(f) The Blue Lion Cwm

(O) @bluelioncwm



THE BLUE LION'S

WHILE YOU WAIT

V Toasted Garlic Bread	4.50
V Toasted Garlic Bread with Cheese	4.95
VE Harissa Hummus, House Olives, Toasted House Breads with Lemon Oil & Balsamic	8.95

STARTERS

Vo Soup of the Day, Crusty Bread	GFO	5.95
V Goats Cheese Croute, Balsamic Dressing, Red Onion Chutney	GFO	6.95
VE Moroccan Cauliflower Bites, Spicy Mayonnaise With Lime & Coconut Dip		6.95
BBQ Pulled Beef Nachos, Topped with Cheese, Guacamole & Sour Cream	GFO	7.95
Salt & Pepper Squid Sizzler in a Sweet Chilli, Coriander & Lime Sauce	GFO	8.50

CLASSIC MAINS

Lamb Rump, Dauphinoise Potatoes, Sautéed Vegetables, Red Wine & Rosemary Jus	26.95
Homemade Chicken Tikka Masala, Served with Rice, Naan Bread & Poppadom	14.95
Roasted Ham, 2 Free Range Eggs, Garden Peas & Hand Cut Chips	12.95
Homemade Triple Layered Beef Lasagne, Served With Garlic Bread & Salad	13.95
Steak & Ale Pie, Served With Vegetables & Choice Of Mash Or Chips	14.95
Beer Battered Cod Fillet, Hand Cut Chips, Mushy Peas, Tartar Sauce, Bread & Butter	GFO 15.50

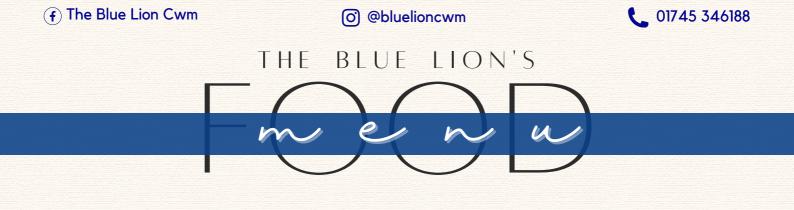
FROM THE GRILL

10oz Welsh Ribeye Steak, Garlic & Herb Butter, Roasted Tomato, Mushrooms, Onion Rings & Hand Cut Chips GFO 25.50
10oz Gammon, With Melted Cheese, Egg & Pineapple, Served with Roasted Tomato, Peas & Hand Cut Chips GFO 14.95
8oz Rump Steak Frites, Melted Garlic & Herb Butter, House Salad, Creamy Peppercorn Sauce GFO 17.95
Mixed Grill, Served with Lamb Rump, 2 Sausages, Gammon, Pork, Rump Steak, Black Pudding,
Mushroom, Tomato, Egg, Onion Rings and Hand Cut Chips GFO 29.95

BURGERS all served with skin on fries, salad, gherkin, coleslaw & onion rings	
8oz Steak Burger Topped With Streaky Bacon & Melted Cheddar	14.95
Crispy Buttermilk Chicken Burger & Garlic Aioli	15.50

UPGRADESweet Potato Fries 3 Cheesy Masala Fries 4 Truffle & Parmesan Fries 4ADD A 'Steak Sauce'... Peppercorn, Dianne, or Stilton 3.50

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VEGETARIAN & VEGAN

VEo Sizzling Vegetable Fajitas, Served with Tortilla Wraps, Cheese, Hand Cut Chips $\&$ Dips	GFO	12.95
VE Sweet Potato, Chickpea, Spinach Masala Curry, Served with Rice Naan Bread & Poppadum		13.50
Grilled Goats Cheese Salad with Olives, Balsamic Dressing & Red Onion Chutney	GFO	12.50
Add Rump Steak 5.5 Add Halloumi 3.5 Add Chicken 3.5		

SANDWICHESAll served with salad & homemade coleslaw. Made fresh on a
Choice of clabatta, wrap or bloomer breadgeo

Rump Steak, Melted Cheddar & Caramelised Onions	9.50
Duck & Hoisin Sauce with Spring Onion & Cucumber	7.95
Bacon & Brie with Cranberry Sauce	7.95
Roasted Home Cooked Ham with Melted Cheddar Cheese	7.95
V Pan Fried Mexican Vegetables in a Tomato Base with Goats Cheese Topping	7.50

SIDES

Hand Cut Chips	3.95	Toasted Garlic Bread 4.50	With Cheese 4.95
Sweet Potato Fries	4.95	Dressed House Salad	3.50
Cheesy Chips	4.95	Wilted Spinach	2.50
Truffle & Parmesan Fries	5.95	Seasonal Vegetables	3.95
Skin on Fries	4.25	Homemade Onion Rings	4.50
Dauphinoise Potatoes	5.00	Grilled Halloumi	4.00
Masala Style Skin on Fries with Melted (Cheddar & Gar	lic Aioli	5.95

DESSERTS ALL 7.50

Warm Chocolate Fudge Cake, Vanilla Ice Cream **GFO** Crumble of the Day, Served with a Choice of Custard, Vanilla Ice Cream or Cream Today's Cheesecake of the Day, Vanilla Ice Cream (VEo) Chocolate & Salted Caramel Tart, Served with Vanilla Ice Cream Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 3 Scoops of Ice Cream **GFO** Cheeseboard with Local Cheeses, Served with Red Onion Chutney and Seasonal Accompaniments. 11.95

$\mathsf{GFO} \cdot \mathsf{GLUTEN} \ \mathsf{FREE} \ \mathsf{OPTION} \qquad \mathsf{VE}_{0} \cdot \mathsf{VEGAN} \ \mathsf{OPTION} \qquad \mathsf{V} \cdot \mathsf{VEGETARIAN}$

PLEASE LET OUR STAFF KNOW OF ANY <u>ALLERGIES.</u> EVERYTHING WE MAKE IS FRESH AND 'MADE TO ORDER', SO YOU MAY EXPERIENCE A DELAY DURING BUSY PERIODS. 'GFO' GLUTEN FREE OPTION- PLEASE ASK STAFF FOR DETAILS

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