

The Golden Lion Inn & Lakeside Restaurant



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

The Golden Lion is committed to sourcing high quality food and drink products from Cornwall and the West Country wherever possible.

- ❖ 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.

Please Note: 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.

We have also coded our menu items where appropriate to enable you to make informed dietary choices. If you have any particular dietary requirements not covered by our coding system then please notify our waiting staff and we will try to accommodate wherever possible.



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

Selection of Marinated Olives (V)(D) (C)♥	2-50
Focaccia bread with butter (V)	2-00
Baguette with butter (V)	2-00
Focaccia with balsamic vinegar and olive oil dip (V)	3-00
Garlic bread (V)	2-95
Garlic bread with melted Westcountry cheese (V)	3-25

STARTERS

Homemade Soup of the Day (V)♥ Served with a warm baguette and butter	4-75
--	------

Antipasti Platter (For two to share?) Parma ham with marinated olives, focaccia bread, balsamic oil dip, sunblushed tomatoes, roquito peppers stuffed with cream cheese, and salad garnish	9-95
--	------


Puente
Del Inca
Chardonnay


Thai Fish Cakes (Our Own Original Recipe) On a bed of salad with sweet chilli sauce	6-50
---	------

Potted Cornish Crab Served with homemade crostini	6-95
---	------



Garnacha
Tempranillo


Cornish Game Pâté Served with autumn berry compôte and toasted french bread	5-95
---	------

Deep Fried Chatel (A Cornish Brie-Type Cheese) (V) Served on a raspberry coulis	6-25
---	------

Stilton Mushrooms in Real Ale Batter (V) Served with a salad garnish	5-95
--	------

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

 Smaller Appetite Portion Available at £1.50 Less

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

MAIN COURSES

8oz Cornish Prime Fillet Steak (D) 19 - 75

With chips, grilled tomatoes, mushrooms and real onion rings


Riebeek Pinotage



Choose a made to order sauce

Creamy Black Peppercorn	2-75 Extra
Vintage Stilton	2-75 Extra
Brandy, Cream & Mushroom	2 -75 Extra

Beef Wellington 21 - 75

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


Montes
Malbec


Vegetable Wellington (V)(N) 12 - 95

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


Del Inca
Cabernet
Sauvignon


Cornish Mixed Grill (D) 15 - 95

Rump steak, Home cooked Gammon, Pork Sausage and BBQ Chicken Breast grilled to order and served with chips, real onion rings, grilled tomato and mushrooms.

Honey Glazed Breast of Barbary Duck (C) 17 - 50

Served with a morello cherry compôte, dauphinoise potatoes, and steamed seasonal vegetables


Azabache
Rioja


Game Stew with Herb Dumplings 12 - 75

A rich, warming stew of Cornish venison, pigeon, rabbit and pheasant with seasonal vegetables. Topped with herb dumplings and served with focaccia bread.


Slow Roasted Cornish Lamb Shank 15- 95

Served on a bed of tray-roasted seasonal vegetables with dauphinoise potatoes and a red wine & rosemary jus.

For Side Orders see Page 4

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

 Smaller Appetite Portion Available at £1.50 Less

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

Steak, Tribute Cornish Ale & Kidney Pie 10- 95

A classic combination of Cornish steak and kidneys in a rich Tribute Ale gravy. Served in a puff pastry case with chips & steamed vegetables.


Il Meridione
Cataratto


Rabbit Cacciatore (D) 9- 95

Italian 'hunter's casserole' of tender Cornish rabbit cooked in white wine, garlic, tomatoes, mushrooms and root vegetables. Served with Focaccia.

Cornish Ham, Eggs and Chips (D) (C) 9- 95

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

Sweet & Sour Chicken in Golden Batter (D) 10 - 25

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


Santa Helena
Merlot


Pan Fried Cornish Lamb's Liver (D) 10 - 25

Served on wholegrain mustard mash with caramelised red onion gravy and steamed vegetables.


Benchmark
Shiraz


Confit of Barbary Duck Leg (C)(D)(N) 12 - 75

Slow cooked for tenderness then crisped in a hot oven and served on a bed of cider-braised red cabbage with sauté potatoes and homemade apple & walnut chutney.

Sausage Yorkshire 8- 95

Homemade Yorkshire Pudding filled with mashed potato and topped with two Cornish Pork Sausages. Served with rich onion gravy and steamed vegetables.


Boars Kloof
Chenin Blanc


Cornish Chicken Cordon Bleu 14 - 50

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


Tagliatelle Carbonara with Garlic Bread 8 - 95

Tagliatelle pasta topped with home cooked Cornish ham and mushrooms in a creamy sauce sprinkled with grated parmesan. Served with garlic bread

For Side Orders see Page 4

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

 Smaller Appetite Portion Available at £1.50 Less

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

Wilson's Quay

Fisherman's Pie

10- 95

Medley of fish and prawns in a cracked pepper & lemon cream sauce topped with a filo pastry crust and served with new potatoes and mixed salad garnish.

Thai Fish Cakes *(Our Own Original Recipe)*

10 - 25

Handmade thai-spiced fish cakes, lightly pan fried and served on a bed of mixed salad drizzled with sweet chilli sauce.

The Golden Lion Fish & Chips (D) S

8oz Cod fillet deep fried in our own real ale batter and served with chips & your choice of garden peas or mushy peas

10 - 95

Steamed Fillets of Sea Bass (C) ♥

15 - 95

With parsnip purée, a vanilla and saffron cream sauce and selection of steamed seasonal vegetables.

Falmouth Bay Scallops (C) S

16 - 95

Plump Cornish Scallops, pan fried with crispy gammon strips and served with spring onion mash and medley of steamed vegetables
(Please check availability with waiting staff)

Mrs. Finn's Handmade Cornish Cheese (V)(C)(N)

12 - 95

An individual cow and sheep's milk cheese with a lacing of cream from Menallack Farm. Baked in the oven on a potato & onion Rösti & served with homemade apple & walnut chutney and mixed side salad.

Roasted Pepper stuffed with Mushroom Risotto (V)(C)(D) ♥

Served on a fresh tomato sauce, with new potatoes and steamed seasonal vegetables. *(Suitable for Vegans)*

10 - 25

Side Orders

Focaccia bread & butter	2-00	Stilton Chips	2-50
Chips/ New Potatoes	1-90	Cheesy Chips	2-25
Real Onion Rings	2-00	Side Salad	2-50
Steamed Vegetables	2-60	Garlic Bread	2-75
Garlic Bread w/ Melted Cheese	3-25		
Garlic Bread w/ Melted Stilton	3-75		

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

S Smaller Appetite Portion Available at £1.50 Less

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

HOMEMADE DESSERTS

Baked Alaska (V)

5 - 95

Lemon Curd Ice Cream on a light sponge base enrobed in soft meringue and baked in a hot oven.

Bailey's Irish Cream Cheesecake (V)

5 - 50

Homemade cheesecake laced with Bailey's Irish Cream Liqueur

Chocolate Fudge Brownie (V)(N)

5 - 50

Moist, rich chocolate brownie topped with chopped walnuts and served warm with a spoonful of Rodda's clotted cream

Autumn Berry Pavlova (V) (C)

5 - 95

An individual pavlova filled with Rodda's clotted cream and topped with mixed autumn berries

Sticky Toffee Pudding (V)

5 - 75

Served with butterscotch sauce and hot custard

Raspberry Crème Brûlée (V)(N)

4 - 95

Served with homemade cinnamon pastry twist

Poached Pear (V)(C) (D)

5 - 25

Whole pear poached in red wine and served with a mixed berry compôte

Selection of West Country Cheeses (N)

7 - 25

(St. Endellion Cornish Brie, Cornish Blue, West Country Mature Cheddar and Cornish Old Smokey). Served with assorted biscuits and homemade apple and walnut chutney.

Café Affogato (V)

3 - 95


A scoop of Cornish Clotted Cream Vanilla Ice Cream drowned in a shot of Lavazza Espresso Coffee


Liqueur Affogato (V)

5 - 95

As above but with a measure of your choice of the following liqueurs: Baileys Irish Cream, Drambuie, Tia Maria, Cointreau, or Disaronno Amaretto

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

 Smaller Appetite Portion Available at £1.50 Less

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

DESSERT WINE

Brown Brothers Orange Muscat & Flora

Victoria, Australia (9.5%, 8)

125ml Glass

5 – 75

375ml Bottle

15 – 95

CALLESTICK FARM ICE CREAMS (V)

Strawberry, Clotted Cream Vanilla, Belgian Chocolate,

Honeycomb, or Raspberry Clotted Cream Per Scoop 1 - 95

Our Own Special Combinations (V)

Winter Berry Sensation

6 - 25

2 Scoops of Strawberry

1 Scoop of Raspberry Clotted Cream

Topped with Mixed Berries & Cream

Golden Lion Delight

6 - 10

2 Scoops of Honeycomb

1 Scoop of Belgian Chocolate

Topped with Homemade Cinnamon Twist & Cream

Chocolate Dream

5 - 95

2 Scoops of Belgian Chocolate

1 Scoop of Clotted Cream Vanilla

Topped with Grated Chocolate & Cream

Magic Moments – For two to Share? (N)

7 – 50


Strawberry, Clotted Cream Vanilla,


Belgian Chocolate, & Honeycomb

Topped with Homemade Cinnamon Twist, Grated Chocolate & Cream

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

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

 Smaller Appetite Portion Available at £1.50 Less

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

LAVAZZA COFFEE MENU



The Golden Lion Inn donates 5p from the sale of every **LAVAZZA** 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 £1-80

Espresso

Standard £1-85 Large £2-00
The Classic Italian, Short & Black with a Very Intense Aroma and Aftertaste

Espresso Macchiato

Rich Espresso Coffee Marked with a little Milk £1-90

Cappuccino

Standard £2-00 Large £2-30
Espresso Coffee and Hot Frothy Milk, Dusted with Chocolate Powder

Caffe Latte

Espresso Coffee topped up with Hot Milk £2-30

Caffe Mocha

£2-40
A Combination of Espresso Coffee, Chocolate and Hot Frothy Milk

Hot Chocolate

£2-30
Gourmet Chocolate Topped with Hot Frothy Milk, & Dusted with Chocolate

Liqueur Coffee

Irish, Napoleon, Calypso..? £4-95
Whatever your preference, topped with Fresh Double Cream


Baileys Latte


£4-95
Espresso Coffee and Baileys Irish Cream Topped up with Hot Milk

Selection of Twinings Teas

All £2-00 per pot per person

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

 Smaller Appetite Portion Available at £1.50 Less

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