

WINES BY THE GLASS

WHITE		125ml
Chenin Blanc, Wide River	South Africa	2.65
Sauvignon Blanc, Ladera Verde	Chile	2.95
Viognier, Alto Pampas	Argentina	3.10
Riesling, Mosel Kabinett (med)	Germany	3.00
Pinot Grigio, Garganenga	Italy	3.10
Chardonnay, Montevista	Chile	3.00
Chablis, La Colombe	France	4.10

RED		
Tempranillo, Pleno	Spain	2.65
Cab Sauvignon, Los Vilos	Chile	2.95
Merlot, Bellefontaine	France	2.95
Montepulciano, Ancora	Italy	3.10
Claret, 58 Guineas	France	3.10
Rioja, Zarabanda	Spain	3.10
Shiraz, Wide River	South Africa	3.10

ROSE		
Pinot Grigio, Ancora	Italy	3.10
Zinfandel, Big Top	California	3.00

CHAMPAGNE		125ml
Gremillet, Brut	France	5.50
Prosecco, Di Valdobbiadene	Italy	3.10

All of the above wines can be served as "doubles" if you wish to enjoy a large 250ml glass.

WHITE

10. Chenin Blanc, Wide River	South Africa	£13.95
11. Colombard, Cotes de Gascogne	France	£14.95
12. Sauvignon Blanc, Ladera Verde	Chile	£15.95
14. Rioja White, Vina Albina	Spain	£16.95
15. Viognier, Alto Pampas	Argentina	£16.95
16. Riesling, Mosel Kabinett	Germany	£16.95
17. Gavi, La Battistina	Italy	£16.95
18. Pinot Grigio, Garganenga	Italy	£17.95
19. Chardonnay, Montevista	Chile	£17.95
20. Sauvignon Blanc, Trois Mouline	France	£17.95
21. Chardonnay, Angel's Flight	California	£18.95
22. Gruner Veltliner, Sepp	Austria	£18.95
23. Verdicchio, Coste del Molino	Italy	£18.95
24. Burgundy, Macon Charnay, Cuvee a l'Ancienne	France	£19.95
25. Muscadet, Sevre & Maine Sur Lie	France	£19.95
26. Albarino, Orballo	Spain	£19.95
27. Sauvignon Blanc, Moko Black, Marlborough	New Zealand	£21.95
28. Chablis, La Colombe	France	£23.95
29. Riesling, Mitchell Watervale	Australia	£24.95
30. Sancerre, La Clochette	France	£24.95
31. Chablis 1er Cru, Vau-Ligneau	France	£30.95
32. Pouilly Fuisse, La Roche	France	£30.95

ROSE

60. Pinot Grigio, Ancora	Italy	£17.95
62. Zinfandel Rose, Big Top	California	£16.95
63. Sancerre, Andre Dezat et Fils	France	£21.95

DESSERT

64. Muscat, Late Harvest Limari Valley Chile	Half Bottle	£13.95
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CHAMPAGNE

65. Gremillet, Brut		£29.00
66. Louis Roederer, Brut		£39.00
67. Veuve Cliquot Yellow Label, Brut		£49.00
68. Bollinger NV, Brut		£59.00
69. Dom Perignon		£115.00
70. Krug NV, Brut		£135.00
71. Louis Roederer Crystal		£175.00

ROSE

72. Laurent Perrier Rose, Brut		£67.00
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SPARKLING WINES

73. Prosecco, Di Valdobbiadene	Italy	£17.95
61. Sauvignon Blanc Sparkling, Kiki	New Zealand	£18.95

RED

35. Tempranillo, Pleno	Spain	£13.95
36. Cabernet Sauvignon, Los Vilos	Chile	£15.95
37. Merlot, Bellafontaine	France	£15.95
38. Montepulciano, Ancora	Italy	£16.95
39. Pinotage, False Bay	South Africa	£16.95
42. Shiraz, Wide River	South Africa	£17.95
43. Rioja, Zarabanda	Spain	£17.95
44. Cabernet Franc, Domaine Mas Barrau	France	£17.95
45. Zinfandel, Big Top	California	£17.95
46. Cabernet Sauvignon Castelaio, Casal Branco	Portugal	£17.95
47. Claret, 58 Guineas	France	£17.95
48. Malbec, Nieto Reserve	Argentina	£18.95
49. Negroamaro, Fuedi di San Marzano	Italy	£18.95
50. Cabernet Sauvignon Reserva, Cousino Macul	Chile	£19.95
51. St Emillion, Chateau Montaignuillon	France	£20.95
52. Shiraz, House of Certain Views	Australia	£20.95
53. Merlot, Peacock Ridge	South Africa	£21.95
54. Cote du Rhones, Villages, Cairane	France	£21.95
55. Rioja Reserva, Monte Real	Spain	£24.95
56. Pinot Noir, Maiden Flight	Chile	£24.95
57. Chateaneuf du Pape, Les Galets Roules	France	£26.95
58. Gevrey Chambertin, Chanson,	France	£38.95
59. Amarone Classico DOC, Begali	Italy	£36.95

PORTS

House Port	Per Glass 1.65
House LBV	Per Glass 1.95



The GOLDEN LION

PUB - RESTAURANT

www.thegoldenlionrossett.co.uk

Starters

Chef's Soup of the Day 4.75 Served with bread	Somerset Brie Wedges & Cranberry Dressing 5.95 On a poached pear & walnut salad
Galia & Honeydew Melon Balls 4.95 With mulled fruit	Chicken Satay Skewer 5.95 With coriander, lime & a satay dip
Garlic Mushroom Lasagne 5.25 With garlic focaccia	Eggs Benedict 5.95 Toasted muffin with poached egg, hollandaise sauce, ham & spinach
Classic Prawn Cocktail 5.50 With brown bread & butter	Oriental Duck Stack 6.50 With crispy wontons and plum & a hoi sin sauce
Haggis, Neeps & Tatties 5.75 With red wine gravy	Smoked Salmon & Beetroot 6.50 With a wasabi yoghurt and wholemeal bread & butter
Chicken Liver Paté 5.95 With cranberry & apple chutney. Served with toasted focaccia	Salt & Pepper Tiger Prawns 6.95 Served with toasted focaccia & aioli
Seared Scallops With Crispy Bacon 7.95 Served with pea puree & tartare sauce	

Vegetarian

Five Bean Cassoulet 9.25 With deep fried tortilla & sour cream
Red Pepper & Butternut Squash Risotto 6.50 / 9.50 With red pepper coulis & pea shoots
Portabello Mushroom & Leek Stroganoff 10.25 With savoury rice & garlic focaccia bread
Vegetarian Dish of the Week 10.50 Please see waiting on staff for this week's special

Salads

Caesar Salad 8.95 Contains anchovies, parmesan & ham
Warm Char Grilled Chicken Caesar Salad 7.95/11.95 Contains anchovies, parmesan & ham
Salmon Caesar Salad 12.50 Contains anchovies, parmesan & ham
Poached Pear & Roquefort Salad 11.50 With rocket, watercress & cherry tomatoes
Warm Duck Salad with Sesame Seeds & Hoi Sin 11.95 With watercress & spring onions
Warm Salad of Chicken, Chorizo, Watercress & New Potatoes 7.95/11.95 With a tarragon & mustard dressing

Fish

Smoked Haddock & Salmon Fishcakes 9.95 With sliced beef tomato	Grilled Swordfish Steak 14.25 With bombay potatoes & a mint yoghurt
Mussels & Chips 11.50 A kilo of steamed mussels served in a creamy garlic sauce	Whole Filleted Sea Bass 14.95 With leek & prawn stroganoff with savoury rice
Classic Fish Pie 12.50 King prawns, cod & smoked haddock with red cabbage	Fish of the Day 15.95 Please see waiting on staff for today's special
Smoked Haddock Fillet & Poached Egg 12.50 With creamed leek wholegrain mustard mash & cheese sauce	Whole Grilled Dover Sole 19.95 Served with lemon, butter & new potatoes
Roast Salmon Fillet 12.95 On a bed of red pepper & butternut squash risotto	Lobster & Chips 22.95 Served either thermidor style or with garlic butter

Meat

Toad in the Hole 9.95 With Lincolnshire sausage & onion gravy	Braised Belly Pork with Crackling 12.50 With champ mash and cranberry & apple chutney
The Golden Lion Steak Burger 10.95 With hand cut chips & sweet pepper coleslaw. Topped with a choice of streaky bacon, cheese or onions (chilli con carne £1 supp)	Coq au Vin 12.95 With dauphinoise potatoes
Steak & Kidney Pie 10.95 Made with Real Ale. Served with hand cut chips & red cabbage	Chicken Stuffed with Haggis Wrapped in Streaky Bacon 13.50 On a bed of neeps & tatties with a whisky cream
Chicken Curry 10.75 A medium balti served with savoury rice and naan bread	Braised Venison with Red Wine, Thyme & Chantenay Carrots 13.50 Served with mulled spiced red cabbage & dumplings
10 oz Gammon Steak 11.50 With fried egg, pineapple, garden peas & hand cut chips	Slow Roasted Lamb Shank 15.50 With dauphinoise potatoes, minted gravy & honey glazed chantenay carrots
Golden Lion Mixed Grill 17.95 Sirloin steak, pork chop, lamb cutlet, sausage, gammon, black pudding, fried egg, chips, mushrooms & tomato	

Steaks From The Char-Grill

Ribeye 10oz 17.50	Sauces Creamed peppercorn Béarnaise Port and blue cheese Diane £1.85 Each
Sirloin 8oz 17.50	
Fillet 8oz 21.95	
12oz 24.95	
Rump 10oz 16.95	
Surf & Turf Any of our steaks can be served with king prawns & garlic butter for a £3.95 supplement	
Prime 21 day aged beef. Served with tomatoes, mushrooms & hand cut chips	

Desserts & Puddings

Trio of Ice Cream 4.50 A choice of 3 from: vanilla, strawberry, mint choc chip, rum & raisin or chocolate.	
Warm Chocolate Brownie 4.95 With vanilla ice cream	
Plum Pudding 4.95 With brandy sauce	
Bakewell Crème Brulee with Almonds 5.50 With black cherries & butter shortbread	
Mulled Berry & Amaretti Trifle 5.50	
Apple, Cinnamon & Blackberry Crumble 5.50 With hot custard	
Marmalade Bread & Butter Pudding 5.50 With hot custard	
Winter Berry Eton Mess 5.75 Winter fruits with whipped cream & meringue	
Sticky Toffee Pudding 5.75 With sticky toffee sauce & vanilla ice cream	

Cheese

Selection Of Hand Picked Cheeses 6.50 Barbers Cheddar, Roquefort & Somerset Brie With apple & cranberry chutney, grapes, celery and a selection of biscuits
House Port 1.65 per glass
LBV Port 1.95 per glass

Side Orders

Honey Roast Parsnips 2.50
Buttered Sprouts 2.50
Panache of Vegetables 2.50
Broccoli Hollandaise 2.50
Cauliflower Cheese 2.50
Chantenay Carrot 2.50
Mulled Spiced Red Cabbage 2.50
Courgette Fritters 2.95 With soured cream & sweet chilli sauce
Hand Cut Chips / Shoestring Chips 2.95
New Potatoes 2.95
Onion Rings 2.60
Mixed Salad 2.80
Rocket & Parmesan Salad 2.80
Garlic Bread 2.75
Garlic Bread With Cheese 2.95
Focaccia and Marinated Olives 3.00
Fresh Wholemeal, White & Onion Bread with Butter 1.55

Sunday Lunch

Served between 12 noon & 6pm	
Traditional Roast Sirloin of Beef £10.95 21 day aged	
Served with roast potatoes, new potatoes, vegetables, Yorkshire pudding & gravy	
<i>Or</i>	
Chef's Roast of the Day £10.50 Served with roast potatoes, new potatoes, vegetables & gravy	

Coffee & Teas

Espresso 1.85	Coffee with milk 2.20
Double Espresso 2.35	Latté 2.40
Cappuccino 2.40	Pot of Loose Leaf Tea 1.80 (Choose from English Breakfast, Earl Grey, Assam, Darjeeling, Green, Mint or Fruit)
Liqueur Coffees 4.00	Hot Chocolate 2.40

*(Our coffees are made using Fair Trade coffee beans)
(Teas & Coffees are available de-caffeinated)*

All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights. Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements. We do not operate a gluten or dairy free kitchen however we will endeavour to modify all dishes on request.

We cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT at the current rate

General Manager: *Allan Parrington*

Head Chef: *Matthew Parker*

Website: *www.thegoldenlionrossett.co.uk*

We welcome all feedback & comments regarding your Golden Lion experience. Please feel free to email us at feedback@the-golden-lion.com