

The Golden Lion Inn & Lakeside Restaurant



SILVER
PUB
OF THE YEAR



GOLD
PUB
OF THE YEAR



BRONZE
PUB OF THE
YEAR



CHEFS
"Promoting safer, healthier food in Cornwall"



Wine House
Of The Year
Winner 2009



John & Wendy and David & Cherie welcome you to our Family Business

The Golden Lion is committed to sourcing food and drinks locally with the proviso "We never compromise quality for locality". Fortunately the quality of our local suppliers is such that this is rarely an issue.

- ❖ Beef, Poultry and Pork products are Cornish and supplied by Robert Trevarthan, Wholesale Butcher & Abattoir in Penhalvean.
- ❖ A E Rodda & Son in Scorrier provide our cream, milk and dairy products.
- ❖ Cornish Seafood, Game and Venison as well as Delicatessen products are supplied by Celtic Fish & Game St Ives.
- ❖ Vegetables and fruit are supplied by DS Hendy of Helston. Local produce is used when in season and other more exotic items sourced from high quality producers from all over the world.
- ❖ Specialty Cornish Cheeses are supplied by Menallack Farm, Penryn.
- ❖ Cornish Ice cream is supplied from Callestick Farm, who practice traditional farming methods for sustainability and a healthy biodiversity.
- ❖ Eggs used in our menu are all Free Range Organic from local farms.
- ❖ Many herbs used in the menu are grown in the pub's garden.
- ❖ St. Austell Brewery is our supplier of award winning Real Ales, Keg Bitter, and Seasonal Ales – all brewed in Cornwall and kept by us to exacting Cask Marque Standards.

All our dishes are freshly prepared and cooked to order, some taking longer than others. If you are pressed for time, please ask our waiting staff to guide you with your menu choices.



For your enjoyment we have offered a few wine suggestions to accompany some of our most popular dishes. You will find these in the left hand page margins.

Full details of all our wines can be found in the Wine List on your table



APPETISERS

French Rustic Bread with Butter (V) 2 – 00

French Rustic Garlic Bread (V) 3 – 00

Selection of Marinated Olives (V)(D)(C) ♥ 2 – 20

STARTERS

Homemade Soup of the Day (V) ♥
Served with French rustic bread 4 – 50

Thai Fish Cakes (Our Own Original Recipe)
On a bed of Salad with a Sweet Chilli Sauce 5 – 95


Totara Hill
Sauvignon
Blanc


Potted Cornish Crab
Served with homemade crostini 6 – 50

Chicken Liver & Brandy Pâté
Served with Redcurrant Jelly and Melba Toast 5 – 95


Puente
Del Inca
Chardonnay


Crayfish Tail Thermidor
Served with French rustic bread 6 – 95

Deep Fried Chatel (A Cornish Brie-Type Cheese)
Served on a Fresh Strawberry Coulis (V) 5 – 95

Battered Mushrooms (V) 5 – 25
Stuffed with Stilton and served with a salad garnish

Wheat & Gluten Free – (C) Dairy Free - (D) Suitable for Vegetarians – (V)

 Smaller Appetite Portion Available at £1.50 Less

♥ Low in Saturated Fat, Low in Refined Sugar, Low in Salt

MAIN COURSES

8oz Chargrilled Cornish Prime Fillet Steak 18 - 50

With chips, grilled tomatoes, mushrooms and real onion rings


Chateau Pierrail


Made to Order Sauces

Peppercorn Sauce	2 – 25 Extra
Stilton Sauce	2 – 25 Extra
Mushroom Sauce	2 – 25 Extra

Fillet of Cornish Beef Wellington 20 - 95

Prime Beef Fillet topped with mushrooms, Brussels pâté & encased in puff pastry. Served with new potatoes, steamed seasonal vegetables, and a separate Madeira sauce.


Barolo
Revello


Fillet Rösti with Stilton Crust & Port Wine Sauce 20 - 95

Prime 8oz Cornish Beef Fillet topped with a Stilton crust on a potato & onion Rösti. Served with a Port and Red Wine Sauce and steamed seasonal vegetables

Steak, Tribute Cornish Ale & Kidney Pie 9- 95

Served with chips & steamed seasonal vegetables


Benchmark
Shiraz


Mixed Grill Souvlaki with Greek Salad 12- 95

Grilled Kebabs of Marinated Lamb, Chicken Breast, and Pork. Served with a Greek Salad of mixed leaves, red onion, Feta cheese and olives together with pitta bread and Tzaziki (Greek yoghurt with Cucumber and Garlic).


Wilson's
Quay


Cajun Chicken with Garlic Wedges 11- 95

Cajun spiced chicken breast served with garlic potato wedges, salad garnish and a lime and fresh chilli mayonnaise.

Trevarthen's Cornish Pork Sausages 8- 95

Served on a bed of Bubble & Squeak with Rich Onion Gravy

For Side Orders see Page 4

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Cornish Ham, Eggs and Chips (D) (C) **S** 9- 50

Prime Cornish ham with two local farm free range eggs, and chips


Azabache
Rioja


Stir Fried Fillet of Beef with Black Bean Sauce 12 - 95

Strips of Beef Fillet with sliced peppers and mushrooms, stir-fried in Black Bean Sauce and served on white rice (D) (C) **S**

Sweet & Sour Chicken in Golden Batter **S** 9 - 95

Cornish Breast of Chicken in a crispy golden batter, served with homemade sweet and sour sauce on a bed of white rice.

Confit of Duck Leg (C) 10 - 95

(Marinated, slow-cooked, then crisped in a hot oven)
Served on Colcannon mash with spiced pear chutney


De Bortoli
Pinot Noir


Honey Glazed Breast of Barbary Duck (C) 16 - 95

Served with a Morello Cherry compôte, Dauphinoise potatoes, and steamed seasonal vegetables

Cornish Chicken Cordon Bleu 13 - 95

Bread crumbed chicken breast stuffed with Cornish Old Smokey cheese and prime Cornish ham. Served with a fresh basil dressing, chips and salad.


Peter Lehmann
Chenin Blanc


Moules Marinière **S**  10 - 95

River Exe Mussels cooked in white wine with onions and garlic. Served with French rustic bread and chips

Thai Fish Cakes (Our Own Original Recipe) **S** 9 - 95

Served on a bed of salad leaves with Sweet Chilli Sauce


Kuehn
Gewürtztraminer



Cornish Seafood Linguine **S**  10 - 95

Mixed selection of fresh fish and shellfish in a creamy white wine sauce, served on a bed of linguine pasta with French rustic garlic bread

For Side Orders see Page 4

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Fillet of Atlantic Cod in Chef's Real Ale Batter

Santa Helena
Sauvignon Blanc

Served with Chips & Garden Peas or Mushy Peas (D) **S**

9 – 95



Steamed Fillet of Sea Bass (C)

14 - 95

With Crayfish tails and lemon butter served on a bed of crushed new potatoes and baby green beans.



Laroche
Petit Chablis

Cornish Scallops with Prawns (C) **S**

15 – 95

Pan-fried in garlic butter and served with new potatoes and side salad
(Please check availability with waiting staff)



Mrs. Finn's Handmade Cornish Cheese (V)

11 - 95

Handmade at Menallack Farm, an individual cow and sheep's milk cheese with a lacing of cream. Baked in the oven on a potato & onion Rösti & served with spiced pear chutney and side salad.

Roasted Pepper stuffed with Savoury Couscous (V)

Served on a fresh tomato sauce, with new potatoes and steamed seasonal vegetables

9 - 95



Santa Helena
Merlot

Provençale Vegetable Lasagne) (V)

9 - 50

Served with side salad and French Rustic Garlic Bread



Vegetable Wellington (V)

11 - 95


Lentils, nuts and roasted vegetables wrapped in puff pastry and served with a vegetarian Madeira sauce, new potatoes and steamed vegetables.

Side Orders

French Rustic bread & Butter	2-00	Stilton Chips	2-50
Chips	1-75	Cheesy Chips	2-25
Real Onion Rings	1-75	Side Salad	2-50
Fresh Steamed Vegetables	2-50		
French Rustic Garlic Bread			3-00
French Rustic Garlic Bread w/ Melted Cheese			3-50
French Rustic Garlic Bread w/ Melted Stilton			3-95

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HOMEMADE DESSERTS

St Clements Baked Alaska (V) 5 – 75
Lemon Curd Ice Cream on a light sponge base enrobed in soft meringue and baked in a hot oven.

Chocolate & Orange Cheesecake (V) 5 - 50
Layered chocolate & orange cheesecake on a sweet biscuit base.

Eton Mess (V) (C) 5 - 75
Homemade meringue jumbled with fresh strawberries, whipped double cream and sweet strawberry coulis

Treacle Tart (V) 4 - 95
Served with your choice of hot custard or Rodda's clotted cream*

Summer Fruits Pudding (V) 5 - 25
Served with Rodda's clotted cream*

Peach Crème Brulée (V) (C) 4 - 25
Served with Amaretti Biscuits

Rhubarb & Apricot Crumble (V) 4 - 50
Served with your choice of hot custard or Rodda's clotted cream*

Poached Pear ❤️ 4 - 50
With a spiced red wine and summer berry compôte (V)(C)

Selection of Cornish Cheeses 6 - 95
(St.Endellion Brie, Cornish Blue, and Cornish Old Smokey)
Served with assorted biscuits and frozen grapes

**(If you would prefer a scoop of ice cream instead of the clotted cream or custard normally served with your dessert, an additional charge of 80p will apply)*

Dessert Wine

Brown Brothers Orange Muscat & Flora
Victoria, Australia (9.5%, 8) 125ml Glass 5 – 25
375ml Bottle 14 – 95

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CALLESTICK FARM ICE CREAMS

Strawberry

Clotted Cream Vanilla

Chocolate Fudge

Honeycomb

Per Scoop

1 - 70

OUR OWN SPECIAL COMBINATIONS

Strawberry Sensation

2 Scoops of Strawberry
1 Scoop of Clotted Cream Vanilla
Topped with Strawberries & Cream

5 - 95

Golden Delight

2 Scoops of Chocolate Fudge
1 Scoop of Honeycomb
Topped with Grated Chocolate & Cream

5 - 95

Chocolate Dream

2 Scoops of Chocolate Fudge
1 Scoop of Clotted Cream Vanilla
Topped with Nuts & Cream

5 - 95

Magic Moments – *For two to Share?*

Strawberry, Clotted Cream Vanilla,
Chocolate Fudge, & Honeycomb
Topped with Strawberries, Nuts, Grated Chocolate & Cream

7 - 25

"Please ask if you would like to take a dessert home with you, as we now have suitable 'take-away' containers for this purpose."

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LAVAZZA ¡TIERRA! COFFEE MENU

¡TIERRA! is the sustainable development project undertaken by LAVAZZA in co-operation with the Rainforest Alliance to combine product quality with improved living conditions for three communities of small coffee growers in Latin America, which includes supporting them in adopting environmentally-friendly technologies.



Cornwall

The Golden Lion Inn donates 5p from the sale of every **LAVAZZA ¡TIERRA!** Coffee to The Cornwall Wildlife Trust, helping to fund wildlife conservation projects, nature reserves and school education programmes in Cornwall.

Add an extra shot of espresso for 60p

Americano

Freshly Ground Coffee Beans, Served Black or with Milk £1-70

Espresso

Standard £1-75 Large £1-95

The Classic Italian, Short & Black with a Very Intense Aroma and Aftertaste

Espresso Macchiato

Rich Espresso Coffee Marked with a little Milk £1-80

Cappuccino

Standard £1-90 Large £2-20

Espresso Coffee and Hot Frothy Milk, Dusted with Chocolate Powder

Caffe Latte

Espresso Coffee topped up with Hot Milk £2-20

Caffe Mocha

£2-30

A Combination of Espresso Coffee, Chocolate and Hot Frothy Milk

Hot Chocolate

£2-20

Gourmet Chocolate Topped with Hot Frothy Milk, & Dusted with Chocolate

Liqueur Coffee

Irish, Napoleon, Calypso..?

£4-80

Whatever your preference, topped with Fresh Double Cream

Baileys Latte

£4-80

Espresso Coffee and Baileys Irish Cream Topped up with Hot Milk

Selection of Twinings Teas

All £1-90 per pot per person

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