



GWESTY TYNYCORNEL
HOTEL

Starters

Homemade soup of the day (V)(VG) <i>Served with sourdough.</i>	5.50
Piri piri prawns (HOT) <i>With a side of homemade garlic bread.</i>	6.95
Prawn Cocktail <i>On a bed of salad, with a homemade marie rose sauce & a side of bread.</i>	6.95
Sweet chilli halloumi salad (V) <i>Grilled halloumi, sweet chilli dip & green salad.</i>	5.95
Pate of the day <i>with warm toast and chutney</i>	6.95
Mezze (v) <i>Guacamole, humous, mixed olives, feta cheese & served with bread.</i>	6.95
Jerk Chicken <i>Accompanied with a mixed salad and a bbq dip.</i>	6.95
Antipasto <i>selection of cured meats with olives and feta cheese.</i>	7.50

Mains

10oz Ribeye Steak <i>Served with a mushroom, grilled tomato, fries, side salad & peppercorn sauce.</i>	24.00**
8oz Beef Burger <i>Served with cheese, fries, side salad and either a sweet chilli or BBQ dip.</i>	12.95
Minted Lamb Burger <i>Served with fries, side salad and a sweet chilli dip.</i>	12.95
Slow cooked rump of Welsh lamb <i>On a bed of cheesy mash potatoes, seasonal vegetables & a deep jus.</i>	17.95
Homemade minted lamb pie <i>Served with a choice of chips & peas or new potatoes/mashed potatoes & vegetables.</i>	14.95
Tandoori chicken <i>Dry cooked on a bed of wild rice, topped with seared onions with apricot & yoghurt dip.</i>	16.95
Beer Battered Cod <i>Served with chips, salad, tartar sauce and a choice of Mushy peas or Garden Peas</i>	14.95
Slow baked oriental fillet of salmon <i>On a bed of sweet chilli, ginger & coconut stir fry.</i>	16.95
Hot smoked salmon salad <i>Served with warm new potatoes.</i>	18.50
Sri Lankan vegetable curry (V)(VG) <i>Mild spiced curry, with a hint of coconut enrobed in fresh vegetables served with wild rice</i>	14.95
Vegan burger (V)(VG) <i>Served with fries, side salad & sweet chilli dip.</i>	10.95
Tagine Curry (V)(VG) <i>Chickpea, butternut squash, cranberry & red onion served with rice and garlic bread</i>	10.95


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Desserts

Crème brûlée <i>with a homemade shortbread.</i>	6.95
Hot sticky toffee pudding (V) <i>with your choice of fresh cream, ice cream or vanilla custard.</i>	6.95
Affogato (V) <i>1 scoop of vanilla ice cream served with a shot of hot espresso.</i>	4.95
Cheesecake of the day <i>With fresh cream or ice cream</i>	6.95
Chocolate and orange cake (VG) <i>Served with vegan ice cream</i>	6.95
3 scoops of welsh maid ice cream (V)	5.50
Chefs cheeseboard (V) <i>Welsh cheddar, blue and brie, a selection of crackers, celery, grapes & a welsh tomato chutney.</i>	8.95**
Port <i>Why not accompany your cheese with a 50ml glass of our Quinta do Infantado 10-year-old Towny Port</i>	4.00

****For guests on our dinner bed and breakfast package, a supplement charge applies -**

Starters £2.00

Mains £4.00

Desserts £2.00

Allergies and Intolerances

Before you order, please speak to one of our staff if you would like to know any of our ingredients. All dishes are cooked in an environment containing gluten & nuts, while every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. (V) - Suitable for Vegetarians (VG) -Suitable for vegans.