

## — SOMETHING WHILE YOU DECIDE? —

**Great with a drink and for sharing – ask our team about the perfect match for your drink**

### **Tapas at the Golden Lion**

|   |              |  |              |
|---|--------------|--|--------------|
| Marinated mixed olives  | <b>£3.00</b> | Cider glazed chorizo, homemade bread                                       | <b>£4.50</b> |
| Homemade bread selection, butter, dipping oils                              | <b>£3.50</b> | Garlic mushrooms and Serrano ham, light red wine sauce                     | <b>£5.00</b> |
| Homemade houmous and pitta bread  | <b>£4.00</b> | Spanish meatballs; beef and pork meatballs, rich red wine and tomato sauce | <b>£5.50</b> |
| Deep fried mozzarella sticks, sweet chilli sauce                            | <b>£4.00</b> | Bruschetta; tomato with basil and Serrano ham with shaved Parmesan         | <b>£5.00</b> |
| Honey and mustard chipolatas, mustard mayo                                  | <b>£3.50</b> | Traditional Spanish omelette   | <b>£5.00</b> |
| Croquettes of the day   | <b>£4.50</b> | Garlic ciabatta bread  | <b>£4.00</b> |
| Lightly fried baby squid, olive oil, fresh lemon                            | <b>£6.00</b> | Garlic ciabatta bread with cheese  | <b>£5.00</b> |
| Tempura fried king prawns, sweet chilli dipping sauce                       | <b>£6.50</b> |  |              |
| Bravas potatoes; crispy fried potatoes, tomato, chilli and red pepper sauce | <b>£4.00</b> |  |              |

### **Platters**

#### **Meat Platter**

**£14.00**

pork croquettes, hand carved ham, honey and mustard chipolatas, pickles, chutney and a selection of homemade breads

#### **Mediterranean Dipping Platter**

**£12.50**

houmous, tzatziki, guacamole, tapenade, taramasalata, olives, garlic croutes and toasted pitta bread

#### **Fish Platter**

**£15.00**

smoked salmon, homemade fish goujons, tempura prawns, lightly fried baby squid, our own tartar sauce, selection of homemade breads

**Please note this is just a selection of our dishes.**

**If you wish to see the full menu just ask a member of the team.**

Allergen information: We really want you to enjoy your meal with us, if you would like any information about a dish, please ask and we will happily provide it.

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## WHITE WINE

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|   | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
|---|--------------|--------------|---------------|
| <b>Solander Chardonnay, Australia</b>   | £4.05        | £5.65        | £16.00        |
| A light style Chardonnay, yet still has soft full fruit flavours and a touch of vanilla oak   |              |              |               |
| Food Match: battered fish or the butterfly grilled chicken  |              |              |               |
| <b>Ca'di Ponti Grillo, Italy</b>  | £4.15        | £5.80        | £16.50        |
| From the coastal zone at the western tip of Sicily. Full of ripe sun-dried citrus flavours, hints of honey and spice, with a nutty finish     |              |              |               |
| Food Match: the seafood linguine or the Mediterranean dipping platter   |              |              |               |
| <b>Concha y Toro Sauvignon Blanc, Chile</b>   | £4.40        | £6.15        | £17.50        |
| Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity   |              |              |               |
| Food Match: the vegetable tagine or the falafel burger  |              |              |               |
| <b>La Delfina Pinot Grigio, Italy</b>   | £5.00        | £7.00        | £20.00        |
| Typical Pinot Grigio characters of citrus fruits, zesty green apple and pear. Light, fresh and fragrant with just a hint of spice             |              |              |               |
| Food Match: the fish platter or a selection of savoury tapas  |              |              |               |
| <b>Saint Marc Reserve Grenache Blanc, France</b>  | £5.20        | £7.30        | £21.00        |
| Grown on the hottest and driest hills of the Languedoc. An exotic wine full of white peach and pineapple, with almond hints and floral aromas |              |              |               |
| Food Match: the pan fried hake  |              |              |               |
| <b>Mirror Lake Sauvignon Blanc, Marlborough, New Zealand</b>  | £5.90        | £8.30        | £24.00        |
| Tantalising aromas and flavours of gooseberry and passionfruit. Deliciously refreshing, with a clean flavour and a prolonged finish           |              |              |               |
| Food Match: the pan fried seabass or the fish platter   |              |              |               |

**Also available in 125ml measures, please ask**

# WHITE WINE

## Bottle

### **False Bay Wild Yeast Chenin Blanc, South Africa**

£20.00

False Bay wines are crafted with food in mind. Fine mineral characters with gentle apple aromas, hints of honey and greengage and citrus lemon acidity on the finish

Food Match: perfect with spicy or savoury dishes - try the confit pork belly

### **Domaine de Vedilhan Viognier, France**

£21.00

Peach juice aromas and a lush viscous texture in the mouth. Beautiful palate that's rich and perfumed with flavours of pineapple and mango

Food Match: the meat platter or our house Caesar salad

### **Vega-Reina Single Vineyard Verdejo, Spain**

£24.00

From the stunning Hacienda Zorita stable, a wine that's fruity and fresh with a smooth, creamy lemon mouth-feel

Food Match: all our traditional paellas or great with our tapas selection

Hidden Gem

### **Caparrone Pecorino, Colline Pescaresi, Italy**

£24.00

Pecorino is one of Italy's most interesting and increasingly fashionable grape varieties. Delicate aromas, fresh peach flavours and a lovely nutty undertone

Food Match: seafood linguine or the fish platter

Hidden Gem

### **Albarino Torres Pazo Das Bruxas, Spain**

£28.50

An intensely aromatic wine with green apple and lemon peel flavours, yet soft and sweet - if you like elegant and chic, this is for you!

Food Match: the pan fried seabass or any of our traditional paellas

### **Chablis William Fevre, Burgundy, France**

£32.50

William Fevre are one of the biggest land owners in Chablis, with prestigious vineyards that produce excellent wine. A refined mineral bouquet, with citrus and white-fleshed fruit

Food Match: the house Caesar salad or smoked duck breast salad

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## RED WINE

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|   | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
|---|--------------|--------------|---------------|
| <b>Solander Shiraz, Australia</b>   | £4.05        | £5.65        | £16.00        |
| Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth<br>Food Match: the Three Peaks burger or Settle pudding  |              |              |               |
| <b>Ca'di Ponti Nero d'Avola, Italy</b>  | £4.15        | £5.80        | £16.50        |
| A full-flavoured, spicy red with aromas of ripe plum and black cherry. Juicy red fruit flavours, with a hint of bitter chocolate<br>Food Match: perfect with a selection of tapas   |              |              |               |
| <b>Concha y Toro Merlot, Chile</b>  | £4.40        | £6.15        | £17.50        |
| Blackberry aromas and rich, smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine<br>Food Match: the chicken breast burger or the grilled gammon   |              |              |               |
| <b>Saint Marc Reserve Cabernet Sauvignon, France</b>  | £5.20        | £7.30        | £21.00        |
| From the heart of the Languedoc, comes this lovely wine bursting with black, lush fruits and silky, spicy warmth to finish<br>Food Match: the meat platter or confit pork belly   |              |              |               |
| <b>Vistamar Sepia Reserve Malbec, Chile</b>   | £5.90        | £8.30        | £24.00        |
| Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee<br>Food Match: all our chargrilled steaks  |              |              |               |
| <b>Paternina Banda Azul Crianza Rioja, Spain</b>  | £5.90        | £8.30        | £24.00        |
| Aged for 24 months in American oak, mature red berry flavours, especially raspberry, touches of vanilla oak and exotic spice, with a rich velvet finish<br>Food Match: traditional chicken and chorizo paella or a selection of tapas |              |              |               |

**Also available in 125ml measures, please ask**

# RED WINE

## Bottle

### **Côtes-du-Rhône Villages La Ruchette Doree, France**

£24.00

Aromatic with bramble berry fruit and a touch of warm spice. This wine has great depth and silky smooth tannins - a popular easy drinking choice

Food Match: the meat platter or smoked duck breast salad

Hidden Gem

### **The Black Craft Shiraz, Australia**

£24.00

Classic Barossa Shiraz with intense flavours of blackberry, dark chocolate and pepper. Not a hint of jam sweetness here, this is serious Shiraz for grown-ups!

Food Match: great with steak

### **Vistamar Sepia Reserve Pinot Noir, Chile**

£25.00

Aromas of raspberries, cherries, caramel and chocolate. Fruity, with a soft velvety texture, toasty notes and a complex finish

Food Match: perfect red wine to try with fish

### **Marques de la Concordia Reserva Rioja, Spain**

£29.00

Using only the very best grapes, a reserva showing complex aromas of ripe fruit and spice, with powerful dark fruit, coffee and rich chocolate flavours

Food Match: perfect with all our chargrilled steaks

Hidden Gem

### **Chateau des Laurets, Puisseguin St Emilion, Benjamin de Rothchild, France**

£36.50

Brilliant Bordeaux full of rich, fruity flavours of blueberry, cherry and plum, notes of vanilla oak and cassis, with balanced tannins

Food Match: the meat platter or the cheese board

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## ROSE WINE

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|  | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
|--|--------------|--------------|---------------|
| <b>Borsao Garnacha Rosado, Spain</b>   | £4.30        | £6.00        | £17.00        |
| Gorgeous deep colour, with soft spice from the Garnacha grape.<br>Really easy drinking, packed full of summer red berry flavours<br>Food Match: traditional paella or great with tapas |              |              |               |

|  |       |       |        |
|--|-------|-------|--------|
| <b>Burlesque White Zinfandel, California</b>   | £4.75 | £6.65 | £19.00 |
| Strawberry ice cream and red berry jam flavours, give a rose that's sweet, yet still packs a punch<br>Food Match: vegan super salad or tandoori chicken skewer |       |       |        |

|   |       |       |        |
|---|-------|-------|--------|
| <b>La Delfina Pinot Grigio Blush, Italy</b>   | £5.00 | £7.00 | £20.00 |
| Summer fruit flavours on the palate, with a hint of spice and a touch of sweetness on the finish<br>Food Match: the seafood linguine or pan fried seabass |       |       |        |

**Also available in 125ml measures, please ask**

|  |  |  |        |
|--|--|--|--------|
| <b>Côtes-du-Rhône Villages La Ruchette Doree Rose, France</b>  |  |  | £22.00 |
| Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas<br>Food Match: a great all-rounder - try the vegetable tagine |  |  |        |

## CHAMPAGNE AND SPARKLING

### **Prosecco Romeo Spumante, Italy**

Being a spumante prosecco, this is full and rich with flavours of apple, lemon and grapefruit

**125ml** £3.80 **Bottle** £21.00

### **Juliet Sparkling Rose, Italy**

Enticing aromas of peach and blossom lead to a delightful sweet, fruity flavour. There's no such thing as a pink prosecco, but this is as close as it gets!

**Bottle** £21.00

### **J Lemoine Brut NV, France**

From the fabulous Laurent-Perrier house, a champagne full of finesse and style, with lovely honey aromas

**Bottle** £42.00

### **Louis Roederer NV, France**

A wonderfully elegant champagne from a prestigious champagne house. Deliciously rich with an overt fruitiness, typical nutty, yeasty notes and a rewarding dry finish

**Bottle** £54.00

### **Paternina Banda Azul Cava Vintage Brut, Spain**

Traditionally made ensuring perfect quality, with aromatic floral hints and flavours of spice, apple and brioche

**Bottle** £21.00

## SPARKLING COCKTAILS

|  |       |
|--|-------|
| <b>Chambord Royale</b>   | £6.00 |
| Spumante prosecco and decadent Chambord black raspberry liqueur              |       |
| <b>Sorrento Sparkle</b>  | £6.00 |
| Spumante prosecco and citrusy Limoncello liqueur                             |       |
| <b>G&amp;P Strawberry</b>  | £6.00 |
| Spumante prosecco and beautiful Bloom Strawberry gin                         |       |
| <b>Aperol Spritz</b>   | £6.50 |
| Spumante prosecco, Aperol aperitivo and soda                                 |       |
| <b>Elderflower Spritz</b>  | £7.00 |
| Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint |       |
| <b>Bellini Spritz</b>  | £6.50 |
| Spumante prosecco, Passoa passionfruit liqueur, passionfruit coulis and soda |       |

## CLASSIC COCKTAILS

|   |       |
|---|-------|
| <b>Mojito - Mojito Raspberry - Mojito Ginger</b>                                      | £7.00 |
| Bacardi of your choice, soda fresh lime and mint                                      |       |
| <b>Negroni 100</b> Celebrating 100 years of the Negroni!                              | £7.00 |
| Bulldog gin, Campari and iconic Martini Rosso   |       |
| <b>Blood Orange Cosmopolitan</b>  | £7.00 |
| Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime           |       |
| <b>Tequila Sunrise</b>  | £7.00 |
| Tequila Sauza, Chambord and orange juice  |       |
| <b>Lemon Sherbert</b>   | £7.00 |
| Bloom Lemon & Elderflower gin, Cointreau and fresh lemon juice                        |       |
| <b>Porn Star Martini</b>  | £8.00 |
| Smirnoff vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco |       |
| <b>Espresso Martini</b>   | £7.00 |
| Smirnoff vodka, Tia Maria and fresh espresso coffee                                   |       |
| <b>Berry Martini</b>  | £7.00 |
| Smirnoff vodka, Bols Creme de Cassis and cranberry juice                              |       |

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# GIN

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**Choose your gin style, all ours are a generous 50ml serve and accompanied by the perfect fresh garnish and our suggested premium tonic.**

**Or choose your premium Fever-Tree tonic, either; Mediterranean, Naturally Light, Indian, Sicilian Lemon, Elderflower or Aromatic**

## FLORAL - AROMATIC

### **Bloom Jasmine & Rose**

with seasonal berries  
and mint

**£8.50**

Fever-Tree Premium Indian

### **Hendrick's**

with cucumber

**£8.50**

Fever-Tree Elderflower

### **Botanist**

with lime

**£8.50**

Fever-Tree Elderflower

### **Masons**

with orange

**£8.50**

Fever-Tree Aromatic

### **Bloom**

with seasonal berries

**£8.00**

Fever-Tree Elderflower

### **Masons Lavender Edition**

with lime

**£8.50**

Fever-Tree Premium Indian

### **Bloom Lemon & Elderflower**

with lemon

**£8.00**

Fever-Tree Naturally Light

### **Whitley Neill Parma Violet**

with lemon

**£8.20**

Fever-Tree Premium Indian

## CITRUS - FRUITY

### **Whitley Neill Raspberry**

with seasonal berries

**£8.20**

Fever-Tree Naturally Light

### **Tanqueray Flor de Sevilla**

with orange

**£8.20**

Fever-Tree Mediterranean

### **Brockmans**

with orange and  
seasonal berries

**£8.50**

Fever-Tree Sicilian Lemon

### **Tanqueray No.10**

with lemon

**£8.50**

Fever-Tree Sicilian Lemon

### **Bulldog**

with lemon and  
seasonal berries

**£8.20**

Fever-Tree Mediterranean

### **Whitley Neill Blood Orange**

with orange

**£8.20**

Fever-Tree Naturally Light

### **Whitley Neill Quince**

with orange

**£8.20**

Fever-Tree Naturally Light

### **Bloom Strawberry**

with seasonal berries

**£8.00**

Fever-Tree Mediterranean

## SPICY - SAVOURY

### **Whitley Neill Rhubarb & Ginger**

with lemon

**£8.20**

Fever-Tree Naturally Light

### **Opihr**

with orange

**£8.00**

Fever-Tree Aromatic

### **Bombay Sapphire**

with lime

**£8.00**

Fever-Tree Mediterranean

### **Masons Tea Edition**

with lemon

**£8.50**

Fever-Tree Sicilian Lemon

### **Thomas Dakin**

with orange

**£8.50**

Fever-Tree Mediterranean

### **Sipsmith**

with lime

**£8.50**

Fever-Tree Aromatic

### **Tanqueray Export**

with lime

**£8.00**

Fever-Tree Aromatic

### **Brokers**

with seasonal berries

**£8.00**

Fever-Tree Mediterranean

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## V O D K A

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| <b>A selection of our favourite vodkas</b> | <b>50ml</b> | <b>25ml</b> |
|--|-------------|-------------|
| Reyka Icelandic                            | £6.20       | £3.70       |
| Grey Goose                                 | £6.90       | £4.40       |
| Smirnoff                                   | £5.90       | £3.40       |
| Whitley Neill Blood Orange                 | £6.20       | £3.70       |
| Zubrowka Bison Grass                       | £6.50       | £4.00       |

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## W H I S K Y ( E Y )

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| <b>A selection of malts and blends</b> | <b>50ml</b> | <b>25ml</b> |
|--|-------------|-------------|
| Lagavulin 16yo Islay                   | £7.35       | £4.85       |
| Dalwhinnie 15yo Highlands              | £7.10       | £4.60       |
| Balvenie Doublewood 12yo Speyside      | £6.80       | £4.30       |
| Monkey Shoulder Speyside               | £6.50       | £4.00       |
| Talisker 10yo Isle of Skye             | £6.80       | £4.30       |
| Macallan Gold Speyside                 | £6.50       | £4.00       |
| Glenfiddich 12yo Highlands             | £6.60       | £4.10       |
| Oban 14yo Highlands                    | £7.00       | £4.50       |
| Isle Of Jura 10yo Islands              | £6.60       | £4.10       |
| Bunnahabhain 12yo Islay                | £6.90       | £4.40       |
| Highland Park 12yo Islands             | £6.80       | £4.30       |
| Bells                                  | £6.00       | £3.50       |
| Famous Grouse                          | £6.00       | £3.50       |
| Jameson Irish                          | £6.00       | £3.50       |

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## R U M

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| <b>Our range has something for everyone</b> | <b>50ml</b> | <b>25ml</b> |
|---|-------------|-------------|
| Kraken Black Spiced                         | £6.50       | £4.00       |
| Appleton Estate Signature Blend             | £6.30       | £3.80       |
| Captain Morgan Spiced                       | £6.10       | £3.60       |
| Bacardi Carta Blanca                        | £6.10       | £3.60       |
| Bacardi Raspberry                           | £6.10       | £3.60       |
| Bacardi Ginger                              | £6.10       | £3.60       |
| Captain Morgan Dark                         | £6.10       | £3.60       |
| Havana Club Anejo Especial                  | £6.20       | £3.70       |
| Dead Man's Fingers Spiced                   | £6.30       | £3.80       |

## AFTER DINNER DRINKS

**Relax and unwind with one of our after dinner drinks.**

**Served neat or over ice**

|                                  | <b>50ml</b> | <b>25ml</b> |
|----------------------------------|-------------|-------------|
| Woodford Reserve bourbon         | £6.50       | £4.00       |
| Remy Martin VSOP cognac          | £6.90       | £4.40       |
| Hennessy VS cognac               | £6.20       | £3.70       |
| Courvoisier VS cognac            | £6.20       | £3.70       |
| Disaronno                        | £5.70       | £3.20       |
| Drambuie                         | £5.80       | £3.30       |
| Grand Marnier                    | £6.00       | £3.50       |
| Frangelico hazelnut liqueur      | £6.30       | £3.80       |
| Limoncello                       | £6.30       | £3.80       |
| Baileys (50ml)                   | £4.00       | -           |
| Chambord black raspberry liqueur | £6.20       | £3.70       |
| Cointreau                        | £6.00       | £3.50       |
| St Germain Elderflower liqueur   | £6.30       | £3.80       |

## PORT

**Served with or without a slice of lemon**

**50ml**

|                                    |       |
|------------------------------------|-------|
| Taylor's LBV (Late Bottle Vintage) | £4.00 |
| Cockburn's Special Reserve port    | £3.90 |
| Cockburn's Fine Ruby port          | £3.70 |

**We also have a selection of vintage ports available by the glass and bottle, just ask your server for details**

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## ALES AND BEERS

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**In addition we also have a range of core and seasonal ales brewed by Thwaites, along with local and guest ales. Just ask your server for the week's cask range**

### **Draught**

|                     |       |
|---------------------|-------|
| Heineken lager 5%   | £4.20 |
| Pravha pilsner 4%   | £3.95 |
| Amstel bier 4.1%    | £3.85 |
| Guinness stout 4.1% | £4.25 |

### **Bottle**

|                                 |       |
|---------------------------------|-------|
| Hop House 13 lager 33cl 5%      | £4.10 |
| Peroni Nastro Azzurro 33cl 5.1% | £3.95 |
| Corona Extra 33cl 4.5%          | £3.70 |
| - served with a lime wedge      |       |
| Warsteiner Fresh non-alcoholic  | £3.15 |

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## CIDER

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### **Draught**

|                      |       |
|----------------------|-------|
| Aspall 5.5%          | £4.40 |
| Kingstone Press 4.7% | £4.20 |

### **Bottle**

|   |       |
|---|-------|
| <b>Rekorderlig &amp; Rekorderlig Botanicals</b> | £4.80 |
| Passionfruit 4%                                 |       |
| Wild Berries 4%                                 |       |
| Mango & Raspberry 4%                            |       |
| Strawberry & Lime 4%                            |       |
| Rekorderlig Botanicals Grapefruit & Rosemary 4% |       |
| Rekorderlig Botanicals Rhubarb, Lemon & Mint 4% |       |

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# S O F T S

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## All served over ice with the perfect fresh garnish

### Luscombes 270ml

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|--|-------|
| Ginger Beer with lime                  | £3.00 |
| Wild Elderflower Bubbly with lemon     | £3.00 |
| Raspberry Crush with seasonal berries  | £3.00 |
| St Clements Orange & Lemon with orange | £3.00 |
| Sicilian Lemonade with lemon           | £3.00 |

### Frobishers Fusions 275ml

|                                   |       |
|-----------------------------------|-------|
| Orange & Passionfruit with orange | £2.60 |
| Apple & Raspberry with lime       | £2.60 |
| Apple & Mango with lemon          | £2.60 |

### Fever-Tree Tonics and Mixer 200ml

|                                    |       |
|------------------------------------|-------|
| Premium Indian with lime           | £2.20 |
| Naturally Light with lime          | £2.20 |
| Mediterranean with lemon           | £2.20 |
| Sicilian Lemon with lemon          | £2.20 |
| Elderflower with orange            | £2.20 |
| Aromatic with lemon                | £2.20 |
| Spiced Orange Ginger Ale with lime | £2.20 |

|                                |       |
|--------------------------------|-------|
| Appletiser 275ml with lime     | £3.00 |
| Coca Cola 330ml with lemon     | £2.50 |
| Diet Coca Cola 330ml with lime | £2.30 |

**Allergen information: if you would like any information about a drink, please ask and we will happily provide it**