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

***NEW* Pulled Pork Bonbons** 7.95

A trio of bite sized BBQ pulled pork & potato bonbons in a crispy crumb. With dressed leaves and warm hickory BBQ sauce.

Soup of the Day 6.95

Finished with garlic and herb croutons, fresh cream, warm individual tin loaf and award-winning Welsh butter.

***NEW* French Onion Soup** 7.25

Our take on the traditional French winter warmer. A rich, hearty beef bone marrow broth packed with butter caramelised onions, seasoned with garlic, thyme and white wine. Topped with a baked crouton and a generous helping of melting Smoked Vintage Cheddar cheese.

Mushroom Bruschetta 7.95

Button mushrooms, in an indulgent crème fraiche, brandy and wholegrain mustard sauce. Served over toasted ciabatta.

***NEW* Chilli & Ginger King Prawns** 9.25

Tail on king prawns tossed in chilli, lime and ginger butter. Finished with spring onion, marinated chilli and fresh lime.

***NEW* Bacon Crumbed Brie** 8.45

Pantmawr Preseli Brie, a unique Pembrokeshire cheese, coated in a bacon & rosemary crumb and deep fried till melting. Served with peppery rocket leaves and a sweet, smoky plum and chorizo chutney.

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.

Ty'r Winch Scotch Egg 7.95

Soft-centred free-range egg wrapped in pork sausage meat and smoky Spanish chorizo. Deep fried in golden panko and served with smoky tomato sauce.

Boneless Buffalo Wings 8.45

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

Seared scallops & Chorizo 9.45

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

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 Gazania Rioja Reserva

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 Gazania Rioja Reserva

Peppered Chicken 17.95
Freshly cooked butterfly chicken breast coated in our famous creamy four peppercorn and cognac 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

Mixed Grill 32.95
A 17oz feast for meat lovers. 4oz flat iron steak, 6oz gammon steak, 3oz chicken breast and a breakfast sausage ring. 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 on any meal for 1.75

FOR THE PERFECT ACCOMPANIMENT TO YOUR STEAK...

Four peppercorn & champagne VSOP cognac sauce 3.45	Beef dripping, shallot and Rioja Reserva jus 3.45	Perl Las blue cheese, button mushroom & Chardonnay sauce 3.45	Garlic Buttered seared Scallops or Tail on King Prawns 4.95

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 garden peas.
Pairs perfectly with Conde de Castille Rioja Crianza

Chef's pie of the day 17.95
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 and beef bone & caramelised onion gravy.
Please ask your server for today's choice,
Or alternatively try our Vegetarian Sweet potato, Leek & Cheese Pie with vegetable gravy.

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 and triple blanched skin on chips.
Complemented by Vina Carrasco Merlot

NEW Cider Braised Pork Belly 21.45
9oz pork belly strip slow cooked in apple juice and gold medal winning Gwynt Y Ddraig cider. Served on a bed of braised red cabbage & apple and accompanied by chargrilled black pudding, Oak smoked salted Hasselback potatoes, roasted apples and cider demiglace.
Complemented by Vina Carrasco Merlot

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NEW Five Bean & Brisket Ends Chilli 19.95

A medley of slow cooked beans, onions, red chillis and bell peppers with crispy chunks of brisket burnt ends in a rich, thick tomato sauce flavoured with cumin and smoked paprika. Accompanied by saffron rice, tortilla chips, marinated chillis and soured cream.

NEW All day Breakfast 16.95

The undisputed king of pub classics, done the Ty'r Winch way. A pair of pinwheel breakfast sausages, extra thick cut sweet cure bacon, garlic buttered mushrooms, confit vine cherry tomatoes, nduja BBQ beans and free-range fried eggs. Completed with triple blanched skin on chips and chargrilled Bury black pudding.

NEW The Butchers Block 16.95

Creamy, buttery garlic & chive mashed potato, garden peas and caramelised onion & beef bone gravy accompanied by your choice of:

- 5 Welsh Pork Faggots,
- A pair of breakfast sausage pinwheels
- A trio of vegetable sausages with vegetable gravy.

NEW Shepherd's Pie 17.95

Our Head Chef's signature winter warmer. Lean Welsh minced lamb, onion, carrots and garden peas in a rich red wine gravy. Topped with our garlic & chive mashed potato and complemented by minted mushy peas and Oak smoked salted Hasselback potatoes.

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*
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.

NEW Firecracker Burger 18.95

Spice up our classic burgers with melted Welsh smoked cheddar, home marinated red chilies, tomato salsa, a side of creamy sour cream and a Cajun battered giant onion ring.

Seafood

Breaded Scampi 18.95

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 chunky tartare sauce.
Pairs perfectly with Biendebido Pulpo Albarino

Signature Beer Battered Cod 24.95

We proudly serve a jumbo sized North Atlantic cod fillet. Coated in our light crispy signature lager & Soda water batter. Served with triple blanched skin on chips, home-made chunky tartare sauce, thick chip shop style curry sauce and your choice of garden or mushy peas.
Add sliced white bloomer for a perfect chip butty for 3.25
Try our top selling Cod with E Bonniville Chablis

NEW Bouillabaisse 21.95

Cod flakes, king prawns, mussel meat and calamari with pearl onions and potatoes in a rich tomato and lobster sauce. Flavoured with fennel, garlic and white wine. Finished with fresh lemon, shredded spring onions and warm crusty bread.
Complemented by Henri Ehrhart 'Harmonie' Crémant Brut

Burger of the Week from 18.95

Rich flavours, bold ideas, seasonal produce and wildcards.
Please ask your server about this week's mouthwatering creation from our brigade of chefs.

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Pasta and Vegetarian

Mushroom Stroganoff 15.45

Button mushrooms in a rich, crème fraiche sauce with garlic, brandy, Wholegrain 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

Ratatouille Gratin 14.95

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.

Goes perfectly with Tre Cipressi Chianti

Fusilli Arrabbiata 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 Arrabbiata dishes go well with Mozzafiato Primitivo

NEW Five Bean Chilli 15.95

A medley of slow cooked beans, onions, red chillis and bell peppers in a rich, thick tomato sauce flavoured with cumin and smoked paprika. Accompanied by saffron rice, tortilla chips, marinated chillis and soured cream.

Goes perfectly with Tre Cipressi Chianti

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 or honey & mustard dressing**.

Blackened Cajun chicken breast strips 16.95

Cajun Battered Cauliflower Florets 15.95

7oz steak strips and caramelised shallots 18.95

Our colourful salads go perfectly with Kokako Sauvignon Blanc

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Accompaniments & Sauces

Extra Thick Beef Brisket Dripping Chips
Cut extra thick & chunky for a crunchy shell and fluffy centre. Deep fried in our beef brisket dripping till perfectly crisp. May contain bonus scraps of our brisket burnt ends.
4.25 / Upgrade 1.75

Triple Blanched Chips 3.95
A classic chip, but better. Generously cut from Pierre Koffman potatoes with the skin on, triple blanched and deep fried till crisp and golden.

Cabbage & Carrots 3.45
Red wine braised red cabbage & onion paired with Parisian cut carrots. Glazed with Café de Paris butter.

Tossed Salad 3.95
A colourful medley of Lollo rosso, radicchio and rocket leaves with bell pepper, red onion, carrot strips, vine ripened tomato and sweetcorn. Tossed in vinaigrette.

Cajun Cauliflower 3.95
Florets of cauliflower coated in a lightly spiced Cajun batter. Deep fried till crisp.

Bread & Butter 3.25
2 slices of soft, white bloomer bread and award winning creamy Welsh butter. Ideal for the perfect Chip Butty.

Beef Dripping & Rioja Reserva Jus 3.45
Fresh shallots and garlic sauteed in beef brisket dripping with rich beef stock and a generous pour of our complex, deep Dehesa de Gazania Rioja Reserva.

Garlic Bread 3.95
Italian ciabatta bread has the perfect open crumb to soak up lashings of our homemade garlic, shallot and herb butter. Three slices, oven baked till crisp.

Garlic Bread with Cheese 4.65
Our classic garlic bread, finished with a melting blend of mature Cheddar, Red Leicester and Mozzarella cheeses.

Button Mushrooms 3.95
A generous helping of button mushrooms gently sauteed in our homemade garlic, shallot and herb butter.

Corn cob Bites 3.25
Disks of crunchy sweetcorn hand cut from the cob. Steamed and basted in award winning Welsh butter & sprinkled with sea salt.

Giant onion rings 3.95
Only the biggest, thickly cut, outer rings of Spanish onions get seasoned and double dipped in our signature lager & soda water batter.

Perl Las, Mushroom & Chardonnay sauce 3.45
An indulgent sauce made with creamy, gently salty Welsh blue cheese, sliced mushrooms, double cream and the rich textures and character of our Toast & Honey Chardonnay.

Four Peppercorn & Champagne Cognac Sauce 3.45
A hand blended mixture of pink, green & black peppercorns with hot white pepper and a delicate hit of garlic. Braised in double cream, demiglace and Remy Martin VSOP Champagne cognac. We're famous for it!

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Desserts

Ty'r Winch Choc Chip Sticky Toffee Pudding 7.45

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

NEW Double chocolate & Black Cherry Tart 7.95

Sweet, short crust pastry with layers of Belgian milk chocolate ganache and black cherry compote. Topped with an Oreo crust and served warm with double cream.

NEW Four-Layer Fudge Cake 8.25

Four layered chocolate sponge sandwiched with white fudge icing, brownies, fudge and white choc chips. Served chilled or warm with double cream, a duo of Belgian chocolate & white chocolate sauces and a marbled chocolate stick.

Crème Brulée 7.25

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

NEW Crumble of the Week 7.95

Rich fruit fillings under a sweet golden crumble. Served with vanilla custard. Please ask your server for this week's indulgent offering from our brigade of chefs.

Lemon Coupe 7.95

2 scoops of sharp, tangy lemon sorbet topped with candied citrus peel, frozen raspberries and raspberry coulis.

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.

Welsh Cheese & Chutney 8.25

Generous chunks of Welsh vintage smoked cheddar and Pembrokeshire Brie, accompanied by celery sticks, vine tomato, sourdough crackers and plum & chorizo chutney.

Biscoff Cheesecake 7.95

Crushed Biscoff biscuit and award-winning Welsh butter base, topped with a rich indulgent whipped cream cheese flavoured with cinnamon and spices. Finished with whipped cream, Biscoff sauce and a Biscoff Biscuit.

Cake and Coffee 6.95

Choose any of our standard hot drinks and pair it with a generous slice of cake. Please ask your server for today's options or see our display on the bar.

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