

The Golden Lion

Since 1860

SUMMER DINNER MENU 2017

Bar Nibbles

Kilner Jar of Chefs Homemade Outdoor reared **Onley's Pork Scratching's** & Apple dip £2.50

Mini Onley Pork Sausages with Honey & Wholegrain Mustard glaze £3.70

Green Pitted **Olives** £3.20

Roasted & Salted Pistachio Nuts £3.20

Cheese Straws £3.50

Starters

Chefs Homemade Soup (V) With Crusty Bread & Butter £5.00

Prawn and Crayfish Cocktail Apple, Fennel with Bread & Butter crisps £6.35

Chicken Liver Pate, Caramelised Onion Marmalade & Crusty Bread £6.25

Scallops, King Prawns, Pea Puree & Pickled Apple £8.95

Local Pulled Pork "Potted" with Apple Sauce Crispy crackling, Black Pudding fingers & Warm Brioche £6.25

Smoked Salmon, Shallots, Capers, Crème Fraîche & Toasted Walnut Bread £7.50

Crudite and Hummus (V), £5.00

British Asparagus, Poached Egg & Mayonnaise **(V)(GF)** £7.00

Main Course

Cask Ale Battered Fresh Cod, Real Chips Homemade Tartar Sauce, Mushy Peas & Fresh Lemon £15.50

Grilled Parmesan Crusted Chicken, Green Pesto, Sweet Potato Cake & Asparagus **(GF)** £13.20

Onley Sirloin Steak, Homemade Chips, Garlic flat mushrooms, served with your choice of sauces Peppercorn, Red Wine Gravy, or Maître de Paris Butter £24.00

Golden Crispy Pork Belly, Garlic Spinach, Mash & Pickled Apple £13.95

Mango & Avocado Salad (V) (GF) £9.50 Add Chicken or Poached Salmon £3.00

Proper Steak Pie, Mashed Potatoes, Vegetables, lashings of gravy with crust nearly all the way around! £13.75

Onley butchers Roaring Lion Steak Burger Grilled Bacon, slice of Mature Cheddar, Rib tickling sauce real chips, Brioche bun & house coleslaw £12.50

Salmon Fillet with Crispy Potato Topping, Sprouting broccoli, Pancetta crunch & Red Pepper Coulis £14.20

Create your own Pasta:

Penne or Fuseli pasta, Green Pesto & Parmesan **(V)** £8.50 **Add your toppings for 50p each:**

Mushrooms, Sun Dried Tomatoes, Chilli, Onion & Garlic

Add your toppings for £1 each:

Chorizo, Prawns & Chicken

Charcuterie Platter, Chorizo, Parma Ham, Fennel Salami & Pancetta **(GF)** £15.50

SIDES all £3.00

**Homemade Chips/Fries/ Coleslaw/Mashed Potatoes/
House Salad/ Seasonal Vegetables/New Potatoes/Onion Rings**

Gluten Free Bread Available on request

SPARKLING WINE	125ml		Bottle
Prosecco, Brut Revino, Non Vintage, Italy	£7.50		£20.00
Cava, Bohigas Reserva, Brut Non Vintage Spain	£6.50		£23.00
CHAMPAGNE			
Cockburn & Campbell Selected Cuvee, Brut, Non Vintage, France			£39.00
Laurent-Perrier, Brut, Non Vintage, France Magnum			£81.00
WHITE WINES	175ml	250ml	Bottle
Chenin Blanc, Keate's Drift, Western Cape, South Africa	£3.60	£4.75	£16.80
Clockmaker, Chardonnay, South Australia	£4.85	£5.90	£16.80
Pinot Grigio, Pavia, Villa Borghetti, Italy	£4.95	£5.95	£16.80
Paso del Sol, Sauvignon Blanc, Central Valley, Chile	£4.95	£5.95	£17.90
ROSÉ WINES	175ml	250ml	Bottle
Pinot Grigio, Rosé, Villa Borghetti, Italy	£4.95	£5.95	£16.90
Zinfandel Rosé, Clockmaker, California	£4.65	£5.95	£15.90
Sancerre, Les Jeannettes Rosé, Etienne de Loury, Loire, France			£34.00
RED WINES	175ml	250ml	Bottle
Clockmaker Shiraz, South Australia	£4.85	£5.95	£16.80
La Borie Merlot, Pays D' Oc, France	£4.65	£5.95	£17.90
Alta Vista, Malbec, Mendoza, Argentina	£5.75	£7.20	£18.80
Rioja Crianza, Spain	£5.40	£6.95	£20.80

BEERS, LAGERS, CIDER	Half Pint	Pint
Real Ale	£1.80	£3.55
Peroni	£2.55	£5.05
Pilsner	£2.30	£4.60
Guinness	£2.25	£4.45
Stowford Press	£2.05	£4.10
BOTTLED BEER, CIDER		
Budweiser	£3.15	
Low Alcohol	£2.40	
Kopparberg/Magners	£4.60	
DESSERT WINES	50ml	
Muscat, All Saints, Victoria, Australia	£3.95	
Tokaji Aszu 5 Puttonyos, Hungary	£5.60	
SOFT DRINKS	330ml	Bottle
Mineral Water Still/Sparkling	£2.30	£4.20
Fever Tree Mixers Tonic, Lemonade, Slim Lime Tonic	£1.95	
Appletiser	£2.35	
Coke, Diet Coke	£2.40	
J20	£2.65	

WINE TASTING	3x125ml
WHITE	
Chardonnay, Sauvignon Blanc	£13.00
Pinot Griogio	
RED	
Shiraz, Merlot, Malbec	£13.00
MIXED	
Pinot Griogio Rosé, Chenin Blanc, Rioja Red	£11.00

Please ask the waiter for any small measures of wine