

Tafarn Yr Afr The Goat Inn



Starters

Homemade soup of the day 6.5

served with crusty bread roll

Creamy garlic mushrooms 7.5

served on toasted ciabatta

Prawn cocktail 8.9

a twist on the traditional prawn cocktail served with Marie Rose sauce, cos lettuce and wholemeal bread

Korean BBQ chicken 7

crispy chicken breast bites coated in a Korean BBQ glaze and topped with spring onion and sesame

Torpedo prawns 7.5

in a panko crumb served with a sweet Thai chilli dip

Pate of the day 7.5

served with a Welsh caramelised red onion chutney and wholemeal toast

Breaded whitebait 7

served with tartare sauce & lemon wedge

Salt and pepper mini sausages 7

mini sausages coated in a sweet and sticky salt & pepper glaze

Tomato bruschetta 6.5

toasted bruschetta topped with with finely chopped tomato, basil and balsamic dressing

Halloumi fries 6

halloumi fries dressed with honey and sesame

Garlic bread 4

add cheese for an extra 75p

Main Meals

Braised Welsh steak 17

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

Beef lasagne 16.5

Welsh steak mince lasagne served with garlic bread and house salad

Braised Welsh lamb 22

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

Half roast duck 21

served in a morello cherry sauce with seasonal vegetables and a choice of chips or creamy mashed potatoes
(minimum 30 minutes cooking time)

Pie of the day 16.5

served with puff pastry lid, seasonal vegetables and chips

Chicken & mango curry 16.5

a sweet curry with medium heat served with basmati rice and poppadum
*add an extra poppadum for 75p

Sweet potato & spinach curry 15.5

a sweet curry with medium heat served with basmati rice and a poppadum
*add an extra poppadum for 75p

Spring vegetable risotto 15.5

a pea and spring green risotto served with garlic bread

Sausages and mash 15.5

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

Seafood tagliatelle 17

mussels, squid and prawns served in a bed of tagliatelle pasta and a creamy garlic, chilli & parmesan sauce, topped with garlic breadcrumbs

Grilled salmon fillet 18.5

served in a lemon & dill white wine sauce with seasonal vegetables and new potatoes

Breaded whole tail scampi 15.5

Whitby whole tail scampi served with chips and garden peas

Battered cod 16.5

home battered cod served with chips and mushy peas

From The Grill

8oz Welsh fillet steak 28

served with grilled tomato, onion rings, field mushroom and chips

10oz Welsh sirloin steak 26

served with grilled tomato, onion rings, field mushroom and chips

14oz Gammon steak 17

served with grilled tomato, fried egg, pineapple and chips
*add an extra egg or pineapple for 75p

*Sauces - stilton, peppercorn or creamy mushroom 3.5
Garlic butter 2.5*

Butterfly chicken breast with a sauce of your choice 15.5

spicy BBQ or peppercorn, served with chips and seasonal vegetables
add bacon for an extra £1
add cheese for an extra 75p

Garlic and herb chicken 16

served with garlic butter and a choice of chips or new potatoes and seasonal vegetables

Craig Goch burger 16

Welsh beef burger in brioche bun, topped with bacon, Welsh cheddar cheese, onion rings, house relish, chips and coleslaw

Soy and ginger belly pork ribs 16.5

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

Sides

Onion rings 3.9

Coleslaw 3.5

Halloumi fries with honey and sesame 6

Creamed potatoes 3.5

Seasonal vegetables 3.5

Garlic bread 4 add cheese for an extra 75p

Chips 3.75

House salad 3.50

Children's Menu

Starters

Soup of the day served with a crusty bread roll 4.5

Breaded chicken bites with BBQ sauce dip 4.5

Main Courses

Beef lasagne served with garlic bread and salad 8

Pork and leek 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 7.5

served with honeycomb ice cream and toffee sauce

Sticky toffee pudding 7.5

served with butter scotch sauce and vanilla ice cream

Chocolate brownie 7

served with vanilla Ice cream and toffee sauce

Cheesecake of the day 7

served with pouring cream

Apple and raspberry crumble 7.5

served with custard

Eton mess 7.5

crushed meringue and strawberries folded into whipped raspberry cream

Crème brûlée 7

Strawberry and white chocolate sundae 7.5

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 4.2

Franklin's Rose Lemonade 4.2

Fentimans Ginger Beer 4.2

Appletiser 3.4

J20 Apple & Mango 3.4

J20 Apple & Raspberry 3.4

J20 Orange & Passion Fruit 3.4

Pepsi Max 3.9/2.1

Diet Pepsi 3.9/2.1

R Whites Lemonade 3.9/2.1

Soda Water 2/1

Bottled Coke 3.2

Bottled Diet Coke 3.2

Tango Sugar Free Orange 2.9

Fruit Shoot Orange 2.6

Fruit Shoot Apple & Blackcurrant 2.6

Frobishers Apple Juice 3.4

Britvic Orange Juice 2.6

Britvic Bitter Lemon 2.6

Britvic Cranberry Juice 2.6

Britvic Ginger Ale 2.6

Britvic Tomato Juice 2.6

Britvic Pineapple Juice 2.6

Red Bull 3.5

Fevertree Original Tonic 2.8

Fevertree Slimline Tonic 2.8

Fevertree Elderflower Tonic 2.8

Britvic Original Tonic 2.4

Britvic Slimline Tonic 2.4

Britvic Elderflower Tonic 2.4

Whisky

Bells 3.2

Famous Grouse 3.2

Jameson 3.4

Glavyva Liquor 3.4

Jack Daniel's 3.8

Southern Comfort 3.8

Welsh Penderyn Single Malt 4

Talisker Single Malt 4.4

Glenfiddich Single Malt 4.4

Jura Single Malt 4.2

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Tafarn yr Afr Glandwyfach**

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thegoatinn

Draught

Birra Moretti Lager 5.6/3

Madri Lager 5.4/2.8

Carling Extra Cold Lager 4.7/2.4

Stowford Press Dark Berry 4.95/2.7

Stowford Press Cider 4.9/2.6

Unicorn Real Ale Bitter 3.95/2.15

Cwrw'r Ddraig Aur Real Ale 3.95/2.15

Robinsons Smooth Bitter 3.95/£2.15

Guinness Stout 5.4/2.8

Hopnik IPA 5.4/2.8

Bottles

Peroni Lager G/F 3.95

Budweiser Lager 3.95

Corona Lager 3.95

Old Tom Ale Beer 4.2

Trooper Ale Beer 4.2

Welsh Black Dragon Cider 4.8

Magners Cider 4.8

Old Mout Berries & Cherries 4.8

Old Mout Pineapple & Raspberry 4.8

Rekorderlig Passion Fruit Cider 4.8

Rekorderlig Strawberry &

Lime Cider 4.8

VK Blue Alcopop 3.95

Spirits

Smirnoff Vodka 3.3

Belvedere Vodka 4.3

Toffee Vodka 3.4

Bacardi 3.4

Captain Morgan Dark Rum 3.4

Captain Morgan Spiced Rum 3.4

Wood's Rum 3.8

Kraken Rum 3.8

Martini Rosso 3.8

Martini Extra Dry 3.8

Archers 3.4

Malibu 3.4

Tia Maria 3.4

Baileys 3.8

Croft Original Sherry 3.3

Harvey's Bristol Cream 3.3

Harvey's Amontillado Sherry 3.3

Taylor's Port 3.9

Courvoisier 3.8

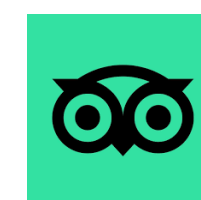
Remy Martin 4.8

Disaronno 3.8

Sambuca 3.5

Pimm's No1 3.4

Jägermeister 3.4



Time For A Gin?...

Aber Falls Rhubarb & Ginger with grapefruit and mint 4.3

Aber Falls Orange Marmalade with grapefruit 4.3

Manchester Pink with raspberries and mint 4.5

Brockmans with blueberries 4.3

Hendrick's with a slice of cucumber 4.3

Sipsmith Lemon Drizzle with a slice of lemon 4.3

Lakes Elderflower Liquor with grapefruit and mint 4.3

Warner's Honeybee with a slice of lemon 4.3

Boë Violet Gin with blueberries 4.2

Boë Apple & Lime with a slice of lime 4.2

Boë Passion Fruit with raspberries and grapefruit 4.2

Bombay Sapphire with a slice of lime 3.9

Sevilla Orange with a slice of grapefruit 3.9

Gordon's with a slice of lemon 3.6

Gordon's Pink with raspberries 3.7

Or How About A Cocktail?

Espresso Martini 8.5

this creamy, indulgent cocktail blends rich espresso, vodka and coffee liqueur which is perfect for coffee lovers

Pornstar Martini 8.5

a classic, the perfect combination of passion fruit, vanilla vodka, citrus and served with a Prosecco chaser

Apple of My Eye 8.5

a blend of premium gins, mixed with raspberry, apple and lemon for the perfect balance of sweet and sour

To finish the evening...

Special liqueur coffee of your choice 7.9

Cappuccino 3.65

Mochaccino 3.65

Caffe latte 3.65

Latte macchiato 3.45

Americano 2.95

Espresso 2.5

Hot chocolate 3.65

Pot of breakfast tea 2.95