



Sunday Lunch

TWO COURSE £29 | THREE COURSE £35

Children under 12

TWO COURSE £10 | THREE COURSE £15

Starters

SOUP OF THE DAY

Served with Sourdough

BURRATA

Compressed Heritage Tomato, Micro Basil,
Aged Balsamic Gel, Puffed Wild Rice

SMOKED HADDOCK FISH CAKE

Tartare Sauce, Dressed Salad

HAM HOCK TERRINE

Fig Chutney, Pickles, Sourdough

Mains - Roasts

All Roasts are served with:

Roast & Mashed Potatoes, Yorkshire Pudding, Buttered Cabbage, Braised Red Cabbage,
Carrots, Swede, Parsnip Crisps, Cauliflower Cheese, Real Gravy

ROAST SIRLOIN OF BEEF

ROAST LAMB

ROAST PORK SHOULDER

MIXED NUT ROAST

Mains

CELTIC PRIDE BEEF BURGER

Glazed Brioche Bun, Burger Sauce, Tomato, Cheddar, Gem Lettuce, Pickle, Skinny Fries

SPICED LENTIL BURGER

Glazed Brioche Bun, Burger Sauce, Tomato, Cheddar, Gem Lettuce, Pickle, Skinny Fries

BEER BATTERED COD

Triple Cooked Chips, Crushed Peas, Chip Shop Curry Ketchup, Tartare Sauce, Lemon

Desserts

SUMMER FRUIT CRUMBLE

Creme Anglaise

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Walnut Crumb, Toffee Sauce

RICE PUDDING

Berry Compote, Cinammon Crumb

ETON MESS

Vanilla Ice Cream, Berries

SELECTION OF ICE CREAMS & SORBETS

WELSH CHEESE PLATE +£4

Mixed Crackers

Please let a member of staff know if you have any allergies or dietary restrictions
CE - Celery | CR - Crustaceans | F - Fish | M - Dairy | Mu - Mustard | G - Gluten | E - Eggs | LU - Lupin
MO - Molluscs | N - Nuts | SO - Soya | SU - Sulphites | P - Peanuts | S - Sesame

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