

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
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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
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Puente
Del Inca
Chardonnay


Thai Fish Cakes (Our Own Original Recipe) On a bed of salad with sweet chilli sauce	6-50
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Potted Cornish Crab Served with homemade crostini	6-95
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Garnacha
Tempranillo


Cornish Game Pâté Served with autumn berry compôte and toasted french bread	5-95
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Deep Fried Chatel (A Cornish Brie-Type Cheese) (V) Served on a raspberry coulis	6-25
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Stilton Mushrooms in Real Ale Batter (V) Served with a salad garnish	5-95
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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

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Riebeek
Pinotage

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Cornish Mixed Roast Selection

10 – 50

Roast Sirloin of Beef, Leg of Lamb and Cornish Pork loin, served with Yorkshire Pudding, crispy parsnips, roast potatoes, steamed seasonal vegetables, and homemade gravy.

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Del Inca
Cabernet
Sauvignon

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Roast Cornish Leg of Lamb **S**

10– 95

Served with roast potatoes, crispy parsnips, homemade rosemary gravy and steamed seasonal vegetables.

Roast Sirloin of Prime Cornish Beef **S**

10 – 25

Served with Yorkshire Pudding, crispy parsnips, roast potatoes, steamed seasonal vegetables, and homemade gravy.

🍷

Invenio
NZ Sauv Blanc

🍷

Cornish Pork Loin with Prune & Apple Stuffing **S**

9– 50

Served with crispy parsnips, roast potatoes, steamed seasonal vegetables, and homemade gravy.

Roast Cornish Chicken Suprême

9– 95

Served with homemade bread sauce, crispy parsnips, roast potatoes, steamed seasonal vegetables, and homemade gravy.

Lentil & Nut Roast **(V)**

9 - 25

Served with crispy parsnips, roast potatoes, steamed seasonal vegetables, and a vegetable jus gravy.

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Benchmark
Shiraz

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Slow Roasted Cornish Lamb Shank

15- 95

Served with roast potatoes, crispy parsnips, steamed seasonal vegetables and a red wine & rosemary jus.

Game Stew with Herb Dumplings **S**

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.

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

9- 95

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

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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.

 Il Meridione
 Cataratto

Rabbit Cacciatore S (D) ♥ 9- 95
 Italian 'hunter's casserole' of tender Cornish rabbit cooked in white wine, garlic, tomatoes, mushrooms and root vegetables. Served with Focaccia

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.

Tagliatelle Carbonara S 8 - 95
 Tagliatelle pasta topped with Cornish ham and mushrooms in a creamy sauce sprinkled with grated parmesan. Served with garlic bread

 Wilson's
 Quay

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

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		

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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 Brulée (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

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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


LAVAZZA COFFEE MENU

Americano		£1-80		
Espresso	Standard	£1-85	Large	£2-00
Cappuccino	Standard	£2-00	Large	£2-30
Caffe Latte		£2-30		
Caffe Mocha		£2-40		
Hot Chocolate		£2-30		
Liqueur Coffee	Irish, Napoleon, Calypso..?			£4-95

Selection of Twinings Teas All £2-00 per pot per person

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