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# TY'R WINCH

PUB, RESTAURANT, GUEST HOUSE

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## Starters:

### **Soup of the day** 4.95

Chef's Homemade soup of the day, topped with fresh cream and herb croutons. Served with half a freshly baked crusty baguette & Welsh butter. Please ask for today's selection.

### **Buffalo Cauliflower** 5.95

Cauliflower florets in a crispy, Cajun spiced batter. Served with spicy buffalo and creamy blue cheese sauces and crisp celery.

### **Ty'r Winch Scotch Egg** 5.25

A soft centred boiled egg wrapped in pork sausage meat, Spanish chorizo and a light golden crumb. Served with dressed leaves and our smoky tomato sauce.

### **Chef's Pate** 5.45

Chef's chicken liver pate topped with orange liquor jelly and served with toasted crusty bread, cornichons, caramelised onion marmalade and fruit coulis.

### **Prawn Cocktail** 5.95

Crisp cos lettuce and cherry vine tomatoes topped with Atlantic prawns in chef's Marie rose sauce and dusted with smoked paprika. Served with freshly baked crusty bread and Welsh butter.

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## Main Dishes

Our roasts are cooked fresh every Sunday morning. Our giant Yorkshire puddings are made just before service and fresh vegetables are cooked throughout the afternoon for maximum freshness. Our gravy is slowly cooked over many hours using meat juices, vegetables and beef bones for a rich flavour. If you would like more veg or gravy, simply ask - **no charge**.

**12 hour slow roasted Welsh beef topside** 12.45

**Go Large** 15.95

**Roasted leg of Welsh lamb** 15.45

**Go Large** 18.95

**Roasted loin of pork with crackling** 12.45

**Go Large** 15.95

**Roasted turkey breast with giant pigs in blanket** 12.45

**Go Large** 15.95

**Mushroom and chestnut wellington** 12.95

A tasty medley of roasted mushrooms, chestnuts, and cranberries wrapped in puff pastry

**Chef's pie of the day** 12.95

Short crust pastry case, slow cooked meats, seasonal vegetables, and rich sauces. Topped with puff pastry and served with triple blanched skin on chips or creamy garlic & chive mash, garden peas and gravy. Please ask for today's choice.

**Welsh Faggots** 12.95

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

**Ty'r Winch Katsu Curry** 13.45

Medium spiced Japanese style curry with coconut milk and a hint of maple sweetness. With saffron rice and your choice of panko breaded chicken breast or spicy vegan drums.

**Admirals Gratin** 13.45

Cod flakes, smoked salmon and Atlantic prawns combined with spring onion, garden peas and sweetcorn in a creamy cheese and dill sauce. Topped with parsley & dill crumb and served with triple blanched skin on chips and garden peas.

**Wholetail Scampi** 12.95

Large, whole scampi tails in crisp golden breadcrumbs. Served with triple blanched skin on chips, garden peas and our home-made tartare sauce.

**Burgers** 12.95

**Choose from: Breaded butterfly chicken breast burger, or Ultimate vegan burger**

Served in a beer sourdough roll with vine ripened tomato, red onion, and cos lettuce. Accompanied by triple blanched skin on chips, cornichon pickles, and a side of Ty'r Winch Burger Sauce.

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## Side dishes

Three Giant Pigs in blankets	2.95
Cauliflower florets in triple Cheese sauce	2.45
Garlic and chive mashed potato	3.45
Triple blanched skin on chips	3.45
Garlic and herb buttered button mushrooms	3.45
Crusty Baguette and Welsh butter	2.95
Garlic and herb Baguette	2.95
Garlic and herb Baguette with triple cheese blend	3.45
Hand battered onion rings	3.45

## Desserts

Chocolate Indulgence	4.95
Layers of chocolate sponge, chocolate mousse and fudge icing. Served with double cream and Belgian chocolate sauce.	
Toffee apple crumble	4.95
Sweet, shortcrust pastry filled with Bramley apples and topped with Lotus Biscoff Crumb and toffee sauce. Served straight from the oven and accompanied by creamy vanilla custard.	
Sticky Toffee Pudding	4.95
Traditional steamed pudding with dates, brown sugar and toffee sauce. Laced with dark chocolate chips and served with creamy custard.	
Creme Brûlée	4.95
Rich creamy vanilla custard with a crispy, caramelised sugar top.	