
TY'R WINCH

PUB, RESTAURANT, GUEST HOUSE

FAMILY BUSINESS

Welcome to Ty'r Winch.

As a family-run pub, restaurant and guest house, we take great pride in serving freshly prepared dishes in a relaxed and welcoming setting.

We're delighted to have you with us and hope you enjoy your visit.

*Andrew & Lorna
Alongside Joyce, Mike & Sam*

Starters and small plates

Perfect to share, any 3 dishes for £21.95

Soup of the Day 6.95

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

Mushrooms Bruschetta 7.95

Button mushrooms, in a creamy indulgent sauce over toasted ciabatta

Antipasto Crostini 8.45

A trio of freshly baked Italian ciabatta bites topped with Serrano ham, Fresh mozzarella, salami, Milano sundried tomato and fresh basil.

Pesto Halloumi Fries 7.25

Fingers of Cypriot halloumi cheese coated in a crispy crumb with basil, parmesan and pine nuts. Accompanied by a Honey & chilli flake dip.

BBQ Burnt Ends 8.95

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 cornbread muffin.

Boneless Buffalo Wings 8.45

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.

Garlic Prawn Skewers 8.95

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

Ty'r Winch Scotch Egg 7.95

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 our smoky tomato sauce.

Seared scallops & Chorizo 8.95

Butterbean, tomato and chorizo stew topped with a trio of king scallops, pan seared in our garlic, herb and shallot butter. With fresh lemon and toasted ciabatta.

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.

Grills

Peppered Chicken 17.95

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

Try our Best-selling dish with Hillville Road Chardonnay

Hand Cut Giant Gammon 19.95

Salt cured pork leg, hand cut to approximately 12oz. Chargrilled and served with triple blanched skin on chips, confit vine cherry tomatoes and garlic buttered button mushrooms. Finished with a grilled pineapple ring and a free range fried egg

Enjoy with Ghost In The Machine Malbec Viognier

Ribeye Steak 28.95

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.

Complemented by Dehesa de Gazinia Rioja Reserva

Flat Iron Steak 20.95

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.

Goes great with Dehesa de Gazinia Rioja Reserva

Mixed Grill 32.95

A 20oz feast for meat lovers. 4oz flat iron steak, 6oz gammon steak, 3oz chicken breast and a pair of butchers pork & leek sausages. With triple cooked skin on chips, garlic buttered button mushrooms, confit vine cherry tomatoes and a free range fried egg.

Pairs perfectly with Tre Cipressi Chianti

Upgrade your chips, mash or rice to our extra thick, extra crispy beef brisket dripping chips or creamy, cheesy potato gratin on any meal. 1.75

FOR THE PERFECT ACCOMPANIMENT TO YOUR STEAK JUST ADD:

Creamy four peppercorn & VSOP cognac sauce 3.45

Pearl Las Welsh blue cheese, chardonnay & mushroom sauce 3.45

Beef brisket dripping & Pinot noir red wine jus 3.45

MAKE IT A SURF & TURF 4.95

Add a pair of garlic butter sauteed king prawn skewers, or seared scallops

Pub Classics

Chicken Heliwr 16.95

Freshly cooked 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 salad garnish.

Pairs perfectly with Conde de Castille Rioja Crianz

Chef's pie of the day 17.45

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.*

Welsh Faggots 16.95

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

Goes great with Vina Carrasco Merlot

Slow Roasted Brisket 21.45

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 bites, Ty'r Winch coleslaw and triple blanched skin on chips.

Complemented by Vina Carrasco Merlot

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The Burger Bar

Our classic burgers are served in a toasted malted beer sourdough roll with beef tomato, dill pickles, 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. *17.25*

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

Why not add an extra topping or second burger?

Double up your burger *3.95*

Sweet cured thick cut back bacon *2.45*

Shredded Welsh triple cheese blend *1.75*

Honey & chilli Halloumi cheese *2.45*

Vegan smoked Applewood cheese *2.25*

Ty'r Winch Burger 18.95

Upgrade any of our classic burgers with melted Welsh smoked cheddar, and slow roasted Honey Bourbon Bbq Pulled Pork.

Vegan option is available.

Burger of the Week from 18.95

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

Seafood

Breaded Scampi 17.95

7 extra-large pieces of Whitby wholetail breaded scampi, deep fried till golden brown and served with triple blanched skin on chips, garden peas and home-made tartare sauce.

Pairs perfectly with Biendebido Pulpo Albarino

Moules Frites 19.95

Fresh, steamed Carmarthen Bay mussels tossed with your choice of Tomato & Chilli or classic White wine & cream sauce.

Accompanied by fresh lemon and triple blanched skin on fries.

Enjoy with La Vieille Cure Muscadet Sèvre

Beer Battered Cod 23.45

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.

Try our top selling Cod with E Bonnaville Chablis

Wild Bass & Scallops 25.95

Wild sea bass fillet baked with a cheddar and herb crust. Served on a bed of garlic buttered green beans with Welsh cheese potato gratin and creamy lobster bisque sauce. Finished with fresh lemon and a pair of seared king scallops *25.95*

Complimented by Henri Ehrhart 'Harmonie' Crémant Brut

Pasta and Vegetarian

***NEW* Ratatouille Gratin**

Aubergine, courgette, bell pepper, sun dried tomatoes and onions sauteed with fresh garlic, mediterranean herbs and olive oil. Topped with an applewood smoked cheese & basil crumb and finished in the oven. Served with triple blanched skin on chips and garden peas.

14.95

Goes perfectly with Tre Cipressi Chianti

Mushroom Stroganoff 15.45

Button mushrooms in a rich, crème fraiche sauce with garlic, brandy, Dijon mustard and fresh parsley. Served with saffron rice or Al dente tricolour Fusilli pasta.

Add chicken breast pieces or beef brisket chunks *4.25*

All our Stroganoff dishes go perfectly with Toast & Honey Chardonnay

Fusilli Arrabiata 15.45

Al Dente tricolour Fusilli pasta twists tossed in a lightly spiced classic Italian sauce with garlic, shallots and red chilli. Finished with Parmesan cheese shavings.

Add grilled chicken breast pieces or sauteed king prawns *4.25*

All of our Arrabiata dishes go well with Mozzafiato Primitivo

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Seasonal Salads

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

Tossed with either **house vinaigrette, creamy Caesar or honey & mustard dressing.**

Honey & chilli halloumi cheese slices 16.95

Blackened Cajun chicken breast strips 16.95

Cajun Battered Cauliflower Florets 15.95

7oz Grilled Flat Iron steak strips and caramelized shallots 19.95

Our colourful salads go perfectly with Kokako Sauvignon Blanc

Drayman's Platter 16.95

Think ploughman's lunch with a Ty'r Winch upgrade. A hearty platter of dressed salad leaves, Welsh vintage smoked cheddar, pickles and chutney, fresh crusty bread, half a hog roast pork pie, crisp apple and one of our famous pork sausages & chorizo scotch eggs

Enjoy with Dehesa de Gazania Rioja Reserva

Club Caesar Salad 16.95

Strips of grilled chicken on a bed of mixed salad leaves. Tossed with creamy Caesar dressing, parmesan shavings and sweet cure bacon pieces.

Pairs perfectly with Henri Ehrhart 'Harmonie' Crémant Brut, Alsace

Sides

Extra Thick Beef Brisket Dripping Chips

Cut extra thick for a crunchy shell and fluffy center. Deep fried in our beef brisket dripping till perfectly crisp. May contain scraps of our brisket burnt ends.

4.25 / Upgrade 1.75

Triple blanched skin on chips
3.95

Garlic & herb buttered ciabatta
3.95

Garlic buttered fine beans
3.45

Welsh cheese topped creamy potato gratin
4.25 / Upgrade 1.75

Garlic & herb buttered ciabatta with triple cheese blend
4.65

Creamy Ty'r Winch coleslaw
3.25

Mixed side salad with house vinaigrette
3.95

Hand battered giant onion rings
3.95

Garlic, shallot and herb buttered button mushrooms
3.95

Garlic Buttered, grilled corn cob bites
3.25

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Desserts

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. *7.45*

***NEW* Apple & Raspberry Crumble**

Shortcrust pastry case filled with slow cooked Bramley apples and tart raspberries, topped with a golden baked crumble and Welsh raspberry ripple ice cream. *7.25*

***NEW* Poached Pears**

Baby pears gently poached in a fruity combination of red wine, cinnamon, vanilla and sugar. Served warm with vanilla ice cream and cinnamon syrup. *7.95*

Crème Brulé

Rich creamy vanilla custard with a crispy, caramelised sugar top, raspberry coulis and shortbread biscuit. *7.25*

Cheesecake Of The Week

Please ask your server for this week's indulgent offering from our brigade of chefs. *7.95*

Ty'r Winch sundaes *7.95*

Award Winning ice creams, made in Wales to an Italian family recipe. With marbled chocolate pencil and freshly whipped cream, choose from:

Chocolate fudge brownie and Clotted cream vanilla ice creams, Belgian chocolate sauce & Maltesers.

Strawberries & cream and Clotted cream vanilla ice creams and strawberry compote.

White chocolate pistachio and clotted cream vanilla ice creams with white chocolate sauce and chopped nuts

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

***NEW* Welsh Cheese & Chutney**

Generous chunks of Welsh vintage smoked cheddar and Angiddy soft cheese, accompanied by celery sticks, vine tomato, apple chutney and sourdough crackers. *7.95*

***NEW* Chocolate Cherry Gateaux**

Layers of Chocolate Sponge filled with Whipped cream and cherry Sauce, decorated with Chocolate fudge icing and finished with chocolate Shavings, Belgian chocolate sauce and double cream. *7.95*