LION'S BLUE THE



WHILE YOU WAIT

V Toasted Garlic Bread		4./5
V Toasted Garlic Bread with Cheese		4.95
VE Harissa Hummus, House Olives, Toasted House Breads with Lemon Oil & Balsamic	GFO	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	GFO	6.95
BBQ Pulled Beef Nachos, Topped with Cheese, Guacamole & Sour Cream	GFO	8.95
Salt & Pepper Squid Sizzler in a Sweet Chilli, Coriander & Lime Sauce		9.25

Chicken Liver Pate, Red Onion Chutney, Toasted Bloomer, House Salad

V Halloumi Fries, Chipotle Dipping Mayo, House Salad

CLASSIC MAINS		
Lamb Rump, Dauphinoise Potatoes, Sautéed Vegetables, Red Wine & Rosemary Jus	GFO	27.95
Homemade Chicken Tikka Masala, Served with Rice, Naan Bread & Poppadom	GFO	15.95
Roasted Ham, 2 Free Range Eggs, Garden Peas & Hand Cut Chips	GFO	13.95
Homemade Triple Layered Beef Lasagne, Served With Garlic Bread & Salad		14.95
Steak & Ale Pie Served With Vegetables & Choice Of Mash Or Chips		15.95

FROM THE GRILL

UPGRADE

10oz Welsh Ribeye Steak, Garlic & Herb Butter, Roasted Tomato, Mushrooms, Onion Rings & Hand Cut Chips GFO 27.50 10oz Gammon, With Melted Cheese, Egg & Pineapple, Served with Roasted Tomato, Peas & Hand Cut Chips GFO 15.95 80z Rump Steak Frites, Melted Garlic & Herb Butter, House Salad, Creamy Peppercorn Sauce 19.95 Mixed Grill, Served with Lamb Rump, 2 Sausages, Gammon, Pork, Rump Steak, Black Pudding,

Mushroom, Tomato, Egg, Onion Rings and Hand Cut Chips

BURGERS ALL SERVED WITH SKIN ON FRIES, SALAD, GHERKIN, COLESLAW & ONION RINGS 80z Steak Burger Topped With Streaky Bacon & Melted Cheddar

THE

Beer Battered Cod Fillet, Hand Cut Chips, Mushy Peas, Tartar Sauce, Bread & Butter

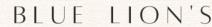
16.50 Crispy Buttermilk Chicken Burger & Garlic Aioli Sweet Potato Fries 3 Cheesy Masala Fries 4 Truffle & Parmesan Fries 4

ADD A 'Steak Sauce'... Peppercorn, Dianne, or Stilton 3.50

(c) @bluelioncwm

THE BLUE LION | CWM | DYSERTH | LL185SG

(f) The Blue Lion Cwm



GFO 14.95

With Cheese 4.95

3.50

01745 346188

GFO 7.95

GFO 16.50

31.95

15.95

GFO

6.50

VEGETARIAN & VEGAN

VEo Sizzling Vegetable Fajitas, Served with Tortilla Wraps, Cheese, Hand Cut Chips & Dips

VE Sweet Potato, Chickpea, Spinach Masala Curry, Served with Rice Naan Bread & Poppadum	GFO 14.75
Grilled Goats Cheese Salad with Olives, Balsamic Dressing & Red Onion Chutney	GFO 13.50
Add Rump Steak 6.5 Add Halloumi 4 Add Chicken 4.5	

SANDWICHES GFO **AVAILABLE UNTIL 5PM**

CHOICE OF CIABATTA, WRAP OR BLOOMER BREAD Rump Steak, Melted Cheddar & Caramelised Onions 10.95 Duck & Hoisin Sauce with Spring Onion & Cucumber 8.95

Toasted Garlic Bread 4.75

Dressed House Salad

ALL SERVED WITH SALAD & HOMEMADE COLESLAW. MADE FRESH ON A

BLT with Bacon, Lettuce, Tomato & Mayonnaise	8.95
Roasted Home Cooked Ham with Melted Cheddar Cheese	8.95
V Pan Fried Mexican Vegetables in a Tomato Base with Goats Cheese Topping	7.95
SIDES	

4.45

4.95

Hand Cut Chips Sweet Potato Fries

Cheesy Chips	4.95	Mini Caeser Salad	4.00	
Truffle & Parmesan Fries	6.50	Seasonal Vegetables	3.95	
Skin on Fries	4.45	Homemade Onion Rings	4.75	
Dauphinoise Potatoes	5.50	Grilled Halloumi	4.25	
Masala Style Skin on Fries with Melted Cheddar & Garlic Aioli				

Warm Chocolate Fudge Cake, Vanilla Ice Cream GFO

DESSERTS ALL 7.95

Today's Cheesecake of the Day, Vanilla Ice Cream Crumble of the Day, Served with a Choice of Custard, Vanilla Ice Cream or Cream

(VEo) Chocolate, Hazelnut & Salted Caramel Tart, Served with Vanilla Ice Cream GFO

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

3 Scoops of Ice Cream GFO 5.50

Cheeseboard with Local Cheeses, Served with Red Onion Chutney and Seasonal Accompaniments 11.95

GFO - GLUTEN FREE OPTION VEO - VEGAN OPTION V - VEGETARIAN