



Evening Menu

Snacks

FIRE ROASTED PADRON PEPPERS 6

Maldon Sea Salt

SOURDOUGH BREAD 6

Whipped House Butter

TEMPURA BATTERED KING PRAWNS 10

Sweet Chilli Jam, Coriander

KALAMATA OLIVES 5.50

Starters

HOMEMADE SOUP 9

Served with Sourdough Bread & Welsh Butter

KING SCALLOPS 13

Tikka Massala, Furikake, Chive, Coriander

HAM HOCK & SMOKED CHICKEN TERRINE 11

Fig Chutney, Pickles, Sourdough

SALMON & COD FISHCAKE 10

Pickled Wakame, Satay Sauce, Chive Oil, Coriander

WILD MUSHROOM PARFAIT 9.50

Soy & Apple Gel, Pickled Shimeji, Sourdough, Olive Crumb, Black Garlic Mayo

Mains

SLOW COOKED BEEF FEATHERBLADE 25

Fondant Potato, Roscoff Onion, Tenderstem, Carrot Pureé, Red Wine Jus

CONFIT DUCK LEG 24

Celeriac & White Cabbage Choucroute, Cavalo Nero, Plum Ketchup, Five Spice Jus

RISOTTO 20

Jerusalem Artichoke, Wild Mushroom, Balsamic Roast Baby Onions, Crispy Artichoke

PAN FRIED HAKE 25

Leek & Potato Rosti, Pickled Clams, Samphire, Lobster Bisque, Chive Oil

ROAST CHICKEN BREAST 23

Potato Terrine, Charred Sweetcorn, Crispy Kale, Madeira Jus

BEER BATTERED COD 19

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

GRILLED 14OZ GAMMON STEAK 20

Triple-Cooked Chips, Edkins Farm Free-Range Egg, Pineapple Pickle

TY GLYN BEEF BURGER 19

Glazed Brioche Bun, Tomato Relish, Cheddar Cheese, Baby Gem, Pickle, Skinny Fries

Steaks

All steaks are dry aged for a minimum of 28 days & cooked over fire. Our steaks are served with seasoned fries, cherry vine tomatoes, portobello mushroom & a sauce of your choice.

Choose your cut:

7oz FILLET STEAK 35.50 | 10oz SIRLOIN STEAK 32

Choose your sauce:

BEARNAISE | CLASSIC PEPPERCORN | CAFÉ DE PARIS BUTTER | RED WINE | BLUE CHEESE

Sides

SEASONED FRIES 5

LEEK & SPINACH GRATIN 5.50

BUTTERED SEASONAL GREENS 5.50

BLAENCAMEL NEW POTATOES, GARLIC & HERB BUTTER 5.50

TRUFFLE & PARMESAN FRIES 6

TRIPLE COOKED CHIPS 6

BEER BATTERED ONION RINGS 6

Please let a member of staff know if you have any allergies or dietary restrictions.

www.tyglyn.co.uk

info@tyglyn.co.uk