

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. Chenin Blanc, False Bay	South Africa	£17.95
20. Chardonnay, Montevista	Chile	£17.95
21. Sauvignon Blanc, Trois Mouline	France	£17.95
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	£20.95

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
- Breaded Portabello Mushroom 4.95
With aioli & sweet chilli dip
- Deep Fried Whitebait 5.25
With tartare sauce, brown bread & butter
- Classic Prawn Cocktail 5.50
With brown bread & butter
- Black Pudding & Apple Stack 5.75
With horseradish dressing & apple chutney
- Chicken Liver Pate 5.95
With apple & sultana chutney. Served with toasted onion bread

- Goats Cheese & Pickled Beetroot 5.95
Served on a toasted croute with balsamic reduction
- Chicken Satay 5.95
With coriander & lime
- Eggs Benedict 5.95
Toasted muffin with poached egg, hollandaise sauce, ham & spinach
- Duck Pancakes 6.50
With hoi sin, spring onions & cucumber
- Salt & Pepper Tiger Prawns 6.95
Served with toasted focaccia & aioli
- Back Fin Crab 6.95
With aioli & toasted focaccia
- Seared Scallops Thermidor 7.95
Served in the shell

Vegetarian

- Broccoli Pasta Bake 9.25
With orecchiette pasta, garlic bread & salad
- Sundried Tomato & Basil Risotto 6.50 / 9.50
With pea shoots & parmesan
- Butternut Squash Balti Curry 10.25
With savoury rice & naan 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 & ham
- Warm Char Grilled Chicken Caesar Salad 7.95/11.95
Contains anchovies & ham
- Salmon Caesar Salad 12.50
Contains anchovies & ham
- Crayfish & Warm New Potato Salad 11.50
With sweet chilli vinaigrette
- Warm Duck Salad with Sesame Seeds & Hoi Sin 11.95
Served 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
- Mussels & Chips 11.50
A kilo of steamed mussels served in a creamy garlic sauce
- Classic Fish Pie 12.50
King prawns, cod & smoked haddock with red cabbage
- Smoked Haddock Fillet & Poached Egg 12.75
With creamed pea mash & cheese sauce
- Roast Salmon Fillet 12.95
On a bed of sun-blushed tomato & basil risotto
- Hake Wrapped in Parma Ham 14.25
With dauphinoise potatoes & smoked bacon sauce
- Whole Filleted Sea Bass 14.75
With sautéed new potatoes, cherry tomatoes & sugar snap peas
- Fish of the Day 15.95
Please see waiting on staff for today's special
- Grilled Dover Sole 16-18oz 19.95
Served with lemon, butter & new potatoes
- Lobster & Chips 21.95
Served either thermidor style or with garlic butter

Meat

- Toad in the Hole 9.95
With Lincolnshire sausage & onion gravy
- The Golden Lion Steak Burger 10.75
With hand cut chips & sweet pepper coleslaw. Topped with a choice of streaky bacon, cheese or onions (chilli £1 supp)
- Steak & Kidney Pie 10.95
Made with Real Ale.
Served with hand cut chips & red cabbage
- Chicken Curry 10.50
A medium balti served with savoury rice and naan bread
- 10 oz Gammon Steak 11.50
With fried egg, pineapple, garden peas & hand cut chips
- Pork Belly with Crackling 11.95
With black pudding mashed potato & apple chutney
- Chicken Breast with Bacon, Cream Cheese & Leeks 12.95
With crushed new potatoes & creamy mushroom sauce
- Chicken Stuffed with Chorizo 13.95
Topped with mozzarella & served with savoury rice with a plum tomato sauce
- Braised Lamb Shank 14.95
With creamed potatoes, minted gravy & root vegetables
- Roasted Gressingham Duck Breast with Orange Sauce 15.95
With dauphinoise potatoes & sugar snap peas
- Golden Lion Mixed Grill 17.95
Sirloin steak, pork chop, lamb chop, sausage, gammon, black pudding, fried egg, chips, mushrooms & tomato

Steaks From The Char-Grill

Ribeye	10oz	16.95
Sirloin	8oz	17.50
Fillet	8oz	20.95
	12oz	24.95
Rump	10oz	16.95

Sauces	
Creamed peppercorn	
Béarnaise	
Port and blue cheese	
Diane	
£1.85 Each	

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
- Mint Chocolate Mousse 5.50
With crushed shortbread
- Blackberry Crème Brulee 5.50
With butter shortbread
- Pineapple Carpaccio 5.50
With fresh mint syrup and lemon sorbet
- Banoffee Waffle 5.50
With toffee sauce & vanilla ice cream
- Pear & Cherry Crumble 5.50
Served with cream, ice cream or custard
- Eton Mess 5.75
Strawberries with whipped cream & meringue
- Sticky Toffee Pudding 5.75
With a sticky toffee sauce & vanilla ice cream

Cheese

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

Side Orders

- Honey Roast Parsnips 2.30
- Sugar Snap Peas 2.30
- Panache of Vegetables 2.30
- Broccoli Hollandaise 2.30
- Cauliflower Cheese 2.30
- Carrot & Swede 2.30
- Red Cabbage 2.30
- 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 with Marinated Olives with Chilli & Herbs 3.00
- Fresh Wholemeal, White & Onion Bread with Butter 1.55

Sunday Lunch

- Served between 12 noon & 6pm
- Traditional Roast British Sirloin of Beef £10.50
21 day aged
With roast potatoes, new potatoes, vegetables, Yorkshire pudding & gravy
- Chef's Roast of the Day £10.50
With roast potatoes, new potatoes, vegetables & gravy

Coffee & Teas

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| Espresso | 1.85 | Coffee | 2.00 |
| Double Espresso | 2.40 | Latté | 2.50 |
| Cappuccino | 2.45 | Pot of Loose Leaf Tea | 1.80 |
| Liqueur Coffees | 4.00 | (Choose from English Breakfast, Earl Grey, Assam, Darjeeling, Green, Mint or Fruit) | |
| Hot Chocolate | 2.40 | | |

(Our coffees are made using Fair Trade coffee beans)
(Teas & Coffees are available decaffeinated)

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