

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, squid ink aioli £3.50*



To Start

Baked mini Camembert with spiced plum chutney and crusty dipping bread £6.25 **V** *
 'Three Little Piggies' - Pork & chorizo 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*
 Slow cooked rabbit casserole, sage & apple dumplings, Glamorgan cider sauce & buttered greens £14.95
 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, tom cheese, Golden Mile relish in a brioche bun with skin 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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