



Welcome to The Tywarnhayle Inn
If you haven't sanitised your hands on the way in, please do so now using the nearest sanitiser station, thank You.
Please follow the Guidance Below and have a great day.

Please do not move the furniture or add chairs to you table, only a member of staff can do this so please ask.

**There is only one Menu for each table, but our Food, Soft Drinks and Wine List can be found on our Facebook Page or Website www.tywarnhayleinn.co.uk
You can find our Full Covid 19 Risk Assessment there too.**

If you have booked then we have your Track & Trace details, if not, please "Check In" on Facebook as this will help or the Floor Manager will ask you for your details. Its your choice if you provide this or not, but we encourage it to assist Track & Trace.

Children must be in their seats at the table unless accompanied by an Adult & please keep moving around to a minimum.

Try to keep 2m Social Distance or 1m+ where this isn't practical.

Do not queue for the Toilets when possible, try in a few minutes. There are also 2 Disabled Friendly, Unisex Toilets with Baby Changing for anyone to use in the Beer Garden, please accompany Children.

Once you are ready to order, ONE person please join the socially distant queue at the bar, no children in the queue please.

Do not touch the Bar & please use Card or Contactless whenever possible.

We will not be running Tabs, you must pay when you order so keep trips to the Bar to a minimum & order in one visit when you can.

Cutlery & Condiments will be handed out at the Till, please ask if you would like extra.

When you have finished eating and drinking, please stack your plates at the end of your table, same with glasses, to minimise time at the table & Contact, thanks.

Dogs MUST be kept on a lead, off the furniture & under control at your table, dog bowls are available in the Beer Garden & treats are for sale at the bar.

Main Menu Served from 11.30am – 9.00pm

**One Person please place your order at the bar and have your table number handy
Once ready your meal will be brought to your table**

CORNISH PASTIES

from Award Winning Prima Bakeries

Traditional Cornish Steak £5 or Country Vegetable £5 (vn) (df)

Add a side portion of hand cut skin on Chips £2.20 (vn) (df)

SANDWICHES, WRAPS & BAGUETTES

(served until 6pm)

North Atlantic peeled Prawns in home made Marie Rose Sauce £9

Streaky Back Bacon, Melted Cornish Brie & Cranberry Sauce £8

Mature Cheddar with our own Apple & Cornish Doom Bar Ale Chutney £7 (v)

Chargrilled 4oz Rump Steak Strips with Caramelised Red Onions £8

**All of the above come with Salad, on either Granary Bread, White Bread,
Flour Tortilla Wrap or Baguette.**

On the side, choose either Root Vegetable Crisps or hand cut skin on Chips

PLOUGHMANS LUNCHESES

(served until 6pm)

All served with a selection of Pickles, Mixed Salad, Sliced Apple, Celery Sticks,
Apple & Cornish Doom Bar Ale Chutney
& Thick Cut White Bread, Granary Bread or Baguette

Choose From

Smoked Mackerel Fillets £9 (cbdf)

West Country Honey Roast Ham & Mature Cheddar Cheese £9

Home Roasted Beef with Horseradish Sauce £9 (cbdf)

Trio of Cornish Cheeses: Yarg, Cornish Blue & Brie £9 (v)

STARTERS

Home Made Soup of the Day with Crusty Granary Bread £5.50 (vn)

Breaded Garlic Mushrooms with Side Salad and Garlic Mayonnaise £5.50 (v)

North Atlantic Peeled Prawns on a bed of Mixed Leaves topped
with Marie Rose Sauce & served with Crusty Granary Bread £7 (cbdf)

The Ty's FAMOUS MEZZES

Mediterranean Mezze Platter, Sun Blushed Tomatoes, Mixed Olives, Fire Roasted Red Pepper, our own Hummus, Prosciutto, Chorizo, Mozzarella, Toasted Pitta Bread, Balsamic Vinegar & Olive Oil £8.50

£6 without meat (v)

£5 without meat & cheese (vn)

The Ty's STACKED NACHOS

Corn Tortilla Chips Layered with Mozzarella & Cheddar Cheese, Jalapeño Peppers, Sour Cream, Guacamole & home made Salsa £6 (cbvn)

With... Chargrilled Chicken £10 Beef Chilli £10 Grilled Halloumi £8 (v)

SALADS

with Vinaigrette or Balsamic Dressing

Ty House Salad, Mixed Leaves with Cucumber, Cherry Tomatoes, Shaved Carrot, Red Onion, Mixed Olives, Radish & Crispy Croutons £7 (vn) (df)

The above Ty House Salad with

North Atlantic Peeled Prawns £10 (df) Chargrilled Chicken Breast £9 (df)

8oz Steak Strips £10 (df)

Home Made Falafel £8 (vn) (df)

PASTA & RICE

Home Made **Beef Lasagne** with Side Salad & Garlic Bread £12

Sun Blushed Tomato Pesto Tagliatelle with Kale & Walnuts

Served with Garlic & Olive Oil Bruschetta £10 (vn) (df)

with Chargrilled Chicken Strips £12.50 (df)

Seafood Linguine, King Prawns, Salmon & Mussels Poached in a White Wine, Double Cream & Chive Sauce, served with Crusty Bread £12.50

Pan Fried Chicken & Spanish Chorizo Risotto with Grated Parmesan £11.50 (gf)

Wild Mushroom Risotto with Fresh Sage & Pine Nuts £9.50 (vn) (gf) (df)

with Smoked Pancetta & grated Parmesan £12 (gf)

(v) Vegetarian (vn) Vegan (gf) Gluten Free (df) Dairy Free (cbdf) can be Dairy Free

CHEF'S FAVOURITE PUB CLASSICS

Home Made **Steak & Cornish Tribute Ale Pie** surrounded by Shortcrust Pastry served with Rich Ale Gravy, Creamy Mash Potato & Green Beans £12

Three Cornish Cumberland Pork Sausages with Creamy Mash Potato, Garden Peas & Caramelised Onion Gravy made with Cornish Doom Bar Ale £12

Go large & add two extra Sausages for £2.50

Hunter's Chicken, Chargrilled Chicken Breast, Streaky Bacon, our own BBQ Sauce, with Mature Cheddar & Mozzarella Cheeses served with home cut skin on Chips & Green Beans £14.50

make it a Caveman's by adding more Chicken & Bacon £3

West Country Honey Roast Ham, Two fried Cornish Free Range Eggs, home cut skin on Chips & Garden Peas £11.50 (df)

Home Made **Cottage Pie**, Traditional Recipe with Beef Mince, crowned with Creamy Mash Potato & Mature Cheddar Cheese with Garden Peas £11

Feel free to change our choice of Potato & Vegetable with yours! Choose From... a choice of Baked Potato, Creamy Mash or home cut skin on Chips & Garden Peas, Baked Beans, Green Beans, Onion Rings or Grilled Tomato

Home Made **Chilli con Carne** with Steamed Rice, Sour Cream, Corn Tortilla Chips & a pot of Jalapeño Peppers £11 (gf)

Our Own **Fragrant Chicken Balti Curry**, Steamed Rice, two Papadum and Mint & Cucumber Raita (Medium spiced) £11 (gf)

FROM THE GRIDDLE

8oz Rump Steak £14

10oz Sirloin Steak £18

Surf 'n' Turf, 8oz Rump Steak with Whole Tail Scampi £17.50

10oz Gammon Steak with a Cornish Free Range Egg & Grilled Pineapple Slice £13

The Famous Ty 20oz Mixed Grill, Rump Steak, Gammon Steak, Chicken Breast, Pork Loin, Lamb Chop, Cornish Cumberland Sausage, Cornish Hogs Pudding & a Cornish Free-range Egg £21

Add Scampi to your Mixed Grill for £3.50

Add a **Ty Port & Blue Cheese** (gf) or our own **Brandy & Peppercorn Sauce** £2.50 (gf)

All of the above are served with Roasted Tomato, Pan Fried Mushrooms, Onion Rings, Garden Peas & Home Cut Skin On Chips

HOME MADE BURGERS

Our Own **6oz Beef Burger** with Melted Mature Cheddar & Mozzarella £12
Feel free to double up for £3

Mexican Stack, 6oz Beef Burger topped with Beef Chilli, Tortilla Chips,
Guacamole, Sour Cream & Jalapeños £14

Chicken Fillet Marinated in Garlic & Rosemary £11 (df)
Double up for £3

The Ty Tower, 6oz Beef Burger with Beef Chilli,
Cheddar & Mozzarella Cheese, Streaky Bacon, Fried Mushrooms
& Onion Rings £15.50

Home Made **Seitan Burger** Flavoured with Soy Sauce, Asian Spices
& Maple Syrup £9.50 (vn) (df)
Double up for £3

**All of the above served in a Rustic Sour-dough, Poppy Seeded Bun
with skin on home cut Chips, Mixed Leaves, Tomato, Onion, Sliced Gherkin
& Burger Relish on the side**

Add 2 Rashers of Streaky Bacon for £1.50, home made Coleslaw for £1 (v) (df)
Or Mixed Mature Cheddar & Mozzarella Cheese £1.50

FISH & SHELLFISH

Tribute Ale Beer Battered Cod Fillet with Home Cut Skin on Chips,
Garden Peas, Home Made Tartare Sauce & a Lemon Wedge £11 (df)

Scampi & Chips, A Generous Portion of Whole Tail Scampi
served with Skin-on Chips, Garden Peas and a Side of Tartare Sauce £11 (df)

Our Own **Luxury Fish Pie** with Salmon, Cod, Smoked Haddock &
King Prawns in a Bechamel Sauce with Herby Cheese Mash Topping,
& Side Salad or Peas £13.50 (gf)

SIDE DISHES / SMALL PLATES

Mediterranean Olives £3 (df) (gf) (v) Home Cut Chips £2.20 (vn) (df)

Chips & Cheese £2.90 (v) Onion Rings £3.00 (v) (df) Garlic Bread & Cheese £3 (v)

Pan Fried Mushrooms £1 (v) (gf) Home Made Coleslaw £1 (v) (df) (gf)

Bread & Butter 70p (v) Side Salad £3 (vn) (df) (gf)

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CHILDREN'S MEALS

Battered Cod Fillet or Breaded Scampi with Chips & Peas £5 (df)

Cornish Sausage with Mash Potato & Baked Beans £5

Home Made **4oz Cheese Burger** & Chips £5

Grilled Chicken Burger & Chips £5 (df)

Seitan Burger & Chips £4.50 (vn) (df)

Our Own **Beef Lasagne** & Garlic Bread £5

Linguine Pasta with Tomato Ragu & Garlic Bread £4 (v)

Home Made **Hummus** with Carrot, Red Pepper & Cucumber Batons £4 (vn) (df) (gf)

DESSERTS

All of our desserts are home made on the premises except the Ice Cream which comes from Callestic Farm, Cornish Ice Cream, just up the road

Cornish Eton Mess, Fresh Strawberries, Meringue Pieces, Roddas Cornish Clotted Cream & Red Berry Coulis £5 (gf)

Sticky Toffee & Date Pudding with Butterscotch Sauce & Clotted Cream £5 (gf)

Home Made moist **Carrot Cake** made with a tangy Cream Cheese frosting topped with chopped Walnuts & Pecans £5 (gf)

Warm **Chocolate Brownie** with White Chocolate Chips & Roddas Clotted Cream £5 (gf)

Selection of **Cornish Ice Cream** (Vanilla, Chocolate or Strawberry) £5
Refreshing Cornish **Lemon Sorbet** £4 (df) (vn)

Traditional Cheeseboard with a Trio of Cornish Cheeses
Yarg, Cornish Blue & Brie £5.50 (v)

Why not add a 50 ml Glass of port for £2?

All of our menu is prepared absolutely from fresh so please allow time for the kitchen to prepare your meal to the highest standards, especially at busy times

Allergen & Intolerance Menus Available & Allergy information on request

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