

TAL-Y-CAFN

The Tal-Y-Cafn

Free House | Restaurant | Rooms
A470 Llanrwst Road, Tal-y-Cafn LL28 5RR

tel: 01492 650016

web: www.talycafn.wales

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NIBBLES

BREAD BASKET 5 A selection of warm breads and butter to get you started with a jar of olive oil and balsamic. shake to wake and enjoy.	LUCHITO NACHO CHIPS GF 6.50 Pot of the best Mexican nachos with some guacamole to dunk.	STICKY SAUSAGES 6.50 6 little pork sausages in a sticky honey glaze, wholegrain mustard mayonnaise dip.
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SUNDAY STARTERS

CHEF'S SOUP OF THE DAY - GFA 7 Sometimes rustic some times smooth always a delight! Served with bread roll and butter.	WATERMELON AND FETA SALAD - V 8 Drizzled with sweet balsamic dressing and toasted pumpkin seeds.
CHICKEN LIVER PÂTÉ - GFA 8 With garlic rubbed toasted sourdough.	DEEP FRIED BRIE 8 Served with chilli jam, mixed leaf salad.
SALT 'N' PEPPER SQUID 9 Battered squid tossed in a light salt 'n' pepper seasoning with onions and peppers.	ATLANTIC PRAWN & CRAB COCKTAIL - GFA 11 Succulent prawns and crab meat bound in a spicy Marie Rose sauce, shredded baby gem garnished with smoked paprika and lemon, brown bread and butter.

TYC SUNDAY MAINS

BEER BATTERED FISH 'N' CHIPS - GFA 17 Hand-battered Haddock, chunky chips, mushy peas, tartare sauce. Vegan Option Available - Just ask your server.	NANNA NORM'S CHEESE & ONION PIE - V 17 Award winning twist on a classic cheese pie with 7 cheeses - Nanna can't make enough! Served with chips and your choice of seasonal vegetables or baked beans
WATERMELON CURRY - VE 16 A truly amazing curry light and refreshing finished with coriander, served with rice and naan bread.	PAN FRIED SALMON 18 Pan fried salmon, sautéed potatoes, onion, peppers & samphire with a white wine sauce & Diced Chorizo

TYC SUNDAY ROASTS

FAMOUS SUNDAY TRIO OF MEATS 18.50 Slow overnight roasted welsh topside of beef, honey roasted gammon and loin of pork, served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy.
ROAST TOPSIDE OF BEEF 17 Slow overnight roasted welsh topside of beef, served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy.
ROAST PORK LOIN 17 Slow overnight roasted Pork loin served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese lashings of gravy and apple sauce.
HONEY ROAST GAMMON 17 Slow roasted gammon in honey and seasoning, served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy.
VEGAN ROAST OF THE DAY 17 chefs vegan roast, please ask our server for today's choice. served with roast potatoes, mash, red cabbage, seasonal veg, and lashings of gravy.

TYC SUMMER SALADS

THE GREAT ORME SALAD - GF 15 Welsh goats cheese rolled in chopped dates and toasted seeds, served with roasted sweet potato and red onion, mixed leaf, simple white wine vinegar dressing.	YR WYDDFA SALAD - GFA 16 Crispy chilli beef tossed in a sticky soy sauce, honey, garlic and ginger served on a mixed bed of leaf with carrot ribbons and smashed peanuts.	TYC CAESAR SALAD 16 Pan fried chicken breast tossed Caesar dressing baby gem leaf, toasted croutons, crispy bacon shards, boiled egg and drizzled with more of our delicious dressing grated with fresh Parmesan to finish
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SIDES

CHUNKY CHIPS 4	GARLIC BREAD 5
SKINNY FRIES 4	GARLIC BREAD WITH CHEESE 7
ONION RINGS 4	OLIVES 5
PEPPERCORN SAUCE 4	DRESSED SALAD 5

DESSERTS

RICE PUDDING - GF 7 Delicious creamy rice pudding, served with strawberry jam.	APPLE AND RHUBARB TORTA 7 Served warm with mascarpone cream.	GRANDMAS SHERRY TRIFLE 7 Sherry soaked sponge, strawberry jelly, custard and whipped cream.
STICKY TOFFEE PUDDING - GF 7 Fresh from the oven daily, served with lashings of toffee sauce and vanilla ice cream	TYC ICE CREAM SUNDAE - GFA 12 Created by the chefs choice of ice creams, strawberry, chocolate and vanilla. topped with chefs flair!	LUXURY DOUBLE CHOCOLATE FUDGE CAKE - V 6.50 Served with lashings of fresh cream.
FRUITS OF THE FOREST CHEESECAKE -V- GF 7 Served with cream	ICE CREAM - GFA 6 Vanilla, honeycomb, Chocolate, Strawberry	DOM'S CHOCOLATE BROWNIE 6.50 Served with ice cream

DIETARY & ALLERGEN INFORMATION

GF = Gluten Free | GFA = Gluten free available | V = Vegetarian | VE = Vegan

We can offer accurate allergen information on the ingredients used in our dishes. However, due to the open plan nature of our kitchen we cannot guarantee that dishes are "free from." Please speak to your server about your allergy



SUNDAY

KIDS SUNDAY STARTERS

<i>SOUP OF THE DAY</i> sometimes rustic sometimes smooth.	5	<i>GARLIC BREAD</i> Plain garlic bread	4	<i>GARLIC BREAD WITH CHEESE</i> garlic bread with grated cheese.	5
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KIDS SUNDAY MAINS

<i>ROAST TOPSIDE OF BEEF KIDS</i> Slow overnight roasted welsh topside of beef, served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy.					8
<i>ROAST PORK LOIN KIDS</i> Slow overnight roasted Pork loin served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy and apple sauce.					8
<i>HONEY ROAST GAMMON KIDS</i> Slow roasted gammon in honey and seasoning , served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy.					8
<i>FAMOUS SUNDAY TRIO OF MEATS KIDS</i> Slow overnight roasted welsh topside of beef, honey roasted gammon and loin of pork, served with giant Yorkshire pudding, roast potatoes, mash, red cabbage, seasonal veg, cauliflower cheese and lashings of gravy.					9
<i>VEGAN ROAST OF THE DAY KIDS</i> chefs vegan roast, please ask our server for todays choice. served with roast potatoes, mash, red cabbage, seasonal veg, and lashings of gravy.					8
<i>TYC CHICKEN GOUJONS</i> TYC breaded chicken served with fries and gravy.	8	<i>BURGER WITH CHEESE</i> Chefs beef Pattie with melted cheddar cheese on a brioche bun served with fries.	8	<i>BATTERED HADDOCK</i> Small battered haddock served with chunky chips and mushy peas.	8

KIDS DESSERTS

<i>STICKY TOFFEE PUDDING KIDS - GF</i> Fresh from the oven daily, served with lashings of toffee sauce and vanilla ice cream	6	<i>LUXURY DOUBLE CHOCOLATE FUDGE CAKE KIDS - V</i> served with lashings of fresh cream.	6
<i>FRUITS OF THE FOREST CHEESECAKE KIDS -V- GF</i> served with cream	7	<i>TYC ICE CREAM SUNDAE KIDS - GFA</i> created by the chefs choice of ice creams, strawberry, chocolate and vanilla. topped with chefs flair!	6

DOGGY MENU

Brought your
4 legged friend?

Ask to see our Doggy Menu
created by Dexter & Oscar

Treat Pots
Dinner Bowls
Sweet Treats
Doggie Drinks

Speak to your server.
Woof!

STAY WITH US

Rated Superb
by our guests

2 x double en-suite rooms
1 x self contained apartment
with kitchen, balcony
& hot tub
Dog friendly

Search
The Tal-y-Cafn Hotel
at www.booking.com

COFFEE & TEA

<i>AMERICANO</i> A single shot of espresso coffee topped with boiling water. With or without milk.	4	<i>ENGLISH BREAKFAST TEA</i>	3.50
<i>ESPRESSO</i> A single shot	4	<i>GREEN TEA</i>	4
<i>CAPPUCCINO</i> espresso, steamed milk, foam and chocolate dusting	5	<i>PEPPERMINT TEA</i>	4
<i>LATTE</i> Espresso topped with steamed milk	4	<i>MOCHA</i> Espresso, steamed milk and chocolate	5
<i>FLAT WHITE</i> Double espresso and steamed milk	4	<i>HOT CHOCOLATE</i> Made with fresh milk	4
<i>AFFROGATO</i> Vanilla ice cream and a shot of espresso	7	<i>TYC LOADED HOT CHOCOLATE</i> Hot chocolate topped with with cream and sweet treats!	5

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