

Starters

Chef's Soup of the Day 4.50
Served with bread

Grapefruit Cocktail 4.50
With a red cherry syrup

Classic Prawn Cocktail 5.25
With brown bread & butter

Plaice Fillet Fish Fingers 5.25
With tartare sauce & mushy peas

Chicken Liver Paté 5.50
With apple & sultana chutney. Served with toasted onion bread

Chicken Livers & Bury Black Pudding 5.50
With a brandy cream sauce

Stuffed Portabello Mushroom 5.50
With sunblushed tomato & pesto cream cheese

Goats Cheese with Tomto & Onion Chutney 5.95
On a toasted onion croute

Char Grilled Asparagues 5.95
Served with pancetta, parmesan & rocket

Deep Fried Brie Wedges 5.95
With cranberry salsa

Confit Duck Pancakes 6.50
With hoi sin sauce, spring onion & cucumber garnish

Back Fin Crab 6.50
With garlic mayonnaise, rocket & toasted ciabatta

Thai Crab & Prawn Fish Cakes 6.95
Served with aioli & lime

Seared Scallops with Thermidor Gratin 7.95
Served in the shell

Vegetarian

Stuffed Roasted Red Peppers 8.95
With goats cheese, spinach & red onion

Sun Blushed Tomato & Basil Risotto 5.95 / 8.95
With rocket and parmesan

Pea & Leek Cannelloni 9.95
With garlic bread

Vegetarian Dish of the Week 9.95
Please see waiting on staff for this week's special

Salads

Caesar Salad 4.95
Contains anchovies & ham

Char Grilled Chicken Caesar Salad 7.95/11.25
Contains anchovies & ham

Salmon Caesar Salad 11.95
Contains anchovies & ham

Crayfish & Warm New Potato Salad 10.95
With a sweet chilli vinigarett

Poached Pear & Roquefort Cheese Salad 9.95
With rocket, watercress & cherry tomatoes

Warm Shredded Duck Salad 10.95
With watercress & spring onions

Warm Salad of Chicken, Chorizo, Watercress & New Potatoes 7.95/11.25
With a tarragon & mustard dressing

Fish

Haddock & Salmon Fishcakes 9.25
With tartare sauce, tomato and onion salsa

Mussels & Chips 10.95
A kilo of steamed mussels served in a creamy garlic sauce

Classic Fish Pie 11.75
King prawns, cod, salmon & smoked haddock with savoy cabbage

Smoked Haddock Fillet 11.95
With kedgerree rice & Boiled Egg

Roast Salmon Fillet 12.50
With savoury rice & thai sauce

Roast Fillet of Cod 13.95
With patatas bravas, crayfish & prawns in a spiced tomato sauce

Whole Filleted Sea Bass 14.25
On sun blushed tomato & basil risotto with a cream sauce

Fish of the Day 15.25
Please see waiting on staff for today's special

Whole Grilled Dover Sole 19.95
Buttered & served with new potatoes

Lobster & Chips 21.95
Served either thermidor style or with garlic butter

Meat

Beef Lasagne 8.95
Served with garlic bread & salad

Toad in the Hole 9.25
With Lincolnshire sausage & onion gravy

Chicken Tikka Masala 9.95
A medium tikka masala served with rice and naan bread

The Golden Lion Steak Burger 10.25
With hand cut chips. Topped with a choice of bacon, cheese or onions (chilli &1 supp)

Steak & Kidney Pie 10.25
Made with Theakstons Best.
Served with hand cut chips & savoy cabbage

10 oz Gammon Steak 10.95
With fried egg, pineapple & hand cut chips

Golden Lion Mixed Grill 16.95
Sirloin steak, pork chop, lamb chop, sausage, gammon, black pudding, fried egg, chips, mushrooms & tomato

Honey & Grain Mustard Glazed Pork Loin with Black Pudding & Apple 11.95
With champ mash & gravy

Chicken Breast Stuffed with Buffalo Mozzarella 12.50
Wrapped in parma ham with sun blushed tomato & basil risotto

Thai Chicken Skewered on Lemongrass with King Prawns 13.50
With savoury rice & thai sauce

Braised Lamb Shank 13.95
With minted mashed potato & honey roasted chantenay carrots

Roasted Half Duck 14.95
With fondant potatoes, fine green beans & a redcurrant sauce

Steaks From The Char-Grill

Sirloin 8oz 16.95

Fillet 8oz 19.95
12oz 22.95

Rump 10oz 16.50

Ribeye 10oz 16.50

Surf & Turf
Any of our steaks can be served with king prawns & garlic butter for a £2.95 supplement
Prime aged british beef served with mushrooms, tomatoes & hand cut chips

Sauces
Creamed peppercorn
Béarnaise
Port and blue cheese
Diane
£1.75 Each

Desserts & Puddings

Trio of Ice Cream 4.50
Vanilla, strawberry & rum & raisin

Chocolate Fudge Cake 4.95
With vanilla ice cream

Coldset Cheesecake 4.95
With a lime & kiwi syrup

Raspberry Crème Brulee 4.95
With butter shortbread

Sherry Trifle 5.25

Orange Marmalade Syllabub 5.25
Topped with dark chocolate

Peach & Raspberry Crumble 5.25
With cream, ice cream or custard

Banana Waffle 5.25
With toffee sauce & vanilla ice cream

Strawberry Eton Mess 5.50
Strawberries with whipped cream & meringue

Sticky Toffee Pudding 5.50
With a sticky toffee sauce & vanilla ice cream

Side Orders

Honey Roast Parsnips 2.25

Fine Green Beans 2.25

Panache of Vegetables 2.25

Broccoli Hollandaise 2.25

Cauliflower Cheese 2.25

Chantenay Carrots 2.25

Savoy Cabbage 2.25

Courgette Fritters 2.95

With soured cream & sweet chilli sauce

Hand Cut Chips / Shoestring Chips 2.85

Onion Rings 2.25

Mixed Salad 2.75

Rocket & Parmesan Salad 2.75

Garlic Bread 2.35

Garlic Bread With Cheese 2.65

Ciabatta with Marinated Olives, Balsamic Vinegar & Olive Oil 2.95

Fresh Wholemeal & White Bread with Butter 1.50

Sunday Lunch

Served between 12 noon & 6pm

Traditional Sirloin of Beef

Or

Chef's Roast of the Day

Served with a medley of vegetables, new potatoes, roast potatoes, yorkshire pudding & gravy

10.50

Cheese

Selection Of Hand Picked Cheeses 5.95
Mature Barbers Cheddar, Roquefort & Somerset Brie
With homemade apple & sultana chutney & biscuits

House Port 1.65 per glass

LBV Port 1.95 per glass

Coffee & Teas

Espresso 1.80 Coffee 1.80

Double Espresso 2.30 Latté 2.30

Cappuccino 2.30 Pot of Tea 1.75

Liqueur Coffees 3.95 Herbal Teas 1.75

Hot Chocolate 2.30

(Our coffees are made using tierra rainforest alliance coffee beans)
(All of the above are available de-caffeinated)

All our fish are responsibly caught from sustainable sources. 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 cannot guarantee that any of our dishes do not contain traces of nuts.

All prices include VAT at the current rate. Thank you for your custom from all the staff.

Landlord: *Greg Hancock*

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