
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. 7.25

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

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

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

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

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 16.95 Large 21.95

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 19.95 Large 25.45

Dehesa de Gazania Rioja Reserva complements our Welsh Lamb

Turkey Breast

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

Regular 16.95 Large 21.95

Bring out the subtle flavors with Prosecco Bel Canto

Pork Belly

Rolled, rindless belly of pork rubbed with our special pork seasoning and slow roasted. Thick sliced and served with home made pork crackling.

Regular 16.95 Large 21.95

Enjoy our tender pork belly with Conde de Castile Crianza Rioja

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 Toast & Honey Chardonnay

Vegetable Hotpot

A medley of root vegetables and tricolour quinoa in a rich vegetable gravy. Topped with sauteed potatoes. 16.25

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:

Trio of Giant Pigs In
Blankets
4.95

Oven baked Cauliflower
Cheese gratin
3.45

Garlic & Chive Mashed
potatoes
3.95

Steamed tender stem
Broccoli
3.45

Honey & butter roasted
Parsnips
3.45

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

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. *17.95*

Crisp Scampi is perfectly complimented by Kokako Sauvignon Blanc

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*

Pairs well with Ventoux Aime Arnoux

Burgers

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

Side Orders

Triple blanched skin on chips *3.95*

Garlic and herb Ciabatta *3.95*

Crusty Ciabatta and Welsh butter *3.25*

Garlic and herb Ciabatta with triple cheese blend *4.65*

Tossed side salad *3.25*

Hand battered giant onion rings *3.95*

Desserts & Coffees

Caramel Apple Tart

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

Cheesecake of the Week

Please ask your server for this week's indulgent offering from our brigade of chefs. *6.95*

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*

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, whipped cream, Rich chocolate sauce and crispy Maltesers. *7.95*

Don't miss out on our selection of fantastic coffees made with freshly ground beans for a full and fresh flavour. If you would like to add a little something - ask one of our team about our stunning *liqueur coffees*.

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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.

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 sausages with creamy mashed potato, garden peas and gravy.

Buffalo Tenders

3 lightly spiced, breaded tenders of vegan chicken style soy.

Unless stated, all served with a choice of chips or creamy garlic and chive mash and garden peas 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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