TY'R WINCH

PUB, RESTAURANT, GUEST HOUSE

FAMILY BUSINESS

Sunday Lunch Served 12-4pm

Starters

Soup of the day 6.95

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

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 dressed leaves and our smoky tomato sauce.

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.

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.

Mushroom Bruschetta 7.95

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

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.

A Proper Sunday Roast

We believe a proper Sunday roast doesn't need reinventing. Just good ingredients, traditional cooking, generous portions and plenty of gravy. Nothing fancy, nothing complicated, just honest, home-cooked food.

Our roasts are freshly cooked every Sunday morning, with giant beer-battered Yorkshire puddings made just before service and our own Celtic style buttery sage & caramelised red onion stuffing. Our vegetables and crisp, fluffy roast potatoes are cooked fresh throughout the afternoon, while our rich gravy is slowly prepared over many hours using meat juices, vegetables and roasted beef bones.

And because no proper Sunday roast should leave you wanting, extra vegetables and gravy are always available, free of charge. Just ask!

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

Beef Brisket 17.95 / 24.95

A traditional, richly marbled cut of beef with a natural layer of fat that adds flavour and tenderness. Slowly braised for 14 hours in Spanish Tempranillo red wine, then hand-carved into generous, thick slices. A beautifully tender, full-flavoured alternative to a traditional lean roast beef joint.

Perfectly complement the rich deep flavours of our unique brisket with Romero Gonzales Malbec

Pork Belly 16.95 / 22.95

Rolled, rindless belly of pork rubbed with chefs' special recipe pork seasoning and slowly roasted. Complete with pork crackling.

Enjoy our tender pork belly with Conde de Castile Crianza Rioja

Welsh Lamb 20.45 / 26.45

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

Dehesa de Gazania Rioja Reserva complements our Welsh Lamb

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.

Turkey Breast 17.95 / 22.95

Simply seasoned, basted and roasted till golden. Thick cut and served with a pair of handmade pigs in blankets.

Bring out the subtle flavours with Prosecco Bel Canto

Mushroom & Chestnut Wellington 16.95

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

Goes perfectly with Saint Désir Pinot Noir

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 flakey puff pastry.

Please ask for today's choice.

Have any of our Sunday roast meats as a Carvery style roll 14.95

A freshly baked ciabattia or wholemeal baguette with your choice of Sunday roast meat and Celtic style buttery sage & caramelised red onion stuffing. Accompanied by triple blanched skin on chips, a pair of handmade pigs in blankets and a pot of our beef bone gravy for dipping. Upgrade your chips to our fluffy, crispy roast potatoes for 95p.

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 16.95

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

Goes great with Vina Carrasco Merlot

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

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.

Pairs well with Ventoux Aime Arnoux

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

Ty'r Winch Burgers 17.25

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.

Accompaniments

Cauliflower Cheese 3.95

Cauliflower florets smothered in a four cheese and buttermilk cheese sauce and topped with cheese crumb.

Garlic & Chive mash 3.95

Smooth potato blended with butter, cream, garlic and chives.

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.

Pigs in Blankets 3.95

5 pork sausages, hand wrapped in smoked streaky bacon and oven baked.

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.

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.

Honey Roasted Parsnips 3.95

Parsnip quarters glazed in honey, butter and brown sugar. Baked till golden & sticky.

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.

Garlic Bread with Cheese 4.65

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

Extra Roasties 1.25

An extra bowl of our crispy, fluffy roast potatoes, roasted freshly all day.

Ty'r Winch Sunday Stuffing 1.25

A generous extra helping of our Celtic style, buttery sage & caramelised red onion stuffing.

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Desserts

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.

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.

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.

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.

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, Belgian chocolate sauce and a marbled chocolate stick.

Crème Brulée 7.25

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

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 with sweet strawberry compote.

White Chocolate Pistachio and Clotted Cream Vanilla ice creams with White Chocolate sauce and chopped nuts.

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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.

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 – Rolled 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 pork pinwheel sausage or a pair of vegetable sausages with creamy mashed potato, garden peas and gravy.

Quorn Nuggets
4 battered nuggets of chicken style Quorn.

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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