

Tafarn Yr Afr The Goat Inn



Starters

Homemade soup of the day 5.5
served with crusty bread roll

Grilled goat's cheese salad 7
served with beetroot and balsamic dressing

Creamy garlic mushrooms 6.75
served on toasted ciabatta

Classic prawn cocktail 7.75
with Marie Rose sauce and buttered wholemeal bread

Southern fried chicken goujons 6.45
served with a spicy BBQ sauce dip

Torpedo prawns 6.75
in a panko crumb served with a sweet Thai chilli dip

Chicken liver, cointreau and orange pate 6.75
served with a Welsh caramelised red onion chutney and wholemeal toast

Breaded whitebait 6.75
served with tartare sauce & lemon wedge

Crispy chilli beef 6.75
Chinese style crispy chilli beef served with hoisin sauce dip

Breaded calamari rings 7.25
served with tartare sauce and lemon wedge

Halloumi fries 4.5
halloumi fries with honey and sesame

Garlic bread 3.5
add cheese for an extra 50p

Main Meals

Braised Welsh steak 16
served in a rich onion gravy with a choice of chips or creamy mashed potatoes and vegetables

Beef lasagne 15
Welsh steak mince lasagne served with garlic bread and house salad

Braised Welsh lamb 18.5
served in a rich cranberry and onion gravy with seasonal vegetables and a choice of chips or creamy mashed potatoes

Half roast duck 18.5
served in a morello cherry sauce with seasonal vegetables and a choice of chips or creamy mashed potatoes
(Minimum 30 minutes cooking time)

Welsh steak and ale pie 15
served in a rich, Guinness & mushroom gravy with puff pastry lid, seasonal vegetables and chips

Chicken & mango curry 14.5
a sweet curry with medium heat served with basmati rice and poppadum
*add an extra poppadum for 50p

Sweet potato & spinach curry 14
a sweet curry with medium heat served with basmati rice and a poppadum
*add an extra poppadum for 50p

Vegetable linguine 14
a tomato based linguine served with garlic bread

Spring vegetable risotto 14
a pea and spring green risotto served with garlic bread

Chilli con carne 14.5
homemade chilli con carne served with basmati rice

Sausages and mash 13.5
traditional Welsh pork and leek sausages served with creamy mashed potatoes, a rich onion gravy and seasonal vegetables

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Ham egg and chips 12
home cooked ham served with chips and egg
*add a pineapple ring or an extra egg for 75p

From The Grill

8oz Welsh fillet steak 26
served with grilled tomato, onion rings, sautéed mushrooms and chips

12oz Welsh sirloin steak 24
served with grilled tomato, onion rings, sautéed mushrooms and chips

14oz Gammon steak 16
served with grilled tomato, fried egg, pineapple and chips
*add an extra egg or pineapple for 75p

Sauces - *stilton or peppercorn sauce 3*
Garlic butter 2

BBQ chicken 15
in plenty of spicy BBQ sauce, wrapped in bacon and topped with melted cheese with chips and seasonal vegetables

Garlic and herb chicken 14.5
served with garlic butter and a choice of chips or new potatoes and seasonal vegetables

Peppercorn chicken 14.5
grilled chicken breast served with our creamy peppercorn sauce with a choice of chips or new potatoes and seasonal vegetables

Soy and ginger belly pork ribs 16
pork belly strips in a soy and ginger marinade served with chips and coleslaw

Fish

Grilled salmon fillet 18
served in a white wine, pea and prawn sauce with seasonal vegetables and new potatoes

Breaded whole tail scampi 14.5
served with chips and garden peas

Battered cod 15
served with chips and mushy peas

Sides

Onion rings 3.9 Coleslaw 3.5

Halloumi fries with honey and sesame 4.5

Creamed potatoes 3.5 Seasonal vegetables 3.5

Garlic bread 3.5 add cheese for an extra 50p

Chips 3.5 House salad 3

Children's Menu

Starters

Soup of the day served with a crusty bread roll 4.5

Pieces of melon served with a fruity sauce 3.5

Breaded chicken bites with BBQ sauce dip 4.5

Main Courses

Beef lasagne served with garlic bread and salad 8

Sausages and mash with peas and gravy 7.5

Battered pieces of cod with chips and beans 8

Breaded chicken bites served with chips and beans 8

6oz Gammon steak with egg, pineapple and chips 9.5

Broccoli, new potato & cheese bake and garlic bread 7.5

Chicken and mango curry with basmati rice 8.5

Desserts

Vanilla, strawberry or chocolate ice cream 3.5

Strawberries and ice cream 4

Tasty hot chocolate fudge cake and ice cream 5

Desserts

Belgian waffle 6.75

served with honeycomb ice cream and toffee sauce

Sticky toffee pudding 6.25

served with butter scotch sauce and vanilla ice cream

Chocolate brownie 6.5

served with vanilla ice cream and toffee sauce

Cheesecake of the day 6.25

served with pouring cream

Apple and raspberry crumble 6.25

served with custard

Eton mess 6.75

crushed meringue and strawberries folded into whipped raspberry cream

Crème Brûlée 6.25

Allergies and Intolerances - Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We do understand the dangers to those with severe allergies, so advise you to please speak to a member of the team who may be able to help you make an alternative choice when ordering food or drink. Our cooking oil contains genetically modified ingredients.

Please be aware that during busier times there can be a longer wait for your food or drinks.

We now only provide one bill per table. We do accept more than one payment although it is the responsibility of the party organiser to calculate each payment and make sure the entire bill has been paid.

If you are not entirely happy with the service or food you receive then please let us know straight away. We want all our guests to have the best experience with us.

Drinks Menu

Soft Drinks

Belvoir Sparkling Elderflower 3.95

Franklin's Rose Lemonade 4.2

Fentimans Ginger Beer 4.2

Appletiser 2.95

J20 Apple & Mango 3.2

J20 Apple & Raspberry 3.2

J20 Orange & Passion Fruit 3.2

Pepsi Max 3.8/2

Diet Pepsi 3.8/2

R Whites Lemonade 3.8/2

Soda Water 2/1

Bottled Coke 2.9

Bottled Diet Coke 2.9

Tango Sugar Free Orange 2.95

Fruit Shoot Orange 2.3

Fruit Shoot Apple & Blackcurrant 2.3

Frobishers Apple Juice 3.2

Britvic Orange Juice 2.3

Britvic Bitter Lemon 2.3

Britvic Cranberry Juice 2.3

Britvic Ginger Ale 2.3

Britvic Tomato Juice 2.3

Britvic Pineapple Juice 2.3

Red Bull 2.9

Fevertree Original Tonic 2.7

Fevertree Slimline Tonic 2.7

Fevertree Elderflower Tonic 2.7

Britvic Original Tonic 2.2

Britvic Slimline Tonic 2.2

Britvic Elderflower Tonic 2.2

Whisky

Bells 3

Famous Grouse 3

Jameson 3.1

Glayva Liquor 3.2

Jack Daniel's 3.6

Southern Comfort 3.6

Welsh Penderyn Single Malt 3.8

Talisker Single Malt 4.1

Glenfiddich Single Malt 4.1

Jura Single Malt 4.1



Draught

Birra Moretti Lager 5.4/3

Madri Lager 5.2/2.8

Carling Extra Cold Lager 4.3/2.35

Heineken Zero Alcohol Lager 5.2/2.8

Strongbow Dark Fruits Cider 4.95/2.7

Stowford Press Cider 4.75/2.45

Unicorn Real Ale Bitter 3.9/2.15

Robinsons Smooth Bitter 3.9/£2.15

Guinness Stout 4.8/2.6

Bottles

Peroni Lager G/F 3.95

Budweiser Lager 3.95

Corona Lager 3.95

Beck's Alcohol free Lager 2.95

Old Tom Ale Beer 3.95

Trooper Ale Beer 3.95

Welsh Black Dragon Cider 4.7

Magners Cider 4.7

Old Mout Cider 4.7

Rekorderlig Passion Fruit Cider 4.7

Rekorderlig Strawberry & Lime Cider 4.7

VK Blue Alcopop 3.95

Spirits

Smirnoff Vodka 3

Belvedere Vodka 3.8

Toffee Vodka 3.2

Bacardi 3

Captain Morgan Dark Rum 3

Captain Morgan Spiced Rum 3

Wood's Rum 3.4

Kraken Rum 3.2

Martini Rosso 3

Martini Extra Dry 3

Archers 3

Malibu 3

Tia Maria 3.2

Baileys 3.2

Croft Original Sherry 3.2

Harvey's Bristol Cream 3.2

Harvey's Amontillado Sherry 3.2

Taylor's Port 3.2

Courvoisier 3.3

Remy Martin 4.4

Disaronno 3.2

Sambuca 3

Pimm's No1 3

Jägermeister 3

Time for a GIN?...

Aber Falls Rhubarb & Ginger with grapefruit and mint 4.2

Aber Falls Orange Marmalade with grapefruit 4.2

Manchester Pink with raspberries and mint 4.4

Brockmans with blueberries 4.2

Hendrick's with a slice of cucumber 4.2

Sipsmith Lemon Drizzle with a slice of lemon 4.2

Lakes Elderflower Liquor with grapefruit and mint 4.2

Warner's Honeybee with a slice of lemon 4.2

Boë Violet Gin with blueberries 4.1

Boë Apple & Lime with a slice of lime 4.1

Boë Passion Fruit with raspberries and grapefruit 4.1

Bombay Sapphire with a slice of lime 3.8

Sevilla Orange with a slice of grapefruit 3.8

Gordon's with a slice of lemon 3.5

Gordon's Pink with raspberries 3.6

To finish the evening...

Special liqueur coffee of your choice 7.5

Cappuccino 3.45

Mochaccino 3.45

Caffe latte 3.45

Latte macchiato 3.45

Americano 2.85

Espresso 2.4

Hot chocolate 3.45

Pot of breakfast tea 2.85

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Reviews ★★★★★

