



# TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL  
TRADITIONAL WELSH INN

## MAIN MENU

### LIGHT BITES

Homemade soup of the day served with freshly-baked ciabatta and Welsh butter x 7.20

Hoisin duck bon bon served with plum sauce 8.50

Cajun-spiced deep-fried calamari served with fresh salad, lemon and saffron aioli x 8.00

(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

16.00

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 hand cut chips

25.75

14oz local rump steak cooked on the chargrill, served with side salad and hand cut chips

29.00



## EXTRAS

Cheese 1.00

Garlic butter 1.50

Blue cheese sauce 1.50

Burger patty 4.50

Streaky bacon 1.20

Peppercorn sauce 1.50

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## MAIN COURSE

Homemade pie of the week served with peas and hand cut chips or mashed potatoes 17.50

(V) (VE) Thai green vegetable curry served with coconut rice 16.00

Add chicken or salmon for 3.00

Spicy local lamb kofta served with fragrant couscous, minted yoghurt and pitta bread 17.50

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 14.00

(V) Add grilled halloumi for 2.50

AL & RO of Llanrwst pork and leek sausages, mashed potato, mixed seasonal vegetables and caramelised onion gravy 17.50

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

Slowly-cooked beef ragu with tagliatelle pasta topped with parmesan shavings 18.75

(V) Sundried tomato, spinach and pesto farfalle pasta 17.50

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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

Cherry Bakewell tart served with  
raspberry ripple ice cream 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

Lemon meringue parfait 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 6.50  
or raspberry sorbet

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