

TyGlyn STEAKHOUSE Bar & Grill

NIBBLES

Ideal for sharing

CRISPY WHITEBAIT

Lemon mayonnaise dip £5

POTATO SKINS

BBQ and garlic mayonnaise dip £4

BREAD BASKET

£2.50

TOMATO & GARLIC PIZZA BREAD

£3.95

GARLIC CIABATTA

£2.50

STARTERS

HOMEMADE SOUP OF THE DAY

With warm bread £5.50

TEMPURA BATTERED PRAWNS

Sweet chilli dip £7

CREAMY GARLIC MUSHROOMS

On ciabatta £5.50

CLASSIC PRAWN COCKTAIL

In a sauce marie-rose £6

CHICKEN WINGS

Coated in our own house rub with a sweet chilli mayo £6

CRISPY PARMESAN & LEEK RISOTTO BON BONS

Panko breadcrumbs, dressed leaves and red onion chutney £5.50

SIDES

SKIN ON FRIES £2.50

HOMEMADE COLESLAW £2.50

MASHED POTATOES £2.50

HAND-CUT CHIPS £2.50

GARDEN PEAS £2.50

GREEN BEANS £2.50

HOUSE SALAD £3

CRISPY ONION RINGS £2.50

HOUSE SELECTION

BBQ STICKY BEEF RIBS

Corn on the cob, skin on fries and coleslaw £16

BBQ CHICKEN BREAST

Topped with cheese and bacon, corn on the cob, coleslaw and skin on fries £12.50

SEABASS FILLET

French beans, crushed baby potatoes, spinach, lemon and parsley butter £14

HERB CRUSTED SALMON FILLET

Creamed potatoes, wilted spinach, creamy prawn and leek veloute £14

LEMON CRACKED PEPPER COD FILLETS

Panko crumb, hand-cut chips, tartare sauce £14

PIZZAS

Cooked to order on our rustic artisan base

CLASSIC MARGARITA - Cheese and tomato £8

CLASSIC HAWAIIAN - Ham and pineapple £9

CLASSIC AMERICAN - With pepperoni £9

SPICY BEEF - And onions £9

BBQ CHICKEN - With sweet peppers £9

STICKY PULLED PORK - With sweet peppers £9

STEAKS

To serve you the perfect steak we use prime Welsh beef from selected named local farms, hung and aged for a minimum of 28 days. Grilled as you like and served with hand cut chips, field mushroom, tomato and your choice of pepper sauce, béarnaise sauce, herb and garlic butter, blue cheese sauce or garlic and mushroom sauce.

RUMP (227g)

A flavoursome cut from the round side £16

RIBEYE (227g)

Marbled for maximum flavour £20

SIRLOIN (227g)

The classic cut £22

FILLET (170g)

Centre cut for tenderness £26

PORTERHOUSE (398g)

Classic T-Bone steak £27

MAKE YOURS A SURF & TURF

Scampi add £2.50

Tempura prawns add £3.50

GAMMON STEAK (260g)

Served with pineapple, fried egg and hand cut chips £12.50

HOUSE BURGERS

PEMBROKESHIRE GRASS-FED WAGYU BEEF BURGER

Prepared by our butchers for tenderness and flavour, grilled and served in a sourdough bun with lettuce, onion rings, coleslaw and skin on fries £11

Add bacon £1

Cheese £1

Blue cheese £1.50

Double burger add £4

Sticky pulled pork £2

DUO OF MINI BURGERS

Chicken, pesto and mozzarella; homemade beef burger with pancetta and parmesan; both in mini brioche buns, crisp lettuce, onion rings, skin on fries and coleslaw £13

CAJUN SPICED CHICKEN BURGER

In a sourdough bun, lettuce, coleslaw, creamy garlic mayonnaise and skin on fries £11

VEGETARIAN

CREAMED LEEK & MUSHROOM TARTLET

Topped with a Welsh rarebit crust, side salad and crispy potato skins £10.50

ROASTED VEGETABLE LASAGNE

With garlic ciabatta and side salad £10

GARDEN VEGETABLE HALLOUMI CHEESEBURGER

In a sour dough bun, sweet chilli onion relish, coleslaw and skin on fries £10.50

LITTLE ONES

For small guests (under 10)

PORK SAUSAGES Baked beans and chips £3.50

FISH FINGERS Garden peas and chips £3.50

CHICKEN GOUJONS Baked beans and chips £3.50

CHEESE & TOMATO PIZZA a slice of pizza with chips £3.50

PASTA BOLOGNAISE with garlic bread £3.50

MEAL DEAL

Main course with a glass of squash and vanilla ice cream £4.50

DESSERTS

HOMEMADE CHEESECAKE

Ask us for today's flavour £6

CHOCOLATE BROWNIE

With vanilla ice cream £6

STICKY TOFFEE PUDDING

With vanilla ice cream £6

CRÈME BRULÉE

And shortbread £6

ICE CREAM SELECTION

Ask for today's choices £6

FIZZ

PROSECCO
Le Dolci Colline £25 per bottle

CHAMPAGNE
House Champagne £40 per bottle
Moët & Chandon NV £55 per bottle

WE RECOMMEND

MALBEC & STEAK

A match made in heaven
Urban Malbec, Argentina, £29 per bottle

BY THE GLASS

PROSECCO	125ml / 175ml	£6.50
BORSAO MACABEO		£4 / £5
BURLESQUE ZINFANDEL		£4.50 / £5.50
BORSAO GARNACHA		£4 / £5

WHITE

BORSAO MACABEO, Spain £16.50
Citrus and tropical fruits on the nose, creamy and fresh in the mouth

PRINCIPATO PINOT GRIGIO, Italy £18.50
Appealing fruit aromas with delicate floral notes that give a crisp light and elegant wine

DOMAINE DE LA BATARDIERE MUSCADET DE SEVRE ET MAINE SUR LIE, Loire, France £19.50
A wine with added depth and complexity making it fresh and hard to resist

THE CLOUD FACTORY SAUVIGNON BLANC, Marlborough, New Zealand £23.50
Ripe tropical fruits on the nose and palate, a well-balanced and refreshing wine

TABALI VETAS BLANCAS RESERVA CHARDONNAY, Chile £25
Mineral and citrus on the nose giving a nice freshness on the palate with a long pleasant finish

POUILLY FUME CEDRIC BARDIN, Loire, France £39
Intense citrus notes on the nose and great concentration on the palate with refreshing minerality

CHABLIS DAUVISSAT, France £42
Rich with a perfect balance between minerality and fruit

ROSE

BURLESQUE WHITE ZINFANDEL ROSE, California, USA £19.50
Strawberries and cream in a glass, off-dry and delicious!

RED

BORSAO GARNACHA TINTO, Spain £16.50
An aroma of ripe berries, this is a full-bodied easy drink - perfectly balanced

VEGA DEL REYO RIOJA TEMPRANILLO, Rioja, Spain £19
A modern unoaked Tempranillo, soft and easy to drink

DOMAINE DE LA GRIVELIERE, Cotes du Rhone, France £20
Ripe fruits and spicy notes giving a rich but light classic balanced Rhone wine

THE SOLDIERS BLOCK SHIRAZ, Australia £22.50
Ripe and juicy red fruits with subtle layers of spice, a delicious and powerful wine with depth of flavour but with a gentle finish

PINOT NOIR RESERVE ST MARTIN, Pays D'Oc, France £24
Aromas of cherries and plums with a hint of redcurrant. Attractive floral notes also shine through

O.FOURNIER URBAN UCO MALBEC, Argentina £29
Generous summer pudding fruit flavours with notes of liquorice and spice emerging on the juicy finish

CHATEAU ROUSSEAU DE SIPIAN, Bordeaux, France £35
A classic Claret with a long mellow finish benefitting from a little age

CANTINE MANTREDI BAROLO PATRIZI, Italy £45
Rich red berry fruit on the palate with hints of wood smoke and leather

Please ask if you would like to know the current vintage of any wines

BEERS & CIDERS

ON TAP

Budweiser	pint	£3.85
	1/2 pint	£2.00
Worthington	pint	£3.65
	1/2 pint	£2.00

BOTTLES & CANS

Corona	330ml	£3.30
Peroni	330ml	£3.40
Magners	330ml	£3.85
Strongbow	330ml	£3.30
Becks non-alcoholic	330ml	£2.70

SPIRITS

Gin	35ml	£3.15
Vodka	35ml	£3.15
Bacardi	35ml	£3.15
Malibu	35ml	£3.15
Dark Rum	35ml	£3.15
Martini Dry / Rosso	50ml	£3.00
Cinzano	50ml	£3.00
Pimms	35ml	£3.15
Pernod	35ml	£3.15
Archers	35ml	£3.15
Passoa	50ml	£3.15
Jack Daniels	35ml	£3.40
Southern Comfort	35ml	£3.15
Whiskey	from 35ml	£3.15
Brandy	from 35ml	£3.80
Port	50ml	£3.15
Bailey's	50ml	£3.30
Amaretto Disaronno	35ml	£3.15
Tia Maria	35ml	£3.15
Tequila	35ml	£3.25
Sambucca	35ml	£3.25
Jagermeister	35ml	£3.25

SOFT DRINKS

J20	£2.20
Orange & passionfruit / Apple & mango / Apple & raspberry	
TANGO	£2.00
Orange / Apple	
GINGER BEER	£2.00
JUICES	£1.60
Orange / Pineapple / Tomato	
MIXERS	£1.60
Tonic / Slimline Tonic / Ginger Ale	
CORDIALS	£0.60
Lime / Orange / Blackcurrant / Elderflower	
COLA & LEMONADE	Glass £1.70 Pint £3.00
SODA WATER	Glass 60p Pint £1.00