

TyGlyn STEAKHOUSE Bar & Grill

NIBBLES

Ideal for sharing

BOWL OF OLIVES
£3.50

POTATO SKINS
BBQ and garlic mayonnaise dip £4

BREAD BASKET
With olive oil and balsamic vinegar £3

TOMATO & GARLIC PIZZA BREAD
£3.95

GARLIC CIABATTA / CHEESE
£2.50 / £3.50

STARTERS

CRISPY WHITEBAIT
Lemon and dill mayonnaise dip £5

HOMEMADE SOUP OF THE DAY
With warm bread £5.50

CREAMY GARLIC MUSHROOMS
On ciabatta £5.50

CRISPY PARMESAN & LEEK RISOTTO BON BONS
Panko breadcrumbs, dressed leaves and red
onion chutney £5.50

BREADED PERL WEN
Dressed leaves, cranberry & orange confit £5.50

STARTERS

CHICKEN, THYME & ROASTED PEPPER TERRINE
Mustard dressed leaves, brioche, fig and apple
chutney £6.50

SEARED SMOKED SALMON, PRAWN, AVOCADO
Salad with tequila, lime, Marie rose, mini
wholegrain loaf £7

TEMPURA BATTERED PRAWNS
Sweet chilli dip £7

SHARING PLATTER
Tempura battered prawns, onion rings, chicken
wings, risotto bon bons, whitebait, selection of
dips £12

HOUSE SELECTION

SLOW BRAISED BEEF STEAK
Cooked in red wine sauce, colcannon mash and
buttered greens £14

BBQ CHICKEN BREAST
Topped with cheese and bacon, corn on the cob,
coleslaw and skin on fries £12.75

SEABASS FILLET or CAJUN SALMON FILLET
French beans, crushed baby potatoes, spinach,
lemon and parsley butter £14

HOMEMADE PIE
Shortcrust pastry, creamed potatoes, French
beans and onion gravy £12.50

BEER BATTERED COD FILLET
Hand-cut chips, mushy peas, tartare sauce £14

VEGETARIAN

ROASTED BUTTERNUT SQUASH, CRANBERRY,
CARAMELISED RED ONION & PERL WEN TARTLET
Roasted pepper and beetroot salad with skin on
fries £10.50

SPINACH, MUSHROOM & RICOTTA LASAGNE
With garlic ciabatta and house salad £10.50

CHICK PEA & LENTIL BURGER
In a sour dough bun, pan fried halloumi, sweet
chilli onion relish, coleslaw and skin on fries
£10.50

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, onion rings, field
mushroom, tomato and your choice of peppercorn
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

HOME-MADE BEEF BURGER
In a sourdough bun with bacon, cheese, cole-
slaw, lettuce, onion rings, skin on fries and our
own burger sauce £12

Double burger add £4

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 £11.50

PIZZAS

Cooked to order on our rustic artisan base

CLASSIC MARGARITA
Buffalo mozzarella and tomato £8

CLASSIC HAWAIIAN - Ham and pineapple £9

CLASSIC AMERICAN - With pepperoni £9

PANCETTA
Buffalo mozzarella, mushroom and rocket £9

VEGETARIAN
Spinach, buffalo mozzarella, mushroom, olives £9

FOUR CHEESE
Blue, parmesan, cheddar, buffalo mozzarella £9

LITTLE ONES

For small guests (under 10)

PORK SAUSAGES
Baked beans and chips £4

MINI LEMON & BLACK PEPPER COD FILLET
Garden peas, chips and tartare sauce £4

CHICKEN GOUJONS
Baked beans and chips £4

MARGARITA or HAM PIZZA £4

PASTA BOLOGNAISE
with garlic bread £4

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

DESSERTS

Specials also available

HOMEMADE CHEESECAKE
Ask us for today's flavour £6

TRIPLE CHOCOLATE DELICE
With ice cream £6

STICKY TOFFEE PUDDING
With ice cream £6

PANNA COTTA £6

ICE CREAM SELECTION
Ask for today's choices £6

FIZZ

PROSECCO / CHAMPAGNE

Le Dolci Colline	£9.95	20cl bottle
Le Dolci Colline	£27	75cl bottle
House Champagne	£45	75cl bottle
Moët & Chandon NV	£55	75cl bottle

BY THE GLASS

125ml / 175ml

BORSAO RUBIC MACABEO	£4.25 / £5.10
BEATNIK WHITE ZINFANDEL	£4.95 / £5.75
BORSAO RUBIC GARNACHA	£4.50 / £5.50
RIOJA TEMPRANILLO	£5.50 / £6.50

WHITE

BORSAO RUBIC MACABEO, Campo de Borja, Spain £18

Citrus and tropical fruits on the nose, creamy and fresh in the mouth

MUSCADET DE SEVRE ET MAINE SUR LIE, Loire, France £19.50

Ageing on the lees gives this wine added depth and complexity. Fresh and hard to resist

PINOT GRIGIO PRINCIPATO, IGT Provincia di Pavia, Italy £20

Appealing fruit aromas with delicate floral notes that give a crisp light and elegant wine

BURLESQUE CHARDONNAY, California, USA £23

Fresh and intense with nice mineral and citrus aromas. Nice acidity and freshness on the palate with a very long and pleasant finish

WHALE WATCHER SAUVIGNON BLANC, Marlborough, New Zealand £24

Classically aromatic with ripe tropical fruits, fresh, clean and delicious

CEDRICK BARDIN SANCERRE, Pouilly-sue-Loire, France £39

Intense citrus notes on the nose and great concentration on the palate with refreshing minerality

DOMAINE DE LA MOTTE CHABLIS, Chablis, France £39

Intensely fresh and mineral, packed with fragrant fruits and flowered. The finish is long and precise.

ROSE

BEATNIK WHITE ZINFANDEL ROSE, California, USA £20

Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish.

RED

BORSAO RUBIC GARNACHA, Campo de Borja, Spain £18

An aroma of ripe berries, this is a full-bodied easy drink - perfectly balanced

STONES THROW SHIRAZ, Victoria, Australia £22

The nose is full of ripe and juice red fruits. On the palate underlying the generous fruit is a more subtle layer of plum stone, star anise and cinnamon which adds complexity and interest

LA CHAPELLE DE MARIN, Cotes du Rhone, France £23.50

Powerful and concentrated with ripe blackberry, raspberry and spicy notes. Full-bodied on the palate with soft tannins balanced by the right acidity

RIOJA TEMPRANILLO, Vega del Rayo, Spain £24

A modern, vibrant, unoaked Tempranillo. Oozing with red fruits, fresh cherries and plums with hints of spicy complexity. Soft and easy to drink with approachable ripe fruit yet well-structured

58 GUINEAS CLARET, Bordeaux, France £26

Now starting to show some lovely bottle age, blackcurrant and blackberry on the nose, the delicious maturity shows on the palate, then ends with a long mellow finish

VERNE MALBEC, Mendoza, Argentina £28

Generous summer pudding fruit flavours with notes of liquorice and spice emerging on the juice finish

MOKO BLACK PINOT NOIR, Marlborough, New Zealand £33

Open and spicy nose with notes of berry fruits, plum, wood smoke and leather. Rich red berry fruit on the palate with good concentration, hints of spicy tar, liquorice and meaty notes

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

REGULAR EVENTS

BINGO

Every Wednesday night

SILVER SOCIAL

Every 2nd and 4th Wednesday of the month

DATES FOR THE DIARY

VALENTINES DAY

February 14th

MOTHER'S DAY

March 31st

EASTER SUNDAY

April 21st

FATHER'S DAY

June 16th

TYGLYN EVENTS

FREDDIE MERCURY TRIBUTE

December 14th

TURKEY DARTS

December 16th

DINE IN THE DARK

January 12th

PSYCHIC NIGHT WITH CALVIN PRICE

March 2nd

MEATLOAF TRIBUTE

February 2nd

BOOKINGS & ENQUIRIES

Talk to a member of our team should you wish to enquire or book for any of the above events.