

MENU

THE GOLDEN LION

28 HIGH STREET, FAREHAM, PO16 7AE

01329 511 859

www.goldenlionfareham.co.uk

info@thegoldenlionfareham.co.uk

Available from Tuesday to Saturday

STARTERS

Salmon & Broccoli Fishcake £5.95

served with tomato salsa and mixed salad tossed in a french dressing

Home-made Root Vegetable Soup (v) £5.25

slow cooked for over 5 hours, served with bread, butter and croutons

Seasoned Halloumi Fries (v) £6.25

served with sweet chilli dip

Calamari a la Romana £5.95

fried squid served with garlic mayonnaise and lemon wedge

Cheese and Bacon Potato Skins £6.25

served with BBQ sauce

Breaded Garlic Mushrooms £5.75

served with garlic mayonnaise

BURGERS

In a deliciously soft, resilient, premium pretzel burger bun with a malty, slightly tangy flavour.
With baby gem lettuce, red onion and tomato. Served with fries and onion rings.

Classic Beef Burger £12.95

8oz premium beef served with burger sauce

Unique Beef Burger £13.95

8oz premium beef topped with mature cheddar and bacon jam

Southern Fried Chicken Burger £12.95

two southern fried chicken fillets served with BBQ sauce

Moving Mountains Plant-Based Burger (vg) £12.95

contains zero cholesterol and is free from hormones and antibiotics.
packed with plant protein and an irresistible juiciness. Pure plant powered deliciousness.
served with vegan mayonnaise

MAINS

London Pride Ale Battered Cod Loin £13.95

served with double cooked chunky chips, mushy peas & tartare sauce

Home-made Slow Cooked Curry £12.95

slow cooked for over 6 hours
served with basmati rice and mini tear drop plain naan

Butternut Gobi Dhansak (vg) £12.95

cauliflower florets, butternut squash, red onions, red peppers, split peas and lentils in a spiced
sauce served with basmati rice

Horseshoe Gammon Steak £12.95 (Small plate £8.95)

served with two fried eggs, double cooked chunky chips and garden peas

Wholetail Scampi £12.95 (Small plate £8.95)

served with double cooked chunky chips, garden peas and tartare sauce

British Lamb Shank with Mint Gravy £15.95

cooked at low temperatures for over 6 hours in the oven ensuring the meat falls off the bone
served with creamy mash, fresh rosemary, accompanied with seasonal vegetables

Beef Chilli con Carne £12.95

a delicious smoky minced beef chilli made with tomato, kidney beans, red chilli, jalapenos,
red and green peppers, flavoured with paprika, cumin and garlic
served with basmati rice and nachos

Award Winning Mud Food Pies £13.95

served with creamy mash, seasonal vegetables and gravy. Choose from:

Steak and Ale (GF available)

Chicken, Ham and Leek

Squash, Spinach and Feta (vg)

SIDES

Fries (v) £3.45

Double Cooked Chips £3.45

BBQ Cheesy Chips £4.45

Onion Rings £3.45

Dressed Side Salad £3.45

Seasonal Vegetables £3.45

(v) vegetarian

(vg) vegan

(GF) Gluten Free

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.

SUNDAY MENU

THE GOLDEN LION

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STARTERS

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served with tomato salsa and mixed salad tossed in a french dressing

Home-made Root Vegetable Soup (v) £5.25

slow cooked for over 5 hours, served with bread, butter and croutons

Seasoned Halloumi Fries (v) £6.25

served with sweet chilli dip

Calamari a la Romana £5.95

fried squid served with garlic mayonnaise and lemon wedge

Cheese and Bacon Potato Skins £6.25

served with BBQ sauce

Breaded Garlic Mushrooms £5.75

served with garlic mayonnaise

MAINS

All the meat choices served with roast potatoes, roast parsnip, seasonal vegetables, stuffing, Yorkshire pudding and gravy

Slow Cooked Beef Brisket £14.45

slow cooked for over 12 hours in rich beef stock

Slow Roasted Pork Shoulder £13.45

cooked in apple cider. Served with crackling

Roasted Turkey Crown £13.45

Trio of Meats £14.95

beef brisket and slices of pork and turkey. Served with crackling

Squash, Spinach & Feta Pie (vg) £13.95

served with roast potatoes, roast parsnip, seasonal vegetables and vegan gravy

Butternut Gobi Dhansak (vg) £12.95

cauliflower florets, butternut squash, red onions, red peppers, split peas and lentils in a spiced

(v) vegetarian

(vg) vegan

DESSERTS

Salted Caramel Chocolate Brownie £5.95

on a bed of home-made Baileys cream, served with salted caramel ice cream and topped with chocolate sauce. Served warm or cold

Triple Chocolate Calypso Mousse £5.95

chocolate truffle mousse with a soft centre of white chocolate and cream flavoured with whisky and coffee liqueur on a chocolate sponge base served with vanilla ice cream and topped with chocolate sauce

Bramley Apple Pie £5.95

served with custard or cream

Marbled Chocolate & Raspberry Pyramid £6.25

dark Belgian chocolate truffle marbled with white & dark chocolate centred with raspberries served on a bed of home-made Prosecco cream

Tiramisu Teardrop £5.95

a tiramisu torte made with a coffee flavoured mousse set on a sponge sheet and studded with a savoiardi sponge finger & dusted with cocoa powder served with chocolate ice cream

Ice Cream £2.25 (per scoop)

choose from: vanilla, strawberry, chocolate or salted caramel

Sorbet £2.25 (per scoop)

choose from: lemon, raspberry or Champagne

OFFERS

Tuesdays: ALL YOU CAN EAT CHICKEN WINGS £15.00 per person

choose from: barbeque, flame cooked mesquite or hot & spicy

Wednesdays: 2 FISH & CHIPS £19.90

you saved £8

Fridays: 2 BURGERS £19.90

you saved between £6 - £8

Saturdays: 2 PIES £19.90

you saved £8

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