



OUR MENU

Served Monday to Saturday

STARTERS

- VE / GFA Soup of the day served with bread and butter - **7.50**
- GFA Farmhouse pate with and apple chutney and toasted sourdough - **8.50**
- Deep fried brie, cranberry and orange compote, crisp salad - **9.00**
- Prawn twisters, herb and garlic rolled prawn meat, crisp salad, lime and ginger aoli - **9.00**
- VE / GFA Vegan garlic mushroom pot, dipping bread - **8.50**
- GFA ImaGINe & tonic mussels* served with gin & cucumber cream, cucumber ribbons & garlic bread - **10.00**

MAIN DISHES

- V Imagine Inns' Famous Nanna Norm's 7 cheese & onion pie with chunky chips, peas or baked beans - **16.50**
- GF Roast turkey, roast potatoes, glazed carrot, parsnips, mash, sprouts, braised cabbage, Yorkshire pudding, pig in blanket, gravy - **16.50**
- GF Home cooked honey glazed ham (served cold) with chunky chips and two fried hens eggs - **14.50**
- GFA Battered haddock with chunky chips, homemade tartare sauce, mushy peas & lemon wedge - **reg 13.00 / lrg 15.50**
- VE / GF Vegan fish & chips - Battered banana blossom served with chunky chips, vegan tartar sauce, mushy peas & lemon wedge - **15.00**
- Oven baked cod loin, chorizo crumb, nudja new potatoes, seasonal greens, hollandaise sauce - **18.00**
- GFA TYCatsu Chicken served over pak choi and jasmine rice - **15.00**
- GFA TYC fried chicken with skinny fries homemade coleslaw and a pot of our famous gravy - **15.00**
- GFA ImaGINe & tonic mussels* served with gin & cucumber cream, cucumber ribbons, fries & garlic bread - **20.00**
- GF Ribeye steak with chunky chips, roasted vine tomatoes and mushroom and a watercress salad (gf) - **27.00**
- VE Vegan mushroom hotpot, mushrooms, swede, lentils in a rich porcini gravy, topped with crispy golden potatoes - **16.00**

SIDES

- VE / GF Chunky chips / Fries - **3.50** Sweet potato fries - **4.50**
Festive chunky chips - **4.50**
- V Garlic bread - **4.00** | V Cheesy garlic bread - **4.50**
- VE / GF Side salad - **4.50** | VE / GF Onion rings - **4.50**
- GF Peppercorn sauce - **3.50** | GF Blue cheese sauce - **3.50**

BURGERS, WRAPS & SANDWICHES

- GFA The Ferry Burger - 2 Welsh beef patties, welsh rarebit, crispy smoked bacon, baby gem, gherkin & burger sauce with fries & homemade coleslaw - **18.00**
- GFA TYC Festive Burger - Double stacked beef and turkey burger, breaded brie, cranberry mayonnaise, pig in blanket and TYC festive chips and sprout slaw - **19.00**
- VE / GFA Spiced chickpea burger topped with tomato salsa and baby gem. Served with fries & vegan coleslaw - **14.00**
- Pan fried flat iron steak and mushroom gyros with peppercorn sauce, fries and coleslaw - **12.00**
- TYC fried chicken gyros with caesar dressing, fries and coleslaw - **12.00**
- GFA Festive Sandwich - Turkey, stuffing, cranberry & rocket on rustic bloomer with side salad, festive chips and coleslaw - **12.00**
- GFA Ham Sandwich - Home cooked honey glazed ham on rustic bloomer with side salad, fries and coleslaw - **10.00**
- V / GFA Cheese Sandwich - Grated Welsh Cheddar cheese, sliced tomato and rocket on rustic bloomer with side salad, fries and coleslaw - **10.00**

DESSERTS

- V / GF Sticky toffee pudding, topped with smashed honeycomb, salted caramel sauce and vanilla ice cream - **7.00**
- V Apple & Christmas pudding crumble - Winter spiced apples topped with Christmas pudding crumble, brandy sauce - **7.00**
- V TYC Tiramisu, Amaretto cream, coffee soaked sponge, cocoa powder dust - **7.00**
- V Grandma's sherry trifle - **7.00**
- V Honeycomb cheesecake, vanilla ice cream - **7.00**
- VE Warm vegan chocolate fudge cake, vanilla ice cream, chocolate shavings - **7.00**
- VEA / V 3 scoops of ice cream / sorbet - **5.50**
Ask your server for today's selection

TEA & COFFEE

- English breakfast - **3** | Green tea - **3** | Earl Grey - **3**
Peppermint tea - **3** | Fruit tea - **3**
- Espresso - **3.50** | Macchiato - **3.50** | Americano - **3.50**
Latte - **3.75** | Cappuccino - **3.75** | Flat white - **3.75**
- Hot chocolate - **3.50**
Hot chocolate with cream & marshmallows - **4.50**

DIETARY INFORMATION

- GF = Gluten Free GFA = Gluten free available
V = Vegetarian VE = Vegan VEA = Vegan available

ALLERGENS

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

MUSSELS

* Our mussels are sourced from local producers when in season at other times we use Scottish rope grown mussels



TAL-Y-CAFN

CHILDREN'S MENU

STARTERS

Soup of the day - **4.00**

Garlic bread with or without cheese - **4.00**

Nachos with cheese sauce - **4.00**

MAINS

Burger in a bun with or without cheese with fries - **7.00**

TYC Chicken goujons served with fries and a pot of gravy - **7.00**

Battered haddock with chunky chips and beans - **7.00**

Ham, fried egg and chunky chips - **7.00**

Tomato linguine - **6.00**

DESSERT

V / GF Sticky toffee pudding, topped with caramel sauce and vanilla ice cream - **5.00**

VE Warm chocolate fudge cake topped with chocolate shavings and vanilla ice cream - **5.00**

Honeycomb cheesecake topped with vanilla ice cream - **5.00**

Selection of 2 ice creams, vanilla, white chocolate, pecan praline, strawberry, chocolate, honeycomb - **5.00**



SUNDAY MENU

Served Sunday from 12pm 'til 7pm

Tal y Cafn in The Conwy Valley
01492 650016
www.talycfn.wales

STARTERS

VE / GFA Soup of the day served with bread and butter - **7.50**

GFA Farmhouse pate with and apple chutney and toasted sourdough - **8.50**

Deep fried brie, cranberry and orange compote, crisp salad - **9.00**

Prawn twisters, herb and garlic rolled prawn meat, crisp salad, lime and ginger aoli - **9.00**

VE / GFA Vegan garlic mushroom pot, dipping bread - **8.50**

SUNDAY MAINS

Choose from our delicious roasted meats all served with giant yorkshire pudding, roast potatoes, mash, red cabbage, cauliflower cheese, seasonal vegetables and lashings of gravy

GFA Topside of beef | Honey roast gammon
Roast turkey
Adults - **14.00** / Children - **8.00**

GFA Trio of meats (have all 3 meats)
Adults - **16.50** / Children - **10.00**

VE Vegan meat free roast dinners
Adults - **14.00** / Children - **8.00**

Seafood linguine tossed in a chilli, tomato & lime sauce served with dressed rocket & parmesan shavings - **19.00**

V Nanna Norm's cheese & onion pie - 7 cheeses melted encased in pastry served with chunky chips and beans or peas - **16.00**

GF Battered haddock fillet served with minted mushy peas, chunky chips & tartar sauce - **14.50**

VE / GF Vegan fish & chips - Battered banana blossom served with chunky chips, minted mushy peas & tartar sauce - **15.00**

DESSERTS

V / GF Sticky toffee pudding, topped with smashed honeycomb, salted caramel sauce and vanilla ice cream - **7.00**

V Apple & Christmas pudding crumble - Winter spiced apples topped with Christmas pudding crumble, brandy sauce - **7.00**

V TYC Tiramisu, Amaretto cream, coffee soaked sponge, cocoa powder dust - **7.00**

V Grandma's sherry trifle - **7.00**

V Honeycomb cheesecake, vanilla ice cream - **7.00**

VE Warm vegan chocolate fudge cake, vanilla ice cream, chocolate shavings - **7.00**

VEA / V 3 scoops of ice cream / sorbet - **5.50**
Ask your server for today's selection

TEA & COFFEE

English breakfast - **2.50** | Green tea - **2.50**
Earl Grey - **2.50** | Peppermint tea - **2.50**
Fruit tea - **2.50**

Espresso - **3.00** | Macchiato - **3.00**
Americano - **3.00** | Latte - **3.25**
Cappuccino - **3.25** | Flat white - **3.25**

Hot chocolate - **3.25**
Hot chocolate with cream & marshmallows - **4.25**

ALLERGENS

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V = Vegetarian **VE** = Vegan



TAL-Y-CAFN

CHILDREN'S SUNDAY MENU

STARTERS

Soup of the day - **4.00**

Garlic bread with or without cheese - **4.00**

Nachos with cheese sauce - **4.00**

MAINS

Choose from our roasted meats all served with giant yorkshire pudding, roast potatoes, mash, red cabbage, cauliflower cheese, seasonal vegetables and gravy

GFA Topside of beef | Honey roast gammon | Roast turkey - **8.00**

GFA Trio of meats (have all 3 meats) - **10.00**

VE Vegan meat free roast dinners - **8.00**

Burger in a bun with or without cheese with fries - **7.00**

TYC Chicken goujons served with fries and a pot of gravy - **7.00**

Battered haddock with chunky chips and beans - **7.00**

DESSERT

V / GF Sticky toffee pudding, topped with caramel sauce and vanilla ice cream - **5.00**

VE Warm chocolate fudge cake topped with chocolate shavings and vanilla ice cream - **5.00**

Honeycomb cheesecake topped with vanilla ice cream - **5.00**

Selection of 2 ice creams, vanilla, white chocolate, pecan praline, strawberry, chocolate, honeycomb - **5.00**

The Tal-Y-Cafn Free House | Restaurant | Rooms | Events

A470 Llanrwst Road, Tal-y-Cafn LL28 5RR tel: 01492 650016 web: www.talycafn.wales email: manager@talycafn.wales



TAL-Y-CAFN BREAKFAST

Served at weekends from 8am

BREAKFAST

TYC full breakfast - Bacon, sausage, black pudding, tomato, mushroom, egg, beans toast and hash brown - Large **12.00** / Small **10.00**

Vegan breakfast - Vegan sausage, mushrooms, beans, tomato, hash brown and toast - **10.00**

Smoked salmon bagel with poached egg and hollandaise - **8.00**

Breakfast bun - Toasted pretzel bun with sausage, bacon and egg - **7.00**

Toasted waffle with crispy bacon and maple syrup - **7.50**

Porridge with berries and seeds - **6.00**

Natural yoghurt and granola - **5.00**

Toasted crumpets - **2.50** | Toast - **2.50**

DRINKS

Fruit juice - Orange / Cranberry / Apple / Pineapple - **1.50**

English breakfast - **2.50** | Green tea - **2.50**

Earl Grey - **2.50** | Peppermint tea - **2.50** | Fruit tea - **2.50**

Espresso - **3.00** | Macchiato - **3.00** | Americano - **3.00** | Latte - **3.25**

Cappuccino - **3.25** | Flat white - **3.25**

Hot chocolate - **3.25** | Hot chocolate with cream & marshmallows - **4.25**