

TYR WINCH

PUB, RESTAURANT, GUEST HOUSE

FAMILY BUSINESS

Starters and small plates

Perfect to share, any 3 dishes for £20.95

BBQ Burnt Ends

Generous chunks of seasoned, slowly roasted beef brisket, beef dripping crisped and tossed in chefs' recipe sweet & sticky BBQ sauce. With a homemade Cheddar cheese combread muffin. 8.75

Soup of the Day

Served with garlic and herb croutons, fresh cream, Multigrain tin loaf and award-winning Welsh butter. 7.25

***NEW* Ty'r Winch Scotch Egg**

A soft centred free-range egg wrapped in a combination of pork sausage meat and smoky Spanish chorizo. Deep fried in a light golden crumb and served with dressed leaves and our smoky tomato sauce. 8.25

***NEW* Garlic Prawn Skewers**

Skewered king prawns, gently sauteed in our home-made garlic, herb and shallot butter. Dusting with chilli flakes and served on a bed of green leaves with warm ciabatta bread. 8.75

Chicken Tikka Flatbread

Baked naan bread topped with Tikka sauce, chunks of Marinated chicken, crispy onion and mango. With tangy mango chutney. 8.25

***NEW* Bread & Olives**

A medley of pitted green & black olives, cornichon pickles and sundried tomatoes. Served with olive oil, balsamic vinegar, confit garlic aioli and a selection of breads and crackers. 7.25

Boneless Buffalo Wings

Your choice of Cajun spiced cauliflower florets or buttermilk Southern fried chicken tenders. Served with spicy buffalo and creamy blue cheese sauces and crisp celery sticks. 8.25

Garlic Mushrooms

Button mushrooms, shallots and fresh garlic sauteed in our own recipe garlic and herb butter. Served with dressed leaves and Multigrain tin loaf. 7.65

***NEW* Lamb Cawl**

A traditional Welsh winter warmer. Chunks of Welsh lamb, swede, carrot and leek in a rich lamb broth. Accompanied by a multigrain tin loaf and a wedge of Golden Hooves Welsh vintage cheddar cheese. 8.45

Mains Courses

Upgrade your chips, mash or rice to our extra thick, extra crispy, beef dripping chips on any meal. 1.45

Grills

***NEW* Dry Aged Pork Cutlet**

10oz French trimmed pork cutlet, dry aged for 60 days. Chargrilled and served on a bed of garlic and chive mashed potato. Finished with a sweet apple demiglace, roasted baby apples and tender stem broccoli. 21.95
Enjoy with Ghost In The Machine Malbec Viognier

Ribeye Steak

Our specially selected Celtic Pride ribeye is trimmed and hand cut in house by our team of chefs to approximately 10oz and expertly seasoned. Grilled to your liking and served with triple blanched skin on chips, confit vine cherry tomatoes, garlic buttered button mushrooms and Café de Paris Butter. 27.95
Complemented by Dehesa de Gazinia Rioja Reserva

Flat Iron Steak

Hand cut to approximately 7oz from the feather blade shoulder joint, second only to fillet mignon in tenderness and flavour. Expertly seasoned, grilled to your liking and served with triple blanched skin on chips, confit vine cherry tomatoes, garlic buttered button mushrooms and Café de Paris Butter. 19.95
Goes great with Dehesa de Gazinia Rioja Reserva

***NEW* Mixed Grill Sharer**

A giant, 32oz feast for meat lovers. Perfect to share or for the larger appetite. 7oz flat iron steak, 10oz dry aged pork cutlet, 7oz butterflied chicken breast and a pair of 4oz pork and leek butchers' sausages. With large portions of triple cooked skin on chips, garlic buttered button mushrooms, confit vine cherry tomatoes and 2 free range fried eggs. 49.95

For the perfect accompaniment to your steak just add:

Creamy four peppercorn and VSOP champagne cognac Sauce. 3.45

Perl Las Welsh blue cheese, chardonnay and button mushroom sauce. 3.45

Beef dripping and Pinot Noir red wine sauce. 3.45

Make it a Surf 'n' Turf, Add a pair of garlic butter sauteed king prawn skewers. 4.95

Peppered Chicken

Freshly cooked butterflied breast of chicken coated in our famous creamy four peppercorn and brandy sauce. Dusting with cracked black pepper and accompanied by triple blanched skin on chips, confit vine cherry tomatoes and garlic buttered button mushrooms. 16.95

Try our Best-selling dish with Hillville Road Chardonnay

Seafood

Beer Battered Cod

North Atlantic cod fillet coated in our light crispy tempura style beer batter. Served with triple blanched skin on chips, home-made tartare sauce, thick chip shop style curry sauce and your choice of garden or mushy peas. 21.95
Try our top selling Cod with E Bonnaville Chablis

Breaded Scampi

9 Pieces of Large wholetail breaded scampi, deep fried till golden brown and served with triple blanched skin on chips, garden peas and home-made tartare sauce. 17.95
Enjoy with Clivus Soave Classico

***NEW* Admirals Gratin**

A medley of white fish and smoked salmon flakes with Atlantic prawns, garden peas and sweetcorn in a creamy cheese and dill sauce. Topped with garlic and chive mashed potato and a crispy cheese crumb. With garden peas, tender stem broccoli and fresh lemon. 19.95

Goes perfectly with Dominio de la Fuente Verdejo

Pasta and Vegetarian

Mushroom Stroganoff

Button mushrooms in a rich, crème fraîche sauce with garlic, brandy, Dijon mustard and fresh parsley. Served with saffron rice or Al dente tricolour Fusilli pasta. 14.95
Add chicken breast pieces or beef brisket chunks to your stroganoff 3.95
All our Stroganoff dishes go perfectly with Toast & Honey Chardonnay

***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. 16.25
Try our hearty hotpot with Old Gum Tree Shiraz

Fusilli Arrabiata

Al Dente tricolor Fusilli pasta twists tossed in a lightly spiced classic Italian sauce with garlic, shallots and red chilli. Finished with Parmesan cheese shavings. 15.95
Add grilled chicken breast pieces or sauteed king prawns 3.95
All of our Arrabiata dishes go well with Aime Arnoux Ventoux

Please note: Our cuisine is homemade and freshly cooked. Many items will be cooked to order and therefore waiting times will reflect this. This may be a touch longer at busy times. Thank you for your patience. All weights are approximate and uncooked. Whilst every care is taken fish and chicken dishes may contain bones. We are pleased to be able to adapt many of our dishes for your dietary requirements. Please ask your server for more information.

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Tyr Winch Classics

Chicken Heliwr

Grilled butterfly chicken breast topped with our smoky tomato sauce, sweet cured extra thick back bacon and Welsh triple cheese blend. Served with triple blanched skin on chips and garden peas. 16.95

Pairs perfectly with Conde de Castille Rioja Crianza

Chef's pie of the day

Slow cooked meats, seasonal vegetables, and rich sauces in a short crust pastry case. Topped with golden puff pastry and served with triple blanched skin on chips or creamy garlic & chive mash, garden peas, beef bone & caramelized onion gravy and crispy onions.

Please ask your server for today's choice. 16.95

Posh Brunch Stack

Perfect at any time of day. A tower of Pork & Leek Butchers sausages, extra thick cut sweet cured back bacon, Cheddar cheese & caramelized onion rosti and a soft fried egg. Accompanied by garlic buttered button mushrooms, confit vine cherry tomatoes and Nduja BBQ beans. 17.95

Complimented by Bantry Bay Chenin Blanc

Welsh Faggots

Locally made pork faggots. Accompanied by creamy garlic & chive mashed potato, beef bone & caramelized onion gravy and garden peas. 16.25

Goes great with Vina Carrasco Merlot

Slow Roasted Brisket

Celtic Pride Beef Brisket, generously seasoned with chef's spice rub, slowly roasted for 14 hours and thickly cut. Topped with Nduja BBQ beans and served with garlic buttered corn cob and triple blanched skin on chips. 19.95

Complemented by Vina Carrasco Merlot

NEW Bourguignon Boule

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. Served in a freshly baked sourdough bread bowl. 19.95

The perfect accompaniment, Aime Arnoux Ventoux

NEW Minted Lamb Leg

Slow roasted 8oz lamb leg joint, served on a bed of creamy garlic and chive potatoes with tender stem broccoli and a minty lamb gravy. 21.95

Enjoy this tender lamb dish with Dehesa de Gazania Rioja Reserva

The Burger Bar

Our classic burgers are served in a toasted malted beer sourdough roll with vine ripened tomato, red onion, and lollo rosso lettuce. Accompanied by triple blanched skin on chips, a hand battered giant onion ring and a side of Ty'r Winch secret recipe burger Sauce. 16.95

Choose from: 6oz Celtic pride beef burger, Grilled butterfly chicken breast, Buttermilk Southern fried chicken breast or Ultimate vegan burger

Why not add an extra topping or second burger?

Double up your burger 3.45

Sweet cured thick cut back bacon 2.25

Shredded Welsh triple cheese blend 1.65

Honey & chilli Halloumi Cheese 2.25

Vegan smoked Applewood cheese 2.25

Ty'r Winch Burger

Upgrade any of our classic burgers with melted Welsh triple cheese blend and slow roasted Honey Bourbon Bbq Pulled Pork. Vegan option available. 18.25

Goes perfectly with Aime Arnoux Ventoux

Burger of the Week

Please ask your server about this week's mouthwatering creation from our brigade of chefs. 18.95

Salads

A crisp, colourful medley of Lollo Rosso lettuce, radicchio, rocket, vine ripened tomatoes, red onion, yellow pepper, carrot and sweetcorn. 16.95

Tossed with either **house dressing or honey & mustard dressing**. Topped with garlic and herb croutons and your choice of:

Honey & chilli halloumi cheese slices

Blackened Cajun chicken breast strips

Cajun Battered Cauliflower Florets

Our colourful salads go perfectly with Kokako Sauvignon Blanc

Side Orders

Triple blanched skin on chips 3.95

Buttered fresh vegetable selection 3.45

NEW Garlic and herb buttered ciabatta 3.95

Extra thick beef dripping chips 4.25 / Upgrade 1.45

Pembrokeshire baby potatoes 3.95

NEW Garlic and herb buttered ciabatta with triple cheese 4.65

Dressed side salad 3.25

Garlic and herb buttered button mushrooms 3.75

Hand battered giant onion rings 3.95

NEW Freshly baked ciabatta and Welsh butter 3.25

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Desserts & Coffees

Cheesecake of the Week

Please ask your server for this week's indulgent offering from our brigade of chefs. 7.25

Creme Brulé

Rich creamy vanilla custard with a crispy, caramelised sugar top, raspberry coulis and shortbread biscuit. 6.95

***NEW* Puddin de Pan**

Traditional bread pudding with a boozy, tropical upgrade. Juicy vine fruits, soaked in cherry brandy between layers of buttery brioche. All soaked in a rich vanilla rum laced egg cream and baked till golden. Served warm with hot custard. 7.25

Ty'r Winch Choc Chip Sticky Toffee Pudding

Our take on the traditional steamed pudding with dates and Belgian dark chocolate chips. Topped with our toffee sauce and served with creamy custard. 6.95

Caramel Apple Tart

Shortcrust pastry case filled with slow cooked Bramley apples and topped with Lotus Biscoff crumble and caramel sauce. Finished with creamy custard. 6.95

Ty'r Winch chocolate sundae

Award Winning Clotted Cream Vanilla and Chocolate Fudge Brownie Ice Creams, made in Wales to an Italian family recipe. With marbled chocolate pencil, freshly whipped cream, Rich chocolate sauce and crispy Maltesers. 7.95

A selection of Vegan ice creams and sorbets are also available, please ask your server.

Coffee & Cake

Why not pair any of our standard teas or coffees with a delicious, home-made cake or Clotted cream scone? Available all day every day, please ask your server for today's selection or see for yourself at the bar. 7.95

Don't miss out on our selection of fantastic coffees made with freshly ground beans for a full and fresh flavour.

Hot Beverages

Americano 2.95	Double Espresso 3.45
Latte 2.95	Mocha 3.15
Flat White 2.95	Hot Chocolate 3.25
Cappuccino 2.95	English Breakfast Tea 2.45
Espresso 2.95	Herbal Teas 2.45

Liquor Coffees

Irish Coffee 8.95
Tia Maria Coffee 8.95
French Coffee 8.95
Baileys Floater 8.95

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