

Golden Lion

WINTER DINNER MENU

Pork Scratching's & Apple dip 2.50	TABLE	Dish of Green Olives (V) 3.20
Roasted & Salted Pistachio Nuts 3.20		Spicy Roasted Chorizo 3.70
Cheese Straws 3.50		

Chefs Homemade Soup (V) with Bread & Butter 5.00	STARTERS	Prawn & Avocado Cocktail , Apple & Fennel 6.40
Chicken Liver Pate , Caramelized Onion Marmalade 6.25		Smoked Salmon , Shallots, Capers, Crème Fraiche & Toasted Bread 7.50
Crudités and Hummus (V) (GF) 5		Scallops & King Prawns , Pea Puree & Pickled Apple 8.95
Grilled Artichoke (V) Mediterranean Antipasti 7		Local Pulled Pork "Potted" with Apple Sauce Crispy Crackling, Black Pudding fingers & warm Brioche 6.25



Main Course

Classic	Fish	Grill
Proper Steak Pie Mash Potato, Vegetables & Lashings of Gravy 13.80	Cask Ale Battered Cod , Homemade Chips, Mushy Peas, & Fresh Lemon 15.60	Onley Butcher 10oz Sirloin Steak , Flat Garlic Mushroom & Chips 22
Golden Crispy Pork Belly , Garlic Spinach, Mash & Pickled Apple 14.25	Honey Baked Salmon Fillet , Grilled Vegetables Roasted Pumpkin Seeds, Red pepper Coulis 14.20	Grilled Parmesan Crusted Chicken, (GF) , Green Pesto, Sweet Potato Mash & Asparagus 13.20
Lambs Liver , Grilled Bacon, Black Pudding Mash Potato, Sweet Port Caramelised Onion & Gravy 15.50	Smoked Haddock , Hollandaise & Wholegrain Mustard, New Potatoes & Vegetables 15.50	Onley Butchers Steak Burger , Grilled Bacon, Cheddar Cheese, Coleslaw Chips, Lettuce & Tomato 13.50
Avocado Bruschetta, (V) Crushed Avocado, Sun Dried Tomatoes, Sunflower Seeds, Poached Egg, a choice of salad or chips 11.75		Breast of Duck , Orange & Cointreau Sauce New Potatoes & Vegetables 16.50
Wild Mushroom Linguine, (V) Asparagus, Cherry Tomatoes, Fresh Chili & a dash of Garlic Passata 12.50		

Seafood Salad with Scallops & King Prawns 12.50	Salads	Warm Heritage Beetroot Salad (V) Goats Cheese, Mixed Peppers, Honey & Mustard Dressing 10.50
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SIDES all 3.00

Red Wine Gravy Garlic Butter Peppercorn Sauce Homemade Chips	Mashed Potatoes House Salad New Potatoes	Seasonal Vegetables Onion Rings Coleslaw Fries
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SPARKLING WINE	200 ml	Bottle
1, Italy – Di Maria Prosecco DOC	£7.50	£20.00
CHAMPAGNE	200 ml	Bottle
2, France - Champagne Chimere Brut NV		£39.00
3, France – Champagne Tattinger Brut NV		£46.00
WHITE WINES	175ml	Bottle
5, RSA –Tall Horse Sauvignon Blanc	£4.95	£18.90
6, NZ – Aotearoa Sauvignon Blanc	£5.95	£23.50
7, RSA – Boschendal Sommelier Sauvignon Blanc		£27.00
9, Australia – McPeterson Chardonnay	£4.95	£33.50
11, USA – WilloWood Pinot Grigio	£4.95	£18.90
SHADES OF PINK	175ml	Bottle
16, RSA – Tall Horse Pinotage Rosé	£4.95	£18.90
17, USA – Greenwood Zinfandel Rosé	£4.95	£18.90
18, France – Griset Sauvignon Blanc Gris (Blush)		£27.00
RED WINES	175ml	Bottle
19, Australia- McPeterson Shiraz	£4.95	£18.90
20, Spain – Sol Y Sombra Tempranillo Syrah		£18.75
23, France – Alain Mecon Merlot	£4.95	£18.90
25, Spain – Carrizal Rioja Tinto	£5.75	£21.95
26, Spain – Carrizal Rioja Crianza		£26.50
29, Argentina – Para Dos Malbec	£5.75	£21.95
DESSERT WINES	125 ml	Bottle
37, USA - Elysium Black Muscat	£6.00	£22.00
38, Hungary – Royal Tokaji	£9.00	£34.00

BEERS, LAGERS, CIDER	Half Pint	Pint
Real Ale	£1.80	£3.55
Peroni	£2.50	£5.05
Grolsch	£2.30	£4.60
Guinness	£2.25	£4.45
Stowford Press Cider	£2.05	£4.10

BOTTLED BEER, CIDER

Budweiser	£3.15
Bitburger Drive 0.0%	£2.40
Kopparberg	£4.60

SOFT DRINKS

WATER	330ml	750ml
Still Mineral Water	£2.30	£4.20
Sparkling Mineral Water	£2.30	

Fever Tree Mixers

Premium Indian Tonic Water	£1.95
Naturally Light Tonic Water	£1.95
Premium Sicilian Lemonade	£1.95

Appletiser	£2.35
Coke	£2.40
Diet Coke	£2.40
J20	£2.65

WINE TASTING

WHITE	3 x 125ml
Chardonnay, Sauvignon Blanc, Pinot Grigio	£13.50
RED	
Shiraz, Merlot, Malbec	£13.50
MIXED	
Pinot Grigio Rosé, Chenin Blanc, Rioja Red	£13.00