



TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

MAIN MENU

STARTERS

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- 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 8.00
- (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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