

..... 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	£3.00	Bravas potatoes, crispy fried potatoes, tomato, chilli and red pepper sauce	£4.00
Homemade bread selection, butter, dipping oils	£3.50		
Deep fried mozzarella sticks, sweet chilli sauce	£4.00	Sticky pork belly bites, spring onion, chilli	£5.50
Honey and mustard chipolatas, mustard mayo	£3.50	Spanish meatballs, beef and pork meatballs, rich red wine and tomato sauce	£5.50
Croquette of the day	£4.50	Traditional Spanish omelette	£5.00
Lightly fried baby squid, olive oil, fresh lemon	£6.00	Garlic ciabatta bread	£4.00
Tempura fried prawns, sweet chilli dipping sauce	£6.50	Garlic ciabatta bread with cheese	£5.00

Sharing Plates

Charcuterie Plate **£15.00**

Serrano ham, chorizo, salami Milano, Manchego cheese, marinated olives, celeriac remoulade, pickles, a selection of homemade breads

Baked Camembert **£12.00**

garlic croutes, crudites, fruit chutney

Fish Plate **£15.00**

smoked salmon, homemade fish goujons, tempura prawns, anchovies, our own tartar sauce, a 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.

White Wine

	175ml	250ml	Bottle
Solander Chardonnay, Australia	£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 chicken breast burger			
Ca'di Ponti Grillo, Italy	£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 pappardelle or charcuterie plate			
Concha y Toro Sauvignon Blanc, Chile	£4.40	£6.15	£17.50
Elegant and delicate aromas, with fruity and citrus notes. Fresh and balanced with good acidity			
Food Match: the sweet potato burger or fish plate			
La Delfina Pinot Grigio, Italy	£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: try with a selection of our savoury tapas			
Saint Marc Reserve Grenache Blanc, France	£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 vegetable Mille Feuille or confit pork belly			
Mirror Lake Sauvignon Blanc, Marlborough, New Zealand	£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 stone bass or butterfly chicken breast			

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, greengage and citrus lemon acidity to 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 baked camembert or coq au vin

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 pappardelle or the charcuterie plate

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 stone bass 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: baked Camembert, fish plate or house Caesar salad

Red Wine

	175ml	250ml	Bottle
Solander Shiraz, Australia	£4.05	£5.65	£16.00
Smooth and full bodied, with dark, delicious, berry fruit and a spicy warmth Food Match: the Three Peaks burger or Penny's award winning sausages			
Ca'di Ponti Nero d'Avola, Italy	£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 Food Match: the charcuterie plate or the warm black pudding salad			
Concha y Toro Merlot, Chile	£4.40	£6.15	£17.50
Blackberry aromas and rich smoky flavours packed with plum and bramble fruit. A smooth and easy drinking wine Food Match: the chicken breast burger or the grilled gammon			
Saint Marc Reserve Cabernet Sauvignon, France	£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 Food Match: confit pork belly or the coq au vin			
Vistamar Sepia Reserve Malbec, Chile	£5.90	£8.30	£24.00
Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee Food Match: all our chargrilled steaks			
Paternina Banda Azul Crianza Rioja, Spain	£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 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 coq au vin or butterfly chicken breast

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 charcuterie plate or the cheese selection

Rose Wine

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

Burlesque White Zinfandel, California	£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 Food Match: the house Caesar salad or black pudding salad			

La Delfina Pinot Grigio Blush, Italy	£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 Food Match: the seafood pappardelle or fish plate			

Also available in 125ml measures, please ask

Côtes-du-Rhône Villages La Ruchette Doree Rose, France			£22.00
Vibrant, luscious full fruit flavours of redcurrants and strawberries, with wild flower aromas Food Match: pan fried stone bass or vegetable Mille Feuille			

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

Laurent-Perrier La Cuvee, France

The signature champagne from Laurent-Perrier. Delicate white fruits, toasty aromas and a lemony 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

Chambord Royale	£6.00
Spumante prosecco and decadent Chambord black raspberry liqueur	
Grand Orange Royale	£6.00
Spumante prosecco and zesty Grand Marnier orange flavour liqueur	
Blue Bellini	£6.00
Spumante prosecco, Passoa Passionfruit liqueur and zesty orange Bols Blue Curacao	
G&P - G&P Strawberry	£6.00
Spumante prosecco, Tanqueray or Bloom Strawberry gin	
Aperol Spritz	£6.50
Spumante prosecco, Aperol aperitivo and soda	
Elderflower Spritz	£7.00
Spumante prosecco, St Germain Elderflower liqueur, soda, fresh lime and mint	
Lemon Hazelnut Spritz	£6.50
Spumante prosecco, Frangelico Hazelnut liqueur, soda and fresh lemon	
Bakewell Berry Spritz	£6.50
Spumante prosecco, Bols Crème de Cassis and soda	

Classic Cocktails

Mojito - Mojito Raspberry - Mojito Ginger	£7.00
Bacardi of your choice, soda fresh lime and mint	
Negroni Sevilla	£7.00
Tanqueray Flor de Sevilla gin, Campari and iconic Martini Rosso	
Blood Orange Cosmopolitan	£7.00
Whitley Neill Blood Orange vodka, Cointreau, cranberry juice and fresh lime	
Grey Russian	£7.00
Grey Goose vodka, Tia Maria and glace cherry	
Woodford Old Fashioned	£7.00
Woodford Reserve bourbon, bitters and brown sugar	
Bramble Berry	£7.00
Whitley Neill Blackberry gin, Bols Crème de Cassis and fresh lemon juice	
Glenfiddich Godfather	£7.00
Glenfiddich, Disaronno, fresh orange peel and glace cherry	
Appleton Muse	£7.00
Appleton Signature rum, ginger ale, angostura bitters and fresh lime	
Porn Star Martini	£8.00
Smirnoff vodka, Passoa liqueur, passionfruit juice, fresh lime and a side of prosecco	
Espresso Martini	£7.00
Smirnoff vodka, Tia Maria and fresh espresso coffee	
Berry Martini	£7.00
Smirnoff vodka, Bols Crème de Cassis and cranberry juice	

Gin

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

Hendrick's Midsummer Solstice

with cucumber and orange

£8.50

Fever-Tree Naturally Light

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

Whitley Neill Blackberry

with seasonal berries
and lemon

£8.20

Fever-Tree Premium Indian

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

V o d k a

A selection of our favourite vodkas	50ml	25ml
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

W h i s k y (e y)

A selection of malts and blends	50ml	25ml
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

R u m

Our range has something for everyone	50ml	25ml
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 Finger's Spiced	£6.30	£3.80

After Dinner Drinks

Relax and unwind with one of our after dinner drinks.

Served neat or over ice

	50ml	25ml
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	-
Tia Maria	£6.30	£3.80
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

Taylors 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

..... Ales and Beers

In addition we also have a range of seasonal guest ales brewed by Thwaites, along with local and guest ales. Just ask your server for this weeks cask range

Thwaites Ales

Gold 4.1% golden in colour with a fruity and sweet aroma

Original 3.6% a clean dry tasting and refreshing session bitter

Amber 4.4% full-bodied easy drinking amber bitter

IPA 4.0% fresh with a zesty and citrus aroma

Mild 3.3% dark in colour with roasted aromas

Range can vary, so please ask your server for details

Draught

Birra Moretti lager 4.6%	£4.50
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

..... C i d e r

Draught

Aspall 5.5%	£4.40
Stowford Press 4.5%	£4.30

Bottle

Rekorderlig & Rekorderlig Botanicals	£4.80
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Passionfruit 4%

Wild Berries 4%

Mango & Raspberry 4%

Strawberry & Lime 4%

Rekorderlig Botanicals Grapefruit & Rosemary 4%

Rekorderlig Botanicals Rhubarb, Lemon & Mint 4%

Softs

All served over ice with the perfect fresh garnish

Luscombes 270ml	£3.20	Frobishers Fusions 275ml	£2.50
Ginger Beer with lime		Orange & Passionfruit with orange	
Wild Elderflower Bubbly with lemon		Apple & Raspberry with lime	
Raspberry Crush with seasonal berries		Apple & Mango with lemon	
Fever-Tree Tonics 200ml	£2.35	Appletiser 275ml with lime	£3.20
Premium Indian with lime		Coca Cola 330ml with lime	£2.50
Naturally Light with lime		Diet Coca Cola 330ml with lime	£2.30
Mediterranean with lemon			
Sicilian Lemon with lemon			
Elderflower with orange			
Aromatic with lemon			

Hot Drinks

Tea

BREW TEA CO. TEAS

per pot **£2.20**

English Breakfast, Earl Grey, CO2 Decaffeinated, Moroccan Mint, Green, Fruit Punch

Coffee

Our freshly ground coffee is from 100% Brazilian Arabica beans from a unique yellow coffee cherry giving a velvety texture and light roasted, nutty flavour. It is also Rainforest Alliance certified to protect the people and environment where it is produced to ensure the future of the coffee industry.

Cafetiere for	one £2.25 two £3.25	Cappuccino	£2.75
Espresso	single £1.95 double £2.25	Latte	£2.75
Macchiato	£2.25	Mocha	£2.95
Americano	£2.45	Liqueur coffee	from £6.00
Flat White	£2.75	please ask for our selection	

If you would like decaffeinated coffee, please ask when you place your order

Chocolate

Hot chocolate	£2.95	Signature hot chocolate topped with whipped cream and chocolate shavings	£3.75
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Add a flavoured syrup to your coffee or hot chocolate **£0.60**

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