

## EVENING MENU



### STARTERS & NIBBLES

<b>MARINATED OLIVES (VG,DF)</b> garlic, herbs and peppers	<b>4.5</b>	<b>FOCACCIA (VG)</b> homemade focaccia, aged balsamic, extra virgin olive oil	<b>4.5</b>
<b>DEVILLED WHITEBAIT</b> with homemade tartare sauce	<b>8.5</b>	<b>BRUSCHETTA (V,VGO,GFO)</b> Buffalo mozzarella, sun blushed tomatoes, olive tapenade, basil oil	<b>8.5</b>
<b>TEMPURA KING PRAWNS (DF)</b> sweet chilli jam, lemon mayo dip	<b>9.5</b>	<b>SMOKED MACKEREL PATE (GFO)</b> celeriac remoulade, sourdough toast	<b>8.5</b>
<b>SWEET POTATO FALAFELS (VG)</b> hummus, tomato, olive & herb salad	<b>8.5</b>	<b>SOUP OF THE DAY</b> served with fresh bread, Welsh butter	<b>7.5</b>



### MAIN MEALS

<b>CATCH OF THE DAY</b> please see our special's board		<b>PIE OF THE DAY</b> please see our special's board	
<b>WELSH RIB EYE STEAK (DFO,GFO)</b> mushroom rarebit, peppercorn & brandy sauce, wilted samphire	<b>31</b>	<b>BEER BATTERED COD (DFO)</b> mushy peas, homemade tartare sauce	<b>18.5</b>
<b>PRESELI LAMB CHOPS (DFO, GF)</b> fresh mint chimichurri, butternut puree, mixed greens	<b>23</b>	<b>THE GL BEEF BURGER</b> smoked streaky bacon, melted cheese, gherkins, gem lettuce, tomato, mustard mayo, onion relish, brioche bun & chips	<b>17.5</b>
<b>PUY LENTIL COTTAGE PIE (VGO)</b> crispy potato rosti topping, melted cheese, mixed greens	<b>16.5</b>	<b>BUTTERMILK CHICKEN BURGER</b> crispy chicken fillet strips, melted garlic butter, gem lettuce, tomato, garlic mayo, sourdough bun & chips	<b>17.5</b>
<b>GOLDEN LION BEEF LASAGNE</b> served with garlic bread and mixed salad	<b>17</b>	<b>SPICED BROAD BEAN BURGER (V,VGO)</b> melted cheese, sriracha mayo, gem lettuce, tomato, sourgough bun & chips	<b>17</b>
<b>CORIANDER TEMPURA HADDOCK (DF)</b> sweet chilli dip, lime	<b>18.5</b>	<b>THAI GREEN CHICKEN CURRY (DF,GF)</b> fragrant rice, poppadom, mango chutney add chips extra £2.50	<b>17.5</b>
<b>THAI GREEN VEGETABLE CURRY (VG,GF)</b> fragrant rice, poppadom, mango chutney add chips extra £2.50	<b>17.5</b>		

OUR MAIN MEALS ARE SERVED WITH CHOICE OF CHIPS, CREAMY GARLIC POTATOES OR BUTTERED NEW POTATOES



### SIDE DISHES

MIXED SEASONAL GREENS (GF,VGO) 5	DRESSED LEAF SALAD (GFO,V) 5
CHIPS (GF,VG) 4.5 / CHEESY CHIPS (GF,V) 5.5	GARLIC BREAD (V) 4.5
CREAMY GARLIC POTATOES (GF,V) 5	CHEESEY GARLIC BREAD (V) 5
BUTTERED NEW POTATOES (GF, V) 4.5	PEPPERCORN SAUCE 4.5



## DESSERTS

### ETON MESS (GF,V)

red berries, chantilly cream & meringues

8.5

### CHOCOLATE & PEANUT BUTTER BROWNIE (V)

served with vanilla ice cream

8.9

### STICKY TOFFEE PUDDING (V)

homemade toffee sauce, vanilla ice cream

8.5

### ICE CREAMS & SORBETS (GF,V,VGO)

Ice creams: Vanilla/Salted Caramel/Strawberry/  
Mint Choc Chip/ Chocolate/ Dairy free Caramel  
Sorbetes: Mango/ Raspberry

1 SCOOP 3.8 / 2 SCOOPS 7

### AFFOGATO (GF, V, VGO)

double espresso & vanilla ice cream

6

### APPLE & BLACKBERRY CRUMBLE (V)

almond crumble topping, vanilla custard

8.5

### CAWS CENARTH CHEESEBOARD (V,GFO)

Perl Las (creamy blue) & Perl Wen (soft Brie style), sourdough crackers, chutney, fruit

10.5



## KIDS MEALS

### BUTTERMILK CHICKEN BITES & CHIPS

9

### SMALL BATTERED COD & CHIPS (DF)

10

### GRILLED SAUSAGES & CHIPS

served with baked beans

9

### TOMATO & BASIL PASTA (V, VGO)

8.5

served with cheese

### THE GL PLAIN BEEF BURGER

11.5

brioche bun & chips, ADD CHEESE EXTRA 1.5

PLEASE MAKE SURE TO INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING.



## COFFEE & TEA

### AMERICANO

3

### HOT CHOCOLATE

4

### CAPPUCINO

3.2

### MOCCA

4.5

### CAFE LATTE

3.2

### POT OF TEA

2.8

### FLAT WHITE

3.2

### LIQUEUR COFFEE

7

### SINGLE ESPRESSO

2.8

Baileys, Barti Ddu, Jameson, Tia Maria,  
Cointreau, Disaronno

### DOUBLE ESPRESSO

2

Our milk comes from local dairy farm @ Carningli Dairy. Please let us know if you would prefer dairy free alternative (OAT or ALMOND)

V - vegetarian

DF - dairy free

GF - gluten free

VG - vegan

DFO - dairy free ON REQUEST

GFO - gluten free ON REQUEST

VGO - vegan ON REQUEST