
TY'R WINCH

PUB, RESTAURANT, GUEST HOUSE

FAMILY BUSINESS

Sunday Lunch Served 12-4pm

Starters

Soup of the day

Chef's Homemade soup of the day, topped with fresh cream and herb croutons. Served with a wholemeal tin loaf & Welsh butter. Please ask for today's selection. 7.95

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. 8.45

New Pesto Halloumi Fries

Fingers of Cypriot halloumi cheese coated in a crispy crumb with basil, parmesan and pine nuts. Accompanied by a Honey & chilli flake dip 7.95

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. 8.45

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. 7.95

Traditional Sunday Roasts

Our roasts are cooked fresh every Sunday morning. Our giant beer batter Yorkshire puddings are made just before service and vegetables are cooked throughout the afternoon for maximum freshness and glazed with our special recipe Café de Paris butter. Our gravy is slowly cooked over many hours using meat juices, vegetables and beef bones for a rich flavour. If you would like more vegetables or gravy, simply ask - no charge.

Why not go large for double the meat, roast potatoes and beer batter Yorkshire Puddings?

Beef Brisket

Braised in Spanish Tempranillo red wine for 14 hours, our unique, tender Celtic Pride Brisket is hand cut, extra thick.

Regular 17.95 Large 24.95

Perfectly compliment the rich deep flavors of our unique brisket with Romero Gonzales Malbec

Welsh Lamb

Boned and rolled leg of Welsh lamb, slow roasted for 12 hours and generously sliced.

Regular 20.45 Large 26.45

Dehesa de Gazania Rioja Reserva complements our Welsh Lamb

Pork Belly

Rolled, rindless belly of pork rubbed with our special pork seasoning and slow roasted.

Regular 16.95 Large 22.95

Enjoy our tender pork belly with Conde de Castile Crianza Rioja

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. 14.95

Turkey Breast

Simply seasoned, basted and roasted till golden. Thick cut and served with a giant handmade pig in blanket.

Regular 17.95 Large 22.95

Bring out the subtle flavors with Prosecco Bel Canto

Mushroom & Chestnut Wellington

A tasty medley of roasted mushrooms, chestnuts, and cranberries wrapped in golden puff pastry. With vegetable Gravy.

Regular 16.95

Goes perfectly with Saint Désir Pinot Noir

Chef's pie of the day

Slow cooked meats, seasonal vegetables, and rich sauces in a short crust pastry case, topped with puff pastry.

Please ask for today's choice. 16.95

The Perfect accompaniment to your Sunday Roast:

Handmade pigs In Blankets
4.95

Oven baked Cauliflower Cheese gratin
3.45

Garlic & Chive Mashed potatoes
3.95

Fancy something different? See our selection of main courses overleaf.

Please note: Our cuisine is homemade and freshly cooked. Many items will be cooked to order and therefore waiting times may vary. 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. Many of our dishes can be adapted for your dietary requirements. Please ask your server for more information.

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Main Courses

Welsh Faggots

Locally made pork faggots. Accompanied by creamy garlic & chive mashed potato, Beef bone gravy and garden peas. *16.95*
Goes great with Vina Carrasco Merlot

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. *16.25*
Pairs well with Ventoux Aime Amoux

Breaded Scampi

Wholetail breaded scampi, deep fried till golden brown and served with triple blanched skin on chips, garden peas and home-made tartare sauce. *18.95*
Crisp Scampi is perfectly complimented by Kokako Sauvignon Blanc

Burgers

Choose from: Buttermilk southern fried chicken breast or Ultimate vegan burger. Served in a soft malted 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*

Side Orders

Triple blanched skin on chips *3.95*

Hand battered giant onion rings *3.95*

Tossed side salad *3.95*

Garlic and herb Ciabatta *3.95*

Garlic and herb Ciabatta with triple cheese blend *4.65*

Desserts & Coffees

***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*

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* 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*

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.

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Children's Sunday Menu

Starters

Battered Chicken strips

2 hand battered chicken breast strips, served with a smoky tomato dipping sauce.

Garlic bread fingers

3 fingers of warm, crusty garlic and herb ciabatta bread.

Soup of the day or Heinz tomato soup

Served with a mini multigrain bread loaf and herb croutons.

***NEW* Corn Cob Bites**

Grilled mini corn cob bites with garlic butter dipping sauce.

Mains

Smaller portions of our traditional Sunday Roasts, with all the trimmings.

Roast leg of Lamb - Braised Beef Brisket - Roast Turkey Breast - Pork Belly

Hand battered chicken nuggets

4 chicken breast chunks in crispy batter.

Hand breaded cod goujons

3 fingers of cod fillet in a crispy golden crumb.

Bangers and Mash

A pair of pork or vegetable sausages with creamy mashed potato, garden peas and gravy.

***NEW* Quorn Nuggets**

4 battered nuggets of chicken style Quorn.

***NEW* Fusilli Napoli.**

Pasta twists in our own Italian style Napoli tomato sauce. Topped with grated cheese.

Unless stated, all served with a choice of chips or creamy garlic and chive mash and garden peas, corn cob bites or baked beans.

Desserts

Ice cream selection

2 scoops of vanilla, chocolate or strawberry ice cream with a crispy waffle cone and chocolate twist. Topped with chocolate or strawberry sauce and fresh whipped cream.

Double Chocolate Blondie

Warm white chocolate blondie with milk chocolate chips. Served with a scoop of vanilla ice cream and chocolate sauce.

Chocolate Chip Sticky Toffee Pudding

Traditional steamed pudding with chocolate chips and toffee sauce. Served with creamy Custard.

All main courses 7.95 each - roast lamb supplement 1.95, starters and desserts 4.25 each

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