

# THE GOLDEN MILE

C O U N T R Y I N N

## For The Table

Selection of artisan breads £3.50 **V** \*  
 Marinated mixed olives £3.50 **V** \*  
 Maple pork scratchings, apple sauce £3.50  
 Cockle popcorn, seaweed aioli £3.50\*



## To Start

Baked mini Camembert with tomato chutney and crusty dipping bread £6.25 **V** \*  
 'Three Little Piggies' - Pork & black pudding sausage roll, maple pork scratchings, honey glazed mini chorizo Iberico & home made apple sauce £6.95  
 Crispy plaice fingers in lemonade batter, minted peas & tartare sauce £7.25 \*  
 'Land & Sea' - Seared scallops, pressed pork belly, apple & vanilla puree, pork crackling £8.95\*  
 Beetroot bon bons, whipped goats cheese, toasted walnuts £5.95 **V**  
 Moules mariniere, crusty dipping bread £7.25  
 Soup du Jour, artisan bread £5.95\*  
 Chicken liver parfait, cranberry chutney, toasted brioche £6.25

## Moving On

Chef's pie of the day, buttered vegetables, creamy mash or hand-cut chips £13.50  
 Chef's curry of the day served with boiled wild and basmati rice, naan bread and mango chutney £12.50\* Add onion bhaji £1.75  
 Beer battered haddock fillet, mushy peas, tartare sauce, hand cut chips £11.95\*  
 Roasted ham, free range fried eggs, hand cut chips £11.95\*  
 Braised shoulder of lamb hotpot, buttered vegetables £15.95\*  
 Pan fried salmon fillet, tenderstem broccoli, honey mustard sauce, mixed salad £13.50  
 Pan fried seabass fillet, lemon & thyme roasted potatoes, roasted red peppers, chorizo Iberico, aioli £14.95  
 Golden Mile beef burger, crispy bacon, baby gem, tomato, cheese, Golden Mile relish in a brioche bun with skinny fries £13.50  
 Golden Mile veggie burger, butternut squash, beetroot & goats cheese burger, baby gem, tomato, Golden Mile relish in a brioche bun with skinny fries £12.75 v  
 Chicken supreme, root vegetable dauphinoise, buttered green beans, tenderstem broccoli, tarragon cream sauce £13.95 \*  
 Slow cooked pressed pork belly, bacon jam, leek & bacon hash, baked sage apple, cider gravy £14.95\*  
 Homemade lasagne al forno with garlic croutons and mixed salad leaves £11.95  
 Homemade feta and Mediterranean vegetable lasagne with garlic croutons and mixed salad leaves £11.95 **V**



## Steaks

All of our steaks are sourced from Cefn Mawr Farm and are served with roasted vine tomatoes, roasted field mushroom and hand-cut chips.

10oz Sirloin £17.95 \*  
 10oz Rib-eye £19.50 \*  
 8oz Fillet £23.95 \*



Make it 'Surf & Turf' - add tempura king prawns & garlic butter £3.00

Add a sauce for £2.50  
 Pink peppercorn - Garlic wild mushroom - Perl Las

## Salads

Caesar salad, baby gem, anchovies, bacon lardons, parmesan shavings, garlic croutons, Caesar dressing £8.95\*  
 Chicken Caesar salad, baby gem, anchovies, bacon lardons, parmesan shavings, garlic croutons, Caesar dressing £9.95\*  
 Pantysgawn goats cheese salad, pickled beetroot, toasted oats, walnuts £9.95 **V**\*

## Sandwiches - Served between 12pm and 5pm

Sandwiches on white or brown bread, served with home made coleslaw & hand-cut chips or skinny fries

Roast ham & cheddar cheese toastie £7.95\*  
 All day breakfast club sandwich, streaky bacon, pork sausage, fried egg, baby gem, tomato & a pot of baked beans £8.50\*  
 Perl Wen cheese & cranberry ciabatta £7.95 v  
 The New Yorker - black pepper beef pastrami, gherkins, emmental, mustard mayonnaise £7.95\*  
 Crispy pork belly & black pudding sandwich with home made apple sauce £7.95



## For the kids £6.50

Cod goujons and fries with peas or beans  
 Sausage and mash with gravy  
 Spaghetti Bolognaise  
 Chicken bites and fries with beans or peas  
 Beef burger in a brioche bun with fries

## Sides £3.50

Hand-cut chips    Skinny fries    Sweet potato fries  
 Creamy mash    Beer battered onion rings  
 Coleslaw    Garlic bread    Cheesy garlic bread

*V - Vegetarian option,  
 \* - indicates Gluten free option available on request. Menu subject to change (dependant on availability of fresh ingredients) and items are subject to availability.*

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**To Finish**

£6.50

Bruleed cinnamon & Cointreau rice pudding with vanilla ice cream\*

Pain perdu, winter berry compote, pistachio ice cream

Sticky toffee pudding, banana caramel sauce, chocolate ice cream

Warm chocolate fudge, chocolate sauce, chocolate ice cream

Vanilla cheesecake, toffee apple compote, apple ice cream

**Selection of local ice creams** - 3 scoops of your choice

£4.95\*

**Ice cream flavours**

Pistachio

Vanilla

Belgian chocolate

Apple pie

Mango sorbet

Green apple sorbet

Blackcurrant sorbet

**Children's ice cream** available - 2 scoops of your choice

£3.50

**Welsh artisan cheese board** – Perl Las, Perl Wen, oak smoked Cerwyn Pontmawr,  
Y Fenni cheddar with assorted flavour crackers and quince jelly

£7.95

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