

Tafarn Yr Afr

The Goat Inn



STARTERS

Homemade soup of the day 7.7
Garnished with croutons

Creamy garlic mushrooms 8.7
Served on toasted ciabatta

Prawn cocktail 9.95
A classic served with Marie Rose sauce and wholemeal bread

Welsh rarebit 8
A savoury cheese & ale sauce on toasted ciabatta

Korean BBQ chicken 9.2
Crispy chicken breast bites coated in a Korean BBQ glaze, topped with spring onion

Hummus 7
With caramelised onion and salt & pepper tortilla chips

Honey halloumi fries 7.7
Served with rocket and balsamic glaze

Tomato bruschetta 7.5
Toasted ciabatta drizzled with garlic oil, topped with tomato, red onion, basil and a balsamic glaze

MAINS

Braised Welsh steak 18.9
Served in a rich onion gravy with seasonal vegetables and a choice of chips or creamy mashed potatoes

Beef lasagne 18.7
Welsh steak mince lasagne served with garlic bread and house salad

Braised Welsh lamb 28
Served in a rich cranberry and onion gravy with seasonal vegetables and a choice of chips or creamy mashed potatoes

Half roast duck 29
Served in a morello cherry sauce with seasonal vegetables and a choice of chips or creamy mashed potatoes
(Minimum cooking time 30 mins)

Pie of the day 18.9
Served with a puff pastry lid, seasonal vegetables and a choice of chips or creamy mashed potatoes

Chicken and mango curry 18.9
A sweet curry with medium heat, served with basmati rice and poppadum
*add an extra poppadum for £1

Glamorgan sausages 18.5
Traditional Welsh vegetarian sausages served with creamy mashed potatoes and a honey & wholegrain mustard sauce

Pork loin 18
Pork loin with garlic mashed potatoes, crispy cabbage and an apple cider sauce

Sausages and mash 18
Traditional Welsh pork sausages served with creamy mashed potatoes, a rich onion gravy and seasonal vegetables

Chicken, bacon & courgette tagliatelle 19.5
In a creamy parmesan & chilli sauce, served with garlic bread

Soy and ginger belly pork 19.5
Pork belly strips in a soy and ginger marinade served with chips and coleslaw

Butternut squash crumble 17.5
Butternut squash, cherry tomato & spinach crumble served with creamy mashed potatoes, vegetables and a sweet onion gravy

Grilled salmon fillet 19.8
Served in a lemon & dill white wine sauce with new potatoes and seasonal vegetables

Breaded wholetail scampi 18.5
Whitby wholetail scampi served with chips and garden peas

Beer battered haddock 18.9
In our homemade beer batter served with chips and mushy peas

Fish burger 18.5
Crispy panko haddock burger in a brioche bun with homemade dill tartare sauce and fries

FROM THE GRILL

8oz Welsh fillet steak 33
Served with grilled tomato, onion rings, field mushroom and chips

10oz Welsh sirloin steak 29.5
Served with grilled tomato, onion rings, field mushroom and chips

Gammon steak 19.5
Served with grilled tomato, fried egg, pineapple and chips
*Add an extra egg or pineapple for £1.5

Sauces - stilton, peppercorn or creamy mushroom 3.95
Garlic butter 3.75

Hunter's chicken 18.9
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 17.8
Butterfly chicken breast in a creamy peppercorn sauce served with seasonal vegetables and a choice of chips or creamy mashed potatoes

Smash burger 18.9
Welsh beef smash burger in a brioche bun topped with candied bacon, cheddar cheese, fried onions and homemade burger sauce, served with fries and coleslaw

SIDES

Onion rings 6
Creamed potatoes 6
House salad 5
Coleslaw 4.5

Chips 5.5
Seasonal vegetables 6

Garlic bread 5.5 add cheese for an extra £1.5

Halloumi fries with honey 7.9

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 9.2
Served with garlic bread and salad

Pork sausages 8.7
Served with creamy mashed potatoes, peas and gravy or chips and beans

Breaded scampi 9.2
Served with creamy mashed potatoes and peas or chips and beans

Battered chicken bites 9.2
Served with creamy mashed potatoes and peas or chips and beans

Tomato pasta 8.7
Tagliatelle in a tomato sauce, served with garlic bread

Cheese Burger 9.2
Served with chips and beans

Desserts

Vanilla, strawberry or chocolate ice cream 4.9

Tasty hot chocolate fudge cake & ice cream £6.5



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DESSERTS

Belgian Waffle 8.5

Served with vanilla ice cream and toffee sauce

Sticky toffee pudding 8.5

Served with butterscotch sauce and vanilla ice cream

Chocolate brownie 8.25

Served with vanilla ice cream and toffee sauce

Cheesecake of the day 8.25

Served with pouring cream

Apple & raspberry crumble 8.5

Served with custard

White chocolate & raspberry bread and butter pudding 8.5

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 4.6

Franklins Rose Lemonade 4.6

Fevertree Ginger Beer 4.6

Appletiser 3.9

J20 Apple & Raspberry 3.9

J20 Orange & Passion Fruit 3.9

Pepsi Max 4.2/2.5

Diet Pepsi 4.2/2.5

R Whites Lemonade 4.2/2.5

Soda Water 2/1

Bottled Coke 3.6

Bottled Diet Coke 3.6

Tango Sugar Free Orange 2.95

Fruit Shoot Orange 2.95

Fruit Shoot Apple & Blackcurrant 2.95

Frobishers Apple Juice 3.8

Britvic Orange Juice 3

Britvic Cranberry Juice 3

Britvic Ginger Ale 3

Britvic Tomato Juice 3

Britvic Pineapple Juice 3

Red Bull 3.85

Fevertree Original Tonic 3.4

Fevertree Slimline Tonic 3.4

Fevertree Elderflower Tonic 3.4

Britvic Original Tonic 2.95

Britvic Slimline Tonic 2.95

Small Still Water 2.95

Small Sparkling Water 2.95

Whisky

Bells 3.6

Jameson 3.8

Jack Daniel's 4.2

Southern Comfort 4.2

Welsh Penderyn Single Malt 4.5

Talisker Single Malt 5

Jura Single Malt 4.9

Glavya 3.7

Drambuie 4.3

DRINKS

Draught

Birra Moretti Lager 6.3/3.2

Madri Lager 6/3.1

Carling Extra Cold Lager 4.95/2.75

Stowford Press Dark Berry 5.8/3.1

Stowford Press Cider 5.6/3

Unicorn Real Ale Bitter 4.75/2.5

Robinsons Smooth Bitter 4.4/2.4

Guinness Stout 6.2/3.2

Hopnik IPA 5.95/3.1

Bottles / Cans

Peroni Lager G/F 4.1

Corona Lager 4.1

Welsh Black Dragon Cider 5.1

Magners Cider 5.1

Old Mout Berries & Cherries 5.1

Old Mout Pineapple & Raspberry 5.1

Rekorderlig Passion Fruit Cider 5.1

Rekorderlig Strawberry & Lime Cider 5.1

Guinness 0% 5.6

Heineken 0% 3.95

Spirits

Smirnoff Vodka 3.9

Grey Goose Vodka 4.9

Passoa 3.7

Bacardi 3.7

Captain Morgan Dark Rum 4

Captain Morgan Spiced Rum 4

Wood's Rum 4.3

Kraken Rum 4.2

Martini Rosso 4

Martini Extra Dry 4

Archers 3.7

Malibu 3.7

Tia Maria 3.7

Baileys 4.2

Croft Original Sherry 3.5

Harvey's Bristol Cream 3.5

Courvoisier 4.55

Disaronno 4

Sambuca 3.7

Pimm's No1 3.7

Jägermeister 3.7

Tequila Rose 3.7

Aperol 3.7

Time for a Gin?

Aber Falls Orange Marmalade with an orange slice 4.6

Hendrick's with a slice of cucumber 4.7

Bombay Sapphire with a slice of lime 4.2

Gordon's London Dry with a slice of lemon 4.1

Gordon's Pink with a strawberry slice 4.1

Whitley Neill rhubarb & ginger with an orange slice 4.4

Pearsons Botanicals rhubarb & ginger alcohol free with an orange slice 4.6



Shake things up with a cocktail!

Espresso Martini 10.75

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

Pornstar Martini 10.75

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

Aperol Spritz 10.75

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 8.5

Cappuccino 4.1

Mochaccino 4.1

Caffe latte 4.1

Americano 3.75

Espresso 3.3

Hot chocolate 4.1

Pot of breakfast tea 3.95

