

Sunday Lunch



SHARE YOUR DAY WITH US
TAG @TYNYCORNEL WITH
HASHTAG #TYCMEMORIES

STARTERS

SOUP OF THE DAY (V / GFO) with rustic bread.	6.95
CHICKEN LIVER PATÉ (GFO) brandy & herb flavoured paté, served with rustic toast, side salad and Welsh chutney.	7.95
MEZZE PLATTER (V / GFO) a selection of guacamole, humous, mixed olives, feta cheese, salad and a side of rustic bread.	9.00
PRAWN COCKTAIL (GFO) served with our traditional Marie Rose sauce, salad and a side of rustic bread.	7.50
JALAPENO POPPERS (GF) breaded & filled with cream cheese, served with wild rocket, garlic-herb aioli	7.95

ROASTS

SERVED WITH ROSEMARY ROAST POTATOES,
CREAMED LEEKS, SWEET RED CABBAGE &
MAPLE GLAZED ROOT VEG

ADD AN ADDITIONAL YORKIE +1.00

ROAST SIRLOIN OF BEEF with a mustard-thyme crust, yorkshire pudding, red wine & onion gravy	15.95
SLOW COOKED RUMP OF WELSH LAMB yorkshire pudding, rosemary gravy	16.95
SLOW ROAST HONEY GLAZED PORK LOIN yorkshire pudding, crispy crackling, red wine & onion gravy	15.95
BAKED CITRUS SALMON with a creamy garlic butter sauce	15.95
NUT ROAST (Vg) A delicious mix of wild rice, mushrooms, cranberries, cashews and chestnuts, vegan gravy	13.95

FOR THE LITTLE ONES

ROAST BEEF OR PORK 8.95

SERVED WITH A YORKSHIRE PUDDING, ROAST
POTATOES, SWEET RED CABBAGE,
ROOT VEG AND GRAVY

MAINS

FISH 'N CHIPS beer battered COD with rustic chips, our homemade tartar sauce, garden or mushy peas.	14.95
LEEK & RED ONION QUICHE (V) Welsh cheddar cheese, leek & red onion filling, served with a side salad and rustic chips.	11.25
HOUSE BURGER (GFO) homemade beef patty, cheddar, onion chutney & our secret house sauce on a toasted brioche bun with rustic chips.	14.50
KALE & HEMP BURGER (GFO / Vg) spicy vegan burger made from crispy kale and hemp seeds with parsnips and onions, served on a toasted bun with rustic chips and sweet chilli sauce.	12.95

DESSERTS

CRÈME BRÛLÉE (GF)	6.95
STICKY TOFFEE PUDDING WITH ICE CREAM	6.95
CHOCOLATE ORANGE CAKE WITH ICE CREAM (Vg / GF)	6.95
AFFOGATO (GF) A single scoop of vanilla ice cream served with a shot of hot espresso.	4.95
1 OR 3 SCOOP ICE CREAM (GF) A choice of vanilla, salted caramel, strawberry or chocolate.	1.95 / 5.50

(V) vegetarian - (Vg) vegan - (GF) gluten free -(GFO) gluten free option