
TY'R WINCH

PUB, RESTAURANT, GUEST HOUSE

FAMILY BUSINESS

Lunch Menu Mon-Fri 12pm-4pm *(Excludes Bank Holidays)*

Running alongside our main menu

Express size portions of some of our favourite lunch time classics.

All Meals 9.95 or 2 Meals for 16.95

Welsh Faggots

Locally made pork faggots. Served with creamy garlic & chive mash, garden peas and beef bone & caramelized onion gravy.

Chicken Heliwr

Grilled butterfly chicken breast topped with sweet cure back bacon, Smoky tomato sauce, and Welsh triple cheese blend. Served with triple blanched skin on chips and garden peas.

Fusilli Arrabbiata

A classic Italian sauce with tomatoes, garlic and red chillies. Tossed with al dente tricolour fusilli pasta twists and finished with parmesan cheese. Add freshly grilled chicken breast pieces or King prawns 2.50

Beer Battered Cod

Cod fillet in a crispy beer batter. With triple blanched skin on chips, homemade tartare sauce and garden peas.

1.50 Supplement

New Winter Vegetable Hotpot

A medley of seasonal vegetables and tricolour quinoa grains in a thick vegetable gravy. Topped with sauteed Pembrokeshire potatoes and accompanied by triple blanched skin on chips, garden peas and vegetable gravy.

Home Cooked Ham and Eggs

Home roasted honey and mustard gammon ham and a pair of free-range fried eggs. With triple blanched skin on chips and garden peas.

Mushroom Stroganoff

Button mushrooms in a rich creamy sauce with brandy, Dijon mustard and fresh parsley. Served with saffron rice or tricolour fusilli pasta Add chicken breast pieces or beef brisket chunks 2.50.

New Beef Bourguignon Pie

The classic French winter warmer with a Ty'r Winch twist. Celtic pride beef, bacon lardons, button mushrooms and pearl onions braised in Pinot Noir red wine with garlic and herbs. Topped with puff pastry and served with triple blanched skin on chips, garden peas and beef bone & caramelized onion gravy

Mini Brunch

Pork & Leek Butchers sausage, thick cut sweet cured back bacon, free range fried egg, garlic buttered button mushrooms, baked beans and triple blanched skin on chips.

New Breaded Scampi

5 Pieces of wholetail breaded scampi, deep fried till golden brown and served with triple blanched skin on chips, garden peas and home-made tartare sauce.

Salad Bowls

Lollo rosso lettuce, radicchio, rocket, cherry tomatoes, red onion, yellow pepper, carrot strips and sweetcorn. Tossed with either **house dressing or honey and mustard dressing**. Topped with garlic and herb croutons and your choice of:

Blackened Cajun Chicken strips, Honey & chilli Halloumi or Cajun Cauliflower Florets.

Sandwiches

A freshy baked crusty Italian Ciabatta or rustic whole meal baguette. Served with dressed salad leaves. 7.95

Chicken Club

Grilled chicken breast strips, sweet cure extra thick back bacon, Lollo rosso lettuce, vine tomato, Welsh triple cheese blend, and confit garlic mayonnaise. 1.00 supplement

Cheese & Onion

Shredded Welsh triple cheese blend with red onion and free-range egg mayonnaise.

Ham & Mustard

Home cooked, thick sliced, honey & mustard glazed gammon ham, vine ripened tomatoes and Dijon mustard.

Brisket & Onion

Thick cut, slow cooked beef brisket with a drizzle of rich beef bone & caramelized onion gravy. 1.00 supplement

New BBQ Pork & Beans

Slow braised Jim Beam Honey bourbon BBQ pulled pork and fiery nduja beans.