



Snacks

Dairy Free

FIRE ROASTED PADRON PEPPERS 6

Maldon Sea Salt

HOUSE BREAD & OIL 6

TEMPURA BATTERED KING PRAWNS 10

Sweet chilli jam, Coriander

KALAMATA OLIVES 5.50

Starters

CONFIT BELLY PORK 11

Braised Red Cabbage Jam, Asian Black Bean Sauce, Puffed Pork, Coriander

CARMARTHEN HAM SALAD 11

Chargrilled Peaches, Rocket, Roasted almonds, White Balsamic Dressing

Mains

PAN-FRIED COD LOIN 25

Cardigan Bay Crab, New Potatoes, Pak Choi, Lemongrass & Chilli Sauce, Coriander

GARDEN PEA RISOTTO 18

Asparagus, Wild Rice, Chive

WELSH LAMB RUMP 26

Romesco Sauce, New Potatoes, Braised Leeks, Basil Pesto

ROASTED PORK TENDERLOIN 23

Tenderstem Broccoli, Puffed Pork, New Potatoes, Red Wine 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, Baby Gem, Pickle, Skinny Fries

GRILLED CHICKEN SALAD 17

Romaine Lettuce, Anchovies, Crispy Bacon, Parmesan, Croutons, Caesar Dressing

BEER BATTERED COD FILLET 19

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

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:

CLASSIC PEPPERCORN | RED WINE

Sides

BLAENCAMEL GARDEN SALAD 5

SEASONED FRIES 5

SEASONAL GREENS 5.50

BLAENCAMEL NEW POTATOES 5.50

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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