



The Golden Lion Inn & Lakeside Restaurant

Light Lunches and Take Away Meals



Wine House Of The Year Winner 2009



Free Range Egg Omelette (V)(D)(C) ♥

Plain with a Salad Garnish 5-50

Additional Fillings:

Mature Cheddar Cheese	60p
Mushrooms	50p
Tomato	50p
Prawns	1-00
Crayfish Tails	1-50
West Country Ham	90p
Tuna	1-00

Soup of the Day (V) ♥ 4-50

Served with French rustic bread (Eat In Only)

Cornish Cheese Ploughman's (V) 8-95

St. Endellion, Cornish Blue, and Organic Cheddar served with Spicy Pear Chutney, Salad Garnish and French rustic bread.

Ham Ploughman's 8-95

West Country Ham off the Bone served with pickled onions, salad garnish and French rustic bread.

Greek Salad (V) ♥ 7-95

Dressed salad of mixed leaves, sliced red onion, tomatoes, Feta Cheese and olives. Served with Pitta Bread and Tzaziki (Greek yoghurt with cucumber and garlic).

Hot Parisian Melts

To Eat In or Take Away

Made to order on Home-baked French rustic bread and served with a Salad Garnish

Garlic Mushrooms & Stilton (V) 6-75

Ham & Cornish Old Smokey 6-95

Prime Cornish Ham topped with melted Cornish Old Smokey Cheese

Marie Rose Prawns 6-95

Prawns in Marie Rose Dressing topped with melted Mature West Country Cheddar

Cajun Chicken 7-95

Grilled Cajun Spiced Chicken Breast topped with melted Mature West Country Cheddar

Trevarthen's Pork Sausage & Onions 7-50

Two Cornish Pork Sausages with Fried Onions topped with melted Mature West Country Cheddar

Rustic Sandwiches

To Eat In or Take Away

Made to order on Home-baked French rustic bread and served with a Salad Garnish

Tuna, Spring Onion & Mayonnaise 5-95

Chargrilled Chicken Breast 6-95

With Sweet Chilli Sauce

Mature West Country Cheddar (V) 5-95

With Homemade Spicy Pear Chutney

St. Endellion Brie (V) 5-95

With Redcurrant Jelly

Cornish Crab with Crayfish Tails (V) 8-95

Served with a Lime & Chilli Mayonnaise (Subject to Availability)

Cornish Cream Tea

Two Homemade Scones served with Rodda's Clotted Cream, Cornish Strawberry Conserve and your choice of Twinings Earl Grey or English Breakfast Tea 5.25 Per Person

Side Orders

To Eat In or Take Away

Selection of Marinated Olives	2-00
French Rustic Bread & butter	2-00
French Rustic Garlic Bread	3-00
Garlic Bread w/ Melted Cheese	3-50
Garlic Bread w/ Melted Stilton	3-95
Chips	1-75
Cheesy Chips	2-25
Stilton Chips	2-50
Real Onion Rings	1-75
Garden Side Salad	2.75

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



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

Homemade Desserts (V)

St. Clements Baked Alaska 5 - 75

Chocolate & Orange Cheesecake 5 - 50


Treacle Tart 4 - 95
With Hot Custard or Clotted Cream

Eton Mess 5 - 75

Summer Fruits Pudding 5 - 25
With Rodda's Clotted Cream

Peach Crème Brulée 4- 25

Rhubarb & Apricot Crumble 4 - 50
With Hot Custard or Clotted Cream

Poached Pear  4 - 50
With spiced red wine and summer berry compote

Selection of Cornish Cheeses 6 - 95
Served with Biscuits and frozen grapes

Callestick Farm Ice Creams

**Strawberry, Clotted Cream Vanilla,
Chocolate Fudge, Honeycomb**
Per Scoop 1-70

Our Own Special Combinations

Strawberry Sensation 5-95
2 Scoops of Strawberry, 1 Scoop of Clotted Cream Vanilla
Topped with Strawberries & Cream

Golden Delight 5-95
2 Scoops of Chocolate Fudge, 1 Scoop of Honeycomb
Topped with Grated Chocolate & Cream

Chocolate Dream 5-95
2 Scoops of Chocolate Fudge, 1 Scoop of Clotted Cream
Vanilla, Topped with Nuts & Cream

Magic Moments – For two to Share? 7-25
Strawberry, Clotted Cream Vanilla, Chocolate Fudge, &
Honeycomb, Topped with Strawberries, Nuts,
Grated Chocolate & Cream

LAVAZZA ¡TIERRA! Coffee

¡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.



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

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

Espresso Standard £1-75 Large £1-95
The Classic Italian, Short & Black with a Very Intense Aroma and Aftertaste

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

Cappuccino Standard £1-90 Large £2-20
Espresso Coffee and Hot Frothy Milk, Dusted with Chocolate

Caffe Latte £2-20
Espresso Coffee Topped up with Hot Milk

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, Gaelic, Calypso..? £4-80
Whatever your preference, topped with Fresh Double Cream

Bailey's Latte £4-80
Espresso Coffee and Bailey's Irish Cream Topped up with Hot Milk

Selection of Twinings Teas
All £1-90 per pot per person

Please ask at The Bar for details of activities and Lakeside walks that you can access from The Golden Lion on foot after your meal. You are welcome to leave your car in our car park.

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