

THE
GOLDEN
LION

LUNCH MENU



SMALL PLATES & BAGUETTES

MARINATED OLIVES (VG,DF) garlic, herbs and peppers	4.5	FOCACCIA (DF,VG) homemade focaccia, aged balsamic, extra virgin olive oil	4.5
DEVILLED WHITEBAIT with homemade tartare sauce	8.5	BRUSCHETTA (V,GFO) Buffalo mozzarella, sun blushed tomatoes, olive tapenade, basil oil	8.5
SOUP OF THE DAY served with fresh bread, Welsh butter	7.5	SMOKED MACKEREL PATE celeriac remoulade, sourdough toast	8.5
FRESHLY BAKED BARRA GALLEGA served with homemade remoulade			
★ PRAWN COCKTAIL, crispy gem lettuce 11			
★ CHICKEN & PESTO MAYO, crispy gem lettuce 11			
★ WELSH BEEF, caramelised onion, mustard Mayo gem lettuce 11			
★ SWEET POTATO FALAFEL, hummus, tomato, olives 11			



MAIN MEALS

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS

BEER BATTERED COD (DF) garden peas, homemade tartare sauce	19.5	THE GL BEEF BURGER smoked streaky bacon, melted cheese, gherkins, gem lettuce, tomato, mustard mayo, onion relish, brioche bun & chips	18.5
PUY LENTIL COTTAGE PIE (VGO) crispy potato rosti topping, melted cheese, mixed greens	17.5	BUTTERMILK CHICKEN BURGER crispy chicken fillet strips, melted garlic butter, gem lettuce, tomato, garlic mayo, sourdough bun & chips	18.5
GOLDEN LION BEEF LASAGNE served with garlic bread and mixed salad	18	SPICED BROAD BEAN BURGER (V,VGO) melted cheese, sriracha mayo, gem lettuce, tomato, sourgough bun & chips	18
CORIANDER TEMPURA HADDOCK (DF) sweet chilli dip, lime	19.5	THAI GREEN CHICKEN CURRY (DF,GF) fragrant rice, poppadom, mango chutney add chips extra £2.50	18
PIE OF THE DAY please see our special's board		THAI GREEN VEGETABLE CURRY (VG,GF) fragrant rice, poppadom, mango chutney add chips extra £2.50	18



SIDE DISHES

MIXED SEASONAL GREENS (GF,VGO) 5 / CHIPS (GF,VG) 4.5 / DRESSED LEAF SALAD (GFO,V) 5 /
CHEESY GARLIC BREAD (V) 5 / GARLIC BREAD (V) 4.5 /

PLEASE MAKE SURE TO INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING.