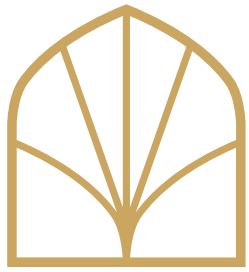


# Evening Menu



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

WELSH LAMB RUMP 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 FILLET 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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