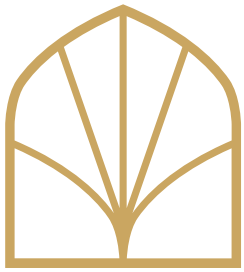


Evening Menu



Served daily between 5pm-9pm

Snacks

FIRE ROASTED PADRON PEPPERS 6
Maldon sea salt

HOUSE BREAD & WHIPPED BUTTER 6

TEMPURA BATTERED KING PRAWNS 10
Sweet Chilli Jam, Coriander

KALAMATA OLIVES 5.50

Starters

CRISPY SALT & PEPPER SQUID 10
Sweetcorn & chilli relish, puffed wild rice, lime mayonnaise

SLOW COOKED OX CHEEK ARANCINI 11
Arrabiatta Sauce, Pesto, Grated parmesan, Basil cress

SOUP OF THE DAY 9
Served with freshly baked bread

MARINATED HERITAGE TOMATOES 12
House Ricotta, black olive crumb, Garden herbs, Chive oil

CARMARTHEN HAM SALAD 11
Chargrilled Peaches, Torn Mozzarella, Rocket, Roasted Almonds, White Balsamic Dressing

Mains

PAN-FRIED COD LOIN 25
Cardigan Bay Crab, New potatoes, Pak Choi, Lemongrass & Chilli Sauce, Coriander

BUTTER ROAST PORK RIBEYE 23
Chorizo & leek hash, Apple sauce, Crispy sage, Pork crackling

HARISSA ROAST AUBERGINE 19
Apricot cous cous, red pepper ketchup, marinated courgettes, pomegranate

LAMB NECK FILLET 26
Romesco sauce, potato terrine, braised leeks, basil pesto

ROAST CHICKEN SUPREME 23
Butterbean & pancetta cassoulet, salsa verde, parmesan crisp

BEER BATTERED COD FILLET 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

CELTIC PRIDE BEEF BURGER 19
Glazed brioche bun, tomato relish, Hafod Cheddar, baby gem, pickle, skinny fries

GRILLED CHICKEN CAESAR SALAD 17
Romaine lettuce, anchovies, crispy bacon, parmesan, croutons, Caesar dressing

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 SIRLOIN STEAK 35.50 | 10oz SIRLOIN STEAK 32 | 8oz RIBEYE STEAK 30

Choose your sauce:

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

Sides

BLAENCAMEL GARDEN SALAD 5

SEASONED FRIES 5

GARLIC CIABATTA 4.50

BUTTERED SEASONAL GREENS 5.50

BLAENCAMEL NEW POTATOES, GARLIC & HERB BUTTER 5.50

TRUFFLE & PARMESAN FRIES 6

RED CABBAGE SLAW 3.60

BEER BATTERED ONION RINGS 6

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

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