

Tafarn Yr Afr The Goat Inn



Starters

Homemade soup of the day 7.5
Served with a crusty bread roll

Creamy garlic mushrooms 8.5
Served on toasted ciabatta

Shredded duck bao buns 10.5
Shredded duck in a hoisin sauce with spring onions & cucumber

Prawn cocktail 9.75
A classic served with bloody Mary sauce and wholemeal bread

Korean BBQ chicken 9
Crispy chicken breast bites coated in a Korean BBQ glaze, topped with spring onion and sesame

Torpedo prawns 9
In a panko crumb served with a sweet Thai chilli dip

Sticky honey & chilli halloumi fries 7.5
Served with rocket and balsamic glaze

Cheese & leek croquettes 8.5
Served with a wholegrain mustard mayonnaise

Garlic bread 5
Add cheese for an extra £1

Mains

Braised Welsh steak 18.5
Served in a rich onion gravy with seasonal vegetables and a choice of chips or creamy mashed potatoes

Beef lasagne 18.5
Welsh steak mince lasagne served with garlic bread and house salad

Braised Welsh lamb 26
Served in a rich cranberry and onion gravy with seasonal vegetables and a choice of chips or creamy mashed potatoes

Half roast duck 28
Served in a morello cherry sauce with seasonal vegetables and a choice of chips or creamy mashed potatoes

Pie of the day 18.5
Served with a puff pastry lid, seasonal vegetables and a choice of chips or creamy mashed potatoes

Chicken and mango curry 18.5
A sweet curry with medium heat, served with basmati rice and poppadum
*add an extra poppadum for £1

Glamorgan sausages 18
Traditional Welsh homemade vegetarian sausages served with creamy mashed potatoes and a honey & wholegrain mustard sauce

Beetroot & butternut squash wellington 18.5
Served with creamy mashed potatoes, vegetables and a sweet onion gravy

Sausages and mash 17.5
Traditional Welsh pork and leek sausages served with creamy mashed potatoes, a rich onion gravy and seasonal vegetables

Creamy parmesan, chicken, pancetta & garlic tagliatelle 19
Served with garlic bread

Soy and ginger belly pork 19
Pork belly strips in a soy and ginger marinade served with chips and coleslaw

Grilled salmon fillet 19.5
Served in a lemon & dill white wine sauce with new potatoes and seasonal vegetables

Breaded wholetail scampi 18
Whitby wholetail scampi served with chips and garden peas

Beer battered haddock 18.5
In our homemade beer batter served with chips and mushy peas

From the Grill

8oz Welsh fillet steak 32
Served with grilled tomato, onion rings, field mushroom and chips

10oz Welsh sirloin steak 29
Served with grilled tomato, onion rings, field mushroom and chips

14oz Gammon steak 19
Served with grilled tomato, fried egg, pineapple and chips
*Add an extra egg or pineapple for £1

Sauces - stilton, peppercorn or creamy mushroom 3.75
Garlic butter 3.5

Hunter's chicken 18.5
Butterfly chicken breast topped with bacon and mozzarella cheese in a smoky BBQ sauce served with seasonal vegetables and a choice of chips or creamy mashed potatoes

Peppercorn chicken 17.5
Butterfly chicken breast in a creamy peppercorn sauce served with seasonal vegetables and a choice of chips or creamy mashed potatoes

Smoky BBQ ribs 18.5
Half rack of ribs served with chips and coleslaw

Welsh beef burger 18.5
Welsh beef in a brioche bun with Welsh cheddar cheese, bacon, onion rings, house relish, chips and coleslaw

Buttermilk chicken burger 18
Buttermilk chicken in a brioche bun with sweet chilli jam, Welsh cheddar cheese, bacon, onion rings, chips and coleslaw

Sides

Onion rings 5.5 House salad 4.5
Creamed potatoes 5 Coleslaw 4
Chips 4.5 Seasonal vegetables 5
Garlic bread 5 add cheese for an extra £1
Halloumi fries with honey and sesame 7.5

Children's menu

Starters

Soup of the day 4.75
served with a crusty bread roll

Breaded chicken bites 4.75
with bbq sauce dip

Mains

Beef lasagne 9
Served with garlic bread and salad

Pork and leek sausages 8.5
Served with creamy mashed potatoes, peas and gravy or chips and beans

Battered pieces of cod 9
Served with creamy mashed potatoes and peas or chips and beans

Breaded chicken Bites 9
Served with creamy mashed potatoes and peas or chips and beans

Glamorgan sausages 8.5
Served with creamy mashed potatoes, peas and vegetarian gravy

Desserts

Vanilla, strawberry or chocolate ice cream 4.5
Tasty hot chocolate fudge cake & Ice cream £6

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Desserts

Belgian Waffle 8.25

Served with honeycomb ice cream and toffee sauce

Sticky toffee pudding 8.25

Served with butterscotch sauce and vanilla ice cream

Chocolate brownie 8

Served with vanilla ice cream and toffee sauce

Cheesecake of the day 8

Served with pouring cream

Apple & raspberry crumble 8

Served with custard

Crepe of the day 8.25

Served with ice cream

Crème Brûlée 8

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.

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.

Soft drinks

Belvoir Sparkling Elderflower 4.4
Fever Tree Rose Lemonade 4.4
Fevertree Ginger Beer 4.4
Appletiser 3.7
J20 Apple & Mango 3.7
J20 Apple & Raspberry 3.7
J20 Orange & Passion Fruit 3.7
Pepsi Max 3.95/2.3
Diet Pepsi 3.95/2.3
R Whites Lemonade 3.95/2.3
Soda Water 2/1
Bottled Coke 3.5
Bottled Diet Coke 3.5
Tango Sugar Free Orange 2.95
Fruit Shoot Orange 2.9
Fruit Shoot Apple & Blackcurrant 2.9
Frobishers Apple Juice 3.7
Britvic Orange Juice 2.9
Britvic Bitter Lemon 2.9
Britvic Cranberry Juice 2.9
Britvic Ginger Ale 2.9
Britvic Tomato Juice 2.9
Britvic Pineapple Juice 2.9
Red Bull 3.75
Fevertree Original Tonic 3.2
Fevertree Slimline Tonic 3.2
Fevertree Elderflower Tonic 3.2
Britvic Original Tonic 2.9
Britvic Slimline Tonic 2.9

Whisky

Bells 3.5
Famous Grouse 3.5
Jameson 3.7
Jack Daniel's 4.1
Southern Comfort 4.1
Welsh Penderyn Single Malt 4.4
Talisker Single Malt 4.9
Laphroaig Single Malt 4.9
Jura Single Malt 4.8
Glayva 3.5
Drambuie 4.2

Drinks

Draught

Birra Moretti Lager 6.1/3.1
Madri Lager 5.8/3
Carling Extra Cold Lager 4.9/2.6
Stowford Press Dark Berry 5.6/2.9
Stowford Press Cider 5.4/2.9
Unicorn Real Ale Bitter 4.6/2.4
Robinsons Smooth Bitter 4.3/2.3
Guinness Stout 6/3.1
Hopnik IPA 5.8/3

Bottles / Cans

Peroni Lager G/F 3.95
Budweiser Lager 3.95
Corona Lager 3.95
Welsh Black Dragon Cider 4.95
Magners Cider 4.95
Old Mout Berries & Cherries 4.95
Old Mout Pineapple & Raspberry 4.95
Rekorderlig Passion Fruit Cider 4.95
Rekorderlig Strawberry & Lime Cider 4.95
Guinness 0% 5.6
Heineken 0% 3.95

Spirits

Smirnoff Vodka 3.8
Grey Goose Vodka 4.8
Passoa 3.6
Bacardi 3.6
Captain Morgan Dark Rum 3.9
Captain Morgan Spiced Rum 3.9
Wood's Rum 4.2
Kraken Rum 4.1
Martini Rosso 3.9
Martini Extra Dry 3.9
Archers 3.6
Malibu 3.6
Tia Maria 3.6
Baileys 4.2
Croft Original Sherry 3.4
Harvey's Bristol Cream 3.4
Harvey's Amontillado Sherry 3.4
Courvoisier 4.45
Remy Martin 4.9
Disaronno 3.9
Sambuca 3.6
Pimm's No1 3.6
Jägermeister 3.6
Tequila Rose 3.6
Aperol 3.6

Time for a Gin?

Aber Falls Orange Marmalade with an orange slice 4.5
Hendrick's with a slice of cucumber 4.5
Bombay Sapphire with a slice of lime 4.1
Gordon's London Dry with a slice of lemon 3.8
Gordon's Pink with a strawberry slice 3.9
Pearsons Botanicals rhubarb & ginger alcohol free with an orange slice 4.5



Shake things up with a cocktail!

Espresso Martini 10.5

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

Pornstar Martini 10.5

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

Aperol Spritz 10.5

A glowing fusion of bitter orange Aperol, Prosecco and a dash of soda garnished with a slice of orange



To finish the evening..

Special liqueur coffee of your choice 8.2

Cappuccino 3.95

Mochaccino 3.95

Caffe latte 3.95

Latte macchiato 3.65

Americano 3.65

Espresso 3.2

Hot chocolate 3.95

Pot of breakfast tea 3.75

