

# Golden Lion

## DINNER MENU

### TABLE

Homemade **Pork Scratching's** & Apple Dip  
3.50

Roasted & Salted Pistachio **Nuts** 3.50

**Cheese Straws** 3.50

Dish of Green **Olives & Feta (V)** 3.50

Spicy Roasted **Chorizo** 3.80

**King Prawns**, Chilli & Garlic Olive Oil 3.80

### STARTERS

**Chefs Homemade Soup (V)** with Bread & Butter 5.00

**Pork Pie, Scotch Egg** & Piccalilli 6.50

**Chicken Liver Pate**, Caramelized Onion Marmalade 6.50

**Asparagus** with a Poached Egg & Parma Ham **(V) (GF)** 6.00

**Beetroot & Goats Cheese (GF)** 6.00

**Prawn & Avocado Cocktail** with Apple & Fennel 6.50

**Smoked Salmon**, Shallots, Capers, Crème Fraiche  
& Toasted Bread 7.50



### MAIN COURSES

#### CLASSIC

**Proper Steak Pie** Mashed Potato,  
Vegetables & Lashings of Gravy  
14.50

**Braised Beef Cheek** with Dried Porcini  
Mushrooms, Pickled Walnuts & Mash  
18.50

**Lambs Liver**, Grilled Bacon, Black  
Pudding, Mash Potato, Sweet Port  
Caramelized Onions & Gravy 15.50

**Wild Mushroom Risotto with Crispy  
Egg, (V)** Garden Peas & Shaved  
Parmesan 13.50

#### FISH

**Cask Ale Battered Cod**,  
Homemade Chips, Mushy Peas,  
& Fresh Lemon 15.60

**Poached Salmon Niçoise Salad**  
14.50

**Smoked Haddock**, Wholegrain  
Mustard Hollandaise,  
New Potatoes & Veg 15.50

**King Prawn Linguine**,  
Creamy Chilli Sauce &  
Fresh Parsley 13.50

#### GRILL

**Onley Butcher's 10oz Sirloin Steak**,  
Flat Garlic Mushroom & Chips 22.00

**Grilled Chicken**, Brie & Cranberry,  
Asparagus on a bed of Risotto 14.50

**Steak Burger**, Grilled Bacon,  
Cheddar Cheese, Lettuce, Tomato,  
Coleslaw & Chips 14.50

**Marinated Pork Fillet** with Garlic  
Spinach & Sweet Potato Mash 14.50

### SALADS

**Sirloin of Beef Salad** 16.50

**Chicken, Mango & Avocado Salad** 12.50

**Warm Heritage Beetroot & Goats Cheese Salad (V)**, Mixed  
Peppers, Honey & Mustard Dressing 10.50

**Greek Salad** 10.50

### SIDES 3.00

Red Wine Gravy  
Peppercorn Sauce  
Mash Potato

Garlic Butter  
Coleslaw  
Seasonal Vegetables

New Potatoes  
Fries  
Onion Rings

<b>SPARKLINGWINE</b>	<b>200 ml</b>	<b>Bottle</b>
1, Italy – Di Maria Prosecco DOC	£7.50	£20.50

<b>CHAMPAGNE</b>		<b>Bottle</b>
2, France - Champagne Chimere Brut NV		£39.00
3, France – Champagne Tattinger Brut NV		£46.00

<b>WHITE WINES</b>	<b>175ml</b>	<b>Bottle</b>
5, RSA –Tall Horse Sauvignon Blanc	£5.00	£18.90
6, NZ – Aotearoa Sauvignon Blanc	£6.20	£24.00
7, RSA – Boschendal Sommelier Sauvignon Blanc		£27.00
9, Australia – McPeterson Chardonnay	£5.00	£33.50
11, USA – WilloWood Pinot Grigio	£5.00	£18.90

<b>SHADES OF PINK</b>	<b>175ml</b>	<b>Bottle</b>
16, RSA – Tall Horse Pinotage Rosé	£5.00	£18.90
17, USA – Greenwood Zinfandel Rosé	£5.00	£18.90
18, France – Griset Sauvignon Blanc Gris (Blush)		£27.00

<b>RED WINES</b>	<b>175ml</b>	<b>Bottle</b>
19, Australia- McPeterson Shiraz	£5.00	£18.90
20, Spain – Sol Y Sombra Tempranillo Syrah		£18.75
23, France – Alain Mecon Merlot	£5.00	£18.90
25, Spain – Carrizal Rioja Tinto	£5.00	£18.90
26, Spain – Carrizal Rioja Crianza		£26.50
29, Argentina – AB Malbec	£6.00	£22.50

<b>DESSERTWINES</b>	<b>125 ml</b>	<b>Bottle</b>
37, USA - Elysium Black Muscat	£6.00	£24.00
38, Hungary – Royal Tokaji	£6.00	£24.00

<b>BEERS, LAGERS, CIDER</b>	<b>Half Pint</b>	<b>Pint</b>
Real Ale	£1.85	£3.65
Peroni	£2.50	£5.05
Grolsch	£2.30	£4.60
Guinness	£2.30	£4.60
Stowford Press Cider	£2.05	£4.10

#### **BOTTLED BEER, CIDER**

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

#### **SOFT DRINKS**

<b>WATER</b>	<b>330ml</b>	<b>750ml</b>
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

Appletiser	£2.50
Coke	£2.60
Diet Coke	£2.60
J20	£2.80

#### **WINETASTING 3 x 125ml**

<b>WHITE</b> Chardonnay, Sauvignon Blanc, Pinot Grigio	£13.50
<b>RED</b> Shiraz, Merlot, Malbec	£13.50
<b>MIXED</b> Pinot Grigio Rosé, Chenin Blanc, Rioja Red	£13.00