

THE GOLDEN LION

Lunch Menu 12pm – 2.30pm

- Homemade soup of the day, seeded bread, Welsh butter 6.20 (v)
- Welsh cheese Ploughman's platter, pickles, olives, apple & ale chutney, bread 13.50
- Welsh farmer's platter - home cooked ham, pork pie, Scotch egg, bread, pickles 13.50
- Aromatic broad bean & spinach burger, char grilled vegetables, harissa mayo, melted cheese, sourdough bun, fries 12.95(v)
- Golden Lion gourmet burger, smoked bacon, melted cheese, gherkins, onion relish, mustard mayo, sourdough bun, fries 12.95
- Thai green chicken curry, mango chutney, poppadum, Pilau rice 13.50 (df, gf)
- Golden Lion pie of the day, mixed greens (please see special board) 13.50
- Fresh cod in homemade beer batter, tartare sauce, garden peas, fries 13.25 (df)
- Thai green vegetable curry, Pilau rice, poppadum 13.50 (vg)
- Pork and chorizo burger, cheese, chilli jam, mayo, lettuce, sourdough bun, fries 12.95
- Wholetail breaded scampi, tartare sauce, salad, fries 12.95
- Vegan spiced 5 bean and red pepper chilli, rice 12.50 (vg)
- Welsh Collier's cheese, apple & ale chutney sandwich 7.95 (v)
- Prawn cocktail sandwich, crisp gem lettuce 7.95
- Warm Welsh beef, caramelized onions, mustard mayo sandwich 7.95
- Home cooked ham, mustard mayo, lettuce, tomato salad sandwich 7.95
- All sandwiches are served on seeded brown bread with salad, coleslaw & potato salad*

Children's menu 5.95

- Fresh battered cod & fries
- Cheese & tomato pizza & fries (v)
- Homemade Welsh beef burger & fries
- Spaghetti Bolognese
- Local grilled sausages & fries
- Spaghetti pasta, tomato sauce & cheese (v)
- Scampi & fries

Side dishes

- French fries 3.50
- Dressed house salad 3.00
- Seasonal vegetables 3.50
- Homemade garlic ciabatta 4.70
- Garden peas 2.50

(v= vegetarian, df = dairy free, gf = gluten free, vg = vegan)

Please see our blackboard for daily specials

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Evening Menu 6.30pm – 9pm

Please see our blackboard for daily specials

Starters

- Locally baked seeded bread & Welsh butter 4.50(v)
Bowl of mixed olives & seeded brown bread 6.20(v)
Homemade garlic bread ciabatta 4.70 (v)
Homemade soup of the day, seeded bread, Welsh butter 6.20(v)
Asian five spice duck croquettes, spring onion, chilli jam 7.50
Grilled smoked sprats in garlic & chilli butter, dipping bread, salad 7.90
Welsh beef salad, cashews, watermelon, coriander, chilli & ginger 7.50
Pan fried creamy garlic mushrooms, toasted brioche, tarragon 5.80(v)
Homemade Scotch egg, piccalilli gel, rocket 6.95
Smoked peppered mackerel pate, apple and ale chutney, toast 6.75
Toasted bruschetta, red onion, olives, tomato, fresh basil 6.95 (vg)

Main meals

- Preseli lamb chops, rosemary & mint sauce, seasonal vegetables 17.50
Bluestone fillet steak, sautéed mushrooms, tomato confit 26.50(gf)
Rib eye steak, sautéed mushrooms, tomato confit 23.50 (gf)
~Peppercorn & brandy sauce 2.50 ~ white wine & garlic sauce 2.50~
Thai green vegetable curry, Pilau rice, poppadum 13.50 (vg) *add chips £2*
Golden Lion pie of the day (please see tonight's specials) 13.50
Pork and chorizo burger, cheese, chilli jam, mayo, lettuce, sourdough bun, fries 12.95
Lemon, garlic and chilli chicken, sweet chilli dip, crunchy salad 15.70
Wholetail breaded scampi, tartare sauce 12.95 (df)
Thai green chicken curry, Pilau rice, poppadum 13.50 (gf, df) *add chips £2*
Vegan spicy 5 bean and pepper chilli, rice 12.50 (v,df,gf)
Aromatic broad bean & spinach burger, char grilled vegetables, harissa mayo, melted cheese, sourdough bun, fries 12.95 (v)
Golden Lion gourmet burger, smoked bacon, melted cheese, gherkins, onion relish, mustard mayo, sourdough bun, fries 12.95
Fresh haddock fillet, coriander & chilli tempura batter, sweet chilli dip 16.20(df)
Fresh cod fillet in our beer batter, garden peas, tartare sauce 13.25 (df)

*All our meals are served with choice of chips/new potatoes/creamy garlic potatoes and salad
(v= vegetarian, df = dairy free, gf = gluten free, vg = vegan)*

Children's menu 5.95

Fresh battered cod & fries
Cheese & tomato pizza & fries (v)
Homemade Welsh beef burger & fries
Spaghetti Bolognese
Local grilled sausages & fries
Spaghetti pasta, tomato sauce & cheese (v)
Scampi & fries

Side dishes

French fries 3.50
Dressed house salad 3.00
Seasonal vegetables 3.50
Homemade garlic ciabatta 4.70
Garden peas 2.50
Creamy garlic potatoes 3.50
New potatoes 3.50

All dishes are prepared in a kitchen where product-containing nuts, seeds & other allergens are handled and prepared. We may not be able to guarantee our food will not contain traces of a specific allergen. Please be sure to inform us of any allergies or any dietary requirements.

Thank you.

All of our food is prepared and presented with the utmost of care to the highest standard using fresh locally sourced ingredients...

Llew ... Preseli bluestone meats, butchers, Johnston

Paul ... T. Glyn Davies, butchers, Newport

Dewi James A'l Gwmni, butchers, Cardigan

Jones & Davies, fresh produce specialists, Pontwelly

Welsh Seafoods, Milford Haven

Desserts

Sticky toffee pudding, vanilla pod ice cream 6.30

Mixed berries Eton mess 6.20

Affogato (Espresso & Ice Cream) 4.80

Dark chocolate & peanut butter brownie, vanilla pod ice cream 7.20

Lemon tart, berry compote, chantilly cream 6.50

Today's crumble, coconut & almond topping, custard 6.20

Local Welsh cheeseboard, biscuits, chutney 9.95

Welsh dairy ice cream 1 scoop 2.80/2 scoop 4.50

Vanilla ~ Mint ~ Chocolate ~ Strawberry ~ Salted caramel

Dessert wine (125 ml) 5.50

Liquor coffee (Irish whisky/Bailey's/Tia Maria/Cointreau) 5.90

Americano 2.50 Hot Chocolate 2.20 Cappuccino 2.90

Single Espresso 2.20 Double Espresso 2.50

Pot of Tea Pigs 2.20

(English breakfast – Earl Grey - Green Tea – Peppermint – Chamomile - Chai)