



Nibbles

SOURDOUGH BREAD 6

Whipped House Butter
G, M

TRUFFLE ARANCINI 8.50

Garlic Aioli, Parmesan
M, G

KALAMATA OLIVES 5.50

Starters

BEETROOT CURED SALMON 13.50

Pickled Cucumber, Celeriac Remoulade,
Dill Creme Fraiche
F, M, CE

SLOW BRAISED SHORT RIB CROQUETTE 11

Gochujang Mayo, Asian Slaw, Sesame, Coriander
S, E, SO, M, G

PAN SEARED SCALLOPS 15

Charred Peach, Sweetcorn Puree, Nduja Crumb,
Charred Sweetcorn, Chive
MO, MG

WILD MUSHROOM PARFAIT 11.50

Black Garlic Emulsion, Pickled Shimeji Mushrooms,
Balsamic Gel, Toasted Brioche, Green Up Herbs
E, M, G, SO, SU

BURRATA 12.50

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

Mains

WELSH LAMB RUMP 27

Potato Fondant, BBQ Lamb Rib, Glazed Carrot, Whipped Feta,
Crispy Onions, Pomegranate, Rosemary Jus, Green Up Herbs
M, G, SU, SO

WILD SALMON 24

Chargrilled Courgette, Miso Caramel, Saffron Confit Potato,
Miso Butter Sauce, Lemon Gel, Green Up Herbs
F, SU, M, SO

BUTTERNUT SQUASH & SAGE RISOTTO 20

Aged Parmesan, Crispy Sage, Toasted Pine Nuts,
Puffed Wild Rice, Chive Oil
M, N

Tŷ GLYN BEEF BURGER 19

Glazed Brioche Bun, Burger Sauce, Tomato,
Cheddar Cheese, Baby Gem, Pickle, Skinny Fries
E, M, G, MU

BBQ PORK TENDERLOIN 28

Sticky Pig Cheek, Potato Terrine, Sweet Potato Puree,
Buttered Spring Onions, Charred Peach,
Aero Crackling, Mead Jus, Chive
M, SU

BEER BATTERED COD 20

Triple Cooked Chips, Crushed Peas,
Chip Shop Curry Ketchup, Tartare Sauce
F, E, M, SU, G

GRILLED 14OZ GAMMON STEAK 20

Triple Cooked Chips, Pineapple,
Edkins Farm Free Range Egg
E

CHICKEN SUPREME 25

Curried Potato Fondant, Confit Leg Croquette,
Smoked Aubergine Puree, Braised Cauliflower,
Golden Raisin, Coriander, Vadauvan Sauce
M, G, SU

Steaks

All steaks are house-glazed and dry-aged for a minimum of 28 days & cooked over fire.

CHOOSE YOUR CUT:

7oz FILLET STEAK 35.50 SO

10oz SIRLOIN STEAK 32 SO

Seasoned Fries, Cherry Vine Tomatoes,
Portobello Mushroom & a Sauce of your choice

CHOOSE YOUR SAUCE:

Bearnaise E, M

Classic Peppercorn SU, M

Café De Paris Butter F, M, SU

Red Wine SU

Chimichurri

Sides

Leek & Spinach Gratin 5.50 M, G, SU

Buttered Seasonal Greens 5.50 M

New Potatoes, Garlic & Herb Butter 5.50 M

Garden Salad 4.50 M

Seasoned Fries 5

Truffled Mayo Fries, Chive 6 E

Triple Cooked Chips 6

Beer Battered Onion Rings 6 SU, G