

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** *
 Trealy Farm honey glazed mini chorizo £3.50*



To Start

Baked mini Camembert, tomato & chilli jam, warm artisan bread £6.25 **V** *
 Chorizo Iberico hash, poached hens egg, roasted red pepper mayonnaise £6.25 *
 Crab and salmon fishcakes, chorizo picante jam, aioli £7.50 *
 Seared scallops, celeriac puree, samphire, sherry caramel £8.95 *
 Heritage tomato sourdough bruschetta, beech smoked lardo £6.50 **V** *
 Moules mariniere, crusty dipping bread £7.25 *
 Pan fried chicken livers, shallots, bacon, Pedro Ximenez sherry, cream, crusty dipping bread £5.75*

Moving On

Chef's pie of the day, buttered vegetables, creamy mash or hand cut chips £13.50
 Chef's curry of the day, boiled wild and basmati rice, naan bread, mango chutney £12.50 **V** * Add onion bhaji £1.95
 Beer battered haddock fillet, mushy peas, tartare sauce, hand cut chips £11.95 *
 Roasted ham, free range fried eggs, hand cut chips £11.95 *
 Salmon fillet saltimbocca, gremolata potatoes, buttered greens £14.95 *
 Wholegrain crumb coated langoustine scampi, crushed peas, hand cut chips, tartare sauce £12.95
 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 rel in a brioche bun with skinny fries £12.75 **v**
 Golden Mile lamb & mint burger, baby gem, tomato, Golden Mile relish in a brioche bun with skinny fries
 Chicken supreme, root vegetable dauphinoise, buttered greens, tarragon cream sauce £14.50 *
 Duo of pork, slow cooked pressed pork belly, pork tenderloin, boudin noir bon bon, caramelised apple, fondant potato, cider gravy £15.25 *
 Homemade lasagne al forno, garlic croutons, mixed salad leaves £11.95
 Homemade feta and Mediterranean vegetable lasagne, garlic croutons, mixed salad leaves £11.95 **V**
 Wild mushroom ravioli, crispy sage, Perl Las & tarragon cream sauce £12.50 **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 & Sharers

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** *
 Welsh antipasti sharing board, lamb & lemon merguez salami, red wine & chocolate chorizo, Monmouthshire air-dried ham, wild venison carpaccio, tomato & chilli jam, warm Perl Wen £16.50

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 *
 Golden Mile club sandwich, chicken breast, crispy bacon, fried egg, cheese, baby gem, tomato, aioli £8.50 *
 Perl Wen cheese & cranberry ciabatta £7.95 **v**
 The New Yorker - Trealy Farm beef pastrami, baby gem, emmental, mustard mayonnaise £7
 Cod fish finger sandwich, baby gem, tartare sa



For the kids £6.50

Cod goujons and fries with peas or beans
 Sausage and mash with gravy
 Spaghetti Bolognese
 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 * - ^{V - Vegetarian option,} Garlic bread Cheesy garlic bread

* - 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

Eton mess semifreddo, macerated strawberries, crushed meringue *

Golden Mile tiramisu, orange mascapone, boozy coffee soaked sponge

Apple choux bun, apple curd, elderflower sorbet, lemon marshmallow

Banoffee blondie, toffee popcorn, banana toffee ice cream

Warm chocolate fudge cake, chocolate sauce, Belgian chocolate ice cream

Nuts about Nutella sundae -

Nutella, donatella ice cream, vanilla ice cream, warm Nutella muffin *

Selection of local ice creams - 3 scoops of your choice

£4.95 *

Ice cream flavours

Strawberries & cream

Vanilla

Belgian chocolate

Donatella

Banana toffee

Mango sorbet

Elderflower sorbet

Raspberry 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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