

Lunch Menu

GWESTY TYNYCORNEL
HOTEL

MAINS

SOUP OF THE DAY with rustic bread (V / VG / GFO)	6.95
FISH 'N CHIPS beer battered hake, rustic chips, tartar sauce, mushy or garden peas (may contain bones)	S - 12.95 L - 15.95
SCAMPI 'N CHIPS breaded scampi, rustic chips, homemade tartar sauce, mushy or garden peas	11.25
HOUSE BURGER beef patty, jack cheese, house sauce, onion chutney, brioche bun, rustic chips add: SMOKED BACON 2.50, GUACAMOLE 2.00, MUSHROOM SAUCE 2.50	15.00
MINTED LAMB PIE braised Welsh lamb, homemade pastry, rustic chips, garden peas, gravy	15.95
TUSCAN CHICKEN sun-blushed tomatoes, basil & grilled chicken in a creamy Tuscan sauce with linguine pasta & wild rocket	15.95
LEEK & RED ONION QUICHE our homemade recipe, with rustic chips & a side salad (V)	11.25
KALE & HEMP BURGER spicy vegan burger made from crispy kale & hemp seeds on a toasted bun with rustic chips (V / VG / GFO)	12.95

SANDWICHES & WRAPS

Choice of a wrap or a toasted brown or white bloomer, served with chips & a side salad.

GRILLED HALLOUMI sun blushed tomatoes, smoked harissa tapenade, wild rocket	10.95
SWEET POTATO FALAFEL hummus, sweet potato, chickpeas, Indian spice, wild rocket	10.95
HAM 'N CHEESE honey roast ham, mature cheddar, red onion chutney	12.95
KING PRAWN BLT king prawns, homemade pink mayo, smoked bacon, lettuce, tomato	12.95
GOATS CHEESE grilled goats cheese, beetroot, chilli jam, wild rocket	10.95

GOURMET 'BOEREWORS' ROLLS

A much-loved South African classic. Boerewors (**boo-ruh-vors**) translates from Afrikaans as Farmer's Sausage, It's made from beef, pork & traditional spices - served on a toasted brioche hot dog roll with chips & a side salad.

TRADITIONAL caramelised onions, tomato relish	12.95
KALAHARI COWBOY caramelised onions, tomato relish, jalapenos, cheddar, bbq dressing	12.95
THE GOAT FATHER caramelised onions, goats cheese, roast tomatoes, smoked harrisa, wild rocket	12.95

(V) - vegetarian (VG) - vegan (GFO) - gluten free option

ALLERGIES AND INTOLERANCES

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. While every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. The vegetable oil we are currently using is genetically modified.

Lunch Menu

GWESTY TYNYCORNEL
HOTEL

DESSERTS

CRÈME BRÛLÉ (GF)	6.95
STICKY TOFFEE PUDDING with ice cream	6.95
AFFOGATO single scoop of vanilla ice cream with a shot of hot espresso	4.95
CHOCOLATE ORANGE CAKE with vegan ice cream (VG / GF)	6.95
APPLE AND BLACKBERRY CRUMBLE with custard	6.95
BELGIAN WAFFLE with Ice cream & chocolate sauce	6.95

(V) – vegetarian (VG) – vegan (GFO) – gluten free option

ALLERGIES AND INTOLERANCES

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. While every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. The vegetable oil we are currently using is genetically modified.