

CHEF'S MESSAGE

Freya and her team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best.



THE GOLDEN LION
HOTEL, EATERY & COFFEE HOUSE

AUTUMN 2020

VAT charged at 5%

"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

MAIN MENU

GRAZING & SHARING

3 for £12 or £4.50 each

Black Pudding & Pancetta Bon Bons
Thyme mayonnaise G, S, Sd, D, E, Mu

Rosemary & Roasted Garlic Vegan Houmous
Toasted flatbread G, Sd

BBQ Glazed Chipolata
G, Ce, S, Mu

Crispy Buttermilk Chicken Strips
Garlic mayonnaise E, D, Ce, Mu, Sd

Beetroot Falafel Balls Vegan
Pomegranate raita dip S, Se, Sd

Battered Fish Bites
Tartare sauce G, F, S, E, Mu

Olives, Fire Roasted Peppers & Sun Blushed Tomatoes Sd

Crispy Halloumi Cubes
Red pepper salsa, chilli oil dressing D, Ce, Sd, L

Mini Smoked Salmon Cocktail
Marie Rose sauce, paprika G, F, E, Ce, Mu

Chef's Vegetable Spring Rolls
Soy & ginger dressing G, Sd

Chef's Soup of the Season £5
With rustic bread Ask for allergens

Chicken Liver Pate £6
Red onion marmalade, toasted granary bloomer G, D, Ce, Sd

Asian Style Mackerel Fishcake £7
Noodles, sugar snap, green beans, sesame seeds and a soy, ginger & chilli dressing G, F, N, S, E, D, Se

Roasted Fig, Goat's Cheese & Candied Walnuts £7
Green salad, balsamic N, D, Sd

Slow Braised Blade of Beef & Truffle Dumpling
Sauté spinach, crispy kale, potato, balsamic braised shallot, rich beef jus
G, Ce, Mu, Sd, D £16

WINTER COMFORTS

Shepherd's Pie
Slow braised shoulder of Lamb topped with grilled minted creamed potatoes, seasonal greens, pan gravy
G, D, Ce, Sd, F £15

Lamb's Liver & Bacon
Smoked streaky bacon, creamy mash potatoes, scatter of peas, onion gravy G, D, Sd, Ce £14

SEASONAL MAINS

Slow Roasted Belly of Pork £16
Celeriac remoulade, celeriac puree, black pudding bon bon, spinach, baby carrots & cider jus G, E, D, Ce, Mu, Sd

Roasted Chicken Supreme £15
Butternut squash puree, rosemary fondant potato, tenderstem broccoli, woodland mushroom sauce D, Ce, Sd

8 oz Sirloin Steak £22
10 oz Gammon Steak £15
Cherry tomatoes & flat mushroom, fat cut chips, onion rings G, D, Sd

Why not add a sauce... Peppercorn; Stilton; Mushroom; Garlic Butter D, Mu, S, G, Sd, Ce £2

Salmon & Mussel Risotto £16
Dill, lemon, finished with truffle oil, rocket & Parmesan shavings
Mo, F, D, Sd

Aubergine Parmigiana Vegan £15
Layers of aubergine, vegan mozzarella, basil & tomato Provençale sauce Ce, Sd

Confit Duck Leg £16
Classic white bean & bacon cassoulet, buttered savoy cabbage Ce, Sd, D

THE COACHMAN'S CLASSICS

Fish & Chips
Secret recipe beer battered fish, Fat chips, crushed minted garden peas, tartare sauce, lemon
D, G, F, Sd, E, Mu £14

The Lion Burger
Beef patty, BBQ pulled pork, lettuce, tomato, onion, brioche bun, onion rings, coleslaw, skinny fries
G, S, E, D, Ce, Mu, Sd, F £14

Chef's Pie of the Day
Chips or mashed potatoes, buttered seasonal greens, pan gravy
ASK FOR ALLERGENS £14

SIDES

Fat Chips £3 • **Skinny Fries** £3

Millionaire Fries truffle & Parmesan D £4

Onion Rings G, Sd £3 • **House Salad** Mu, Sd, Ce £3

Buttered Seasonal Vegetables D, S £3 • **Garlic Bread** G, D £3

Add cheese to any of the above D £1

Hospitality Action

Invisible Chips £2
0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst affected by the Covid crisis. Thanks for chipping in. For more information visit hospitalityaction.co.uk

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / **Ce:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **Mo:** Molluscs / **Mu:** Mustard / **S:** Soya / **Sd:** Sulphur dioxide / **Se:** Sesame seeds



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LIGHT & HEALTHY

Chicken, Spinach & Mushroom Pasta Alfredo

Classic white pasta sauce of cream &
Parmesan served with garlic ciabatta
G, D, Sd **£14**

Chicken Caesar Salad

Anchovies, Parmesan, herb croutons,
cos lettuce, Caesar dressing
G, F, S, E, D **£13**

Roasted Tomato & Basil Linguine

Finished with Parmesan & rocket, served
with garlic ciabatta
G, D, Ce **£13**
Take it Vegan

AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

Cream Tea

Scone, butter, clotted
cream, jam, tea or coffee
G, E, D **£5.50pp**

Classic Afternoon Tea

Selection of finger sandwiches,
sweet treats, scone, jam, clotted cream,
tea or coffee
G, D, Mu, E, F, N, S **£15pp**

Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly
complimented with a glass of Champagne
topped with a fresh strawberry
G, D, Mu, E, F, N, S, Sd **£24pp**

ARTISAN

Slow Roasted Pork Belly & Apple Sauce

Crisp lettuce served in brioche bun
coleslaw & salad G, S, E, D, Ce, Sd, Mu

Flat Iron Steak & Blue Cheese Melt

Toasted ciabatta, coleslaw & salad Sd, D, E, Mu, G

Turkey, Stuffing & Cranberry

Toasted ciabatta, coleslaw & salad D, G, Sd, E, Mu

Vegan Mozzarella, Tomato & Pesto

Toasted ciabatta G, Sd, N **Vegan**

SANDWICHES

Served until 6pm

CLASSIC

£8

Fish Finger Sandwich

Lettuce & tartare sauce G, D, E, Mu, Sd, F

£8

Smoked Salmon, Cream Cheese & Cucumber

G, F, D, E, MU

£9

Roast Beef & Horseradish

Rocket Mu, G, D, S, E

£8

Cheese & Red Onion Marmalade

Rocket G, D, E, Mu, Sd

£7

£8

£7

£7

DESSERT

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream
G, N, S, E, D, Sd **£6**

Winter Berry & Apple Crumble

Vanilla custard G, S, E, D **£6**

Traditional British Cheese Board

Lincolnshire poacher, Yorkshire Blue,
Somerset brie, grapes, crackers & red
onion chutney G, D, Se, Mu, Sd **£9**

Baked Alaska

Brownie base, clotted cream ice cream,
Italian meringue, Belgian
chocolate sauce G, S, E, D **£6**

Sticky Toffee Pudding Sundae

Butterscotch sauce, caramalata &
vanilla ice cream, whipped
cream N, S, Sd, G **£7**

Chocolate & Orange Crème Brûlée

Cointreau cream, dehydrated orange,
vanilla shortbread
G, S, E, D **£6**

Mulled Spiced Poached Pear **Vegan**

Toasted almonds, vegan ice cream N, S **£6**

Apple Crumble Sundae

Vanilla ice cream, cinnamon syrup,
whipped cream G, S, E, D **£6**

9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

- 1. CASHLESS PAYMENT • 2. HAND SANITISER • 3. ORDER & PAY APP • 4. PPE AVAILABLE •
- 5. FOLLOW SIGNAGE • 6. DISPOSABLE MENUS • 7. STAFF TEMPERATURE CHECKS •
- 8. COVID SAFE CLEANING CHAMPION • 9. SOCIAL DISTANCING •

For more information on our measures, please visit our website.

