (VE) Seasonal vegetables 4.50

(V) Mashed potatoes 4.50

(V) (VE) Garlic new potatoes 4.50

(VE) Garlic bread 4.00

(V) Add cheese for 1.00

(VE) Homemade chips 4.50

(V) Add cheese for 1.00

HOMEMADE DESSERTS

Pear and frangipane tartlet served with custard 8.00

Tyn-y-Coed sticky toffee pudding served with warm toffee sauce 8.00

Double chocolate brownie served with caramel sauce and pistachio ice cream 8.00

Cheesecake of the day 8.00

(VE) Vegan lemon tart 8.00

Selection of Welsh cheeses to share with garnish, chutney and cheese crackers 18.00

ICE CREAM SELECTION

Three scoops of Mario's ice cream: 6.50

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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