



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

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

(VE) Bang Bang Tempura battered Crispy Cauliflower tossed in a sweet & 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 18.50
King prawns and smokey chorizo tossed with linguine pasta in a oregano-infused tomato sauce

(V) Wild Mushroom & Spinach 15.50
Tagliatelle pasta tossed with wild mushrooms, sliced portobello mushrooms, and wilted spinach in a cream sauce

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

(VE) Summer Avocado Salad with vine-ripened cherry tomatoes, and avocado with 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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