



Vegan Evening

Snacks

SOURDOUGH BREAD 6

Served with Welsh Rapeseed Oil

KALAMATA OLIVES 5.50

Starters

HOMEMADE SOUP OF THE DAY 10

Pickled Shimeji Mushrooms,
Brown Butter Croutons, Creme Fraiche,
Gluten Free Bread

HERITAGE BEETROOT SALAD 10

Caramelised Walnut, Orange Segments,
Green Up Farm Herbs, Aged Balsamic

Mains

BUTTERNUT SQUASH & SAGE RISOTTO 19

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

SPICED LENTIL BURGER 18

Tomato Relish, Vegan Cheddar, Baby Gem, Pickle, Skinny Fries

LINGUINE 17

Pea & Mint Pesto with Spring Vegetables & Toasted Hazelnut

Sides

SEASONED FRIES 5

TRIPLE COOKED CHIPS 6

SEASONAL GREENS 5.50

NEW POTATOES 5.50

GARDEN SALAD 4.50

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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