

# 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

**Thai salmon fishcakes 8.5**  
in panko breadcrumbs and served with a zesty dill mayonnaise

**Sticky mini sausages 7**  
coated in a sweet and sticky glaze

**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 22**  
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 17**  
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 16**  
a sweet curry with medium heat served with basmati rice and a poppadum  
\*add an extra poppadum for 75p

**Beetroot, pesto & butternut squash wellington 16**  
served with creamy mashed potatoes, vegetables and a sweet onion gravy

**Sausages and mash 16**  
traditional Welsh pork and leek sausages served with creamy mashed potatoes, a rich onion gravy and seasonal vegetables

**King prawn & chorizo tagliatelle 18**  
in a creamy pesto sauce served with garlic bread

**Grilled salmon fillet 18.5**  
served in a lemon & dill white wine sauce with seasonal vegetables and new potatoes

**Breaded whole tail scampi 16**  
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 29**  
served with grilled tomato, onion rings, field mushroom and chips

**10oz Welsh sirloin steak 27**  
served with grilled tomato, onion rings, field mushroom and chips

**14oz Gammon steak 18**  
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 16**  
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 17**  
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

### Lemon tart 7.5

served with Chantilly 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

Fevertree 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

### 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

Laphroaig Single Malt 4.4

Jura Single Malt 4.2

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Tafarn yr Afr Glandwyfach**

On Instagram

**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 5.4/2.8

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

Warre's Port 3.9

Courvoisier 3.8

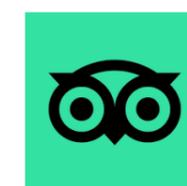
Remy Martin 4.8

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

Tanqueray London Dry 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

Tanqueray Sevilla Orange with a slice of grapefruit 3.9

Gordon's London Dry with a slice of lemon 3.6

Gordon's Pink with raspberries 3.7

Gordon's Sicilian Lemon with a slice of lemon 3.8

## 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