



The Golden Lion Inn & Lakeside Restaurant

# Light Lunches



Wine House  
Of The Year  
Winner 2009



## Free Range Egg Omelette (V)(D)(C)

Plain with a Salad Garnish **5-75**

### Additional Fillings:

Westcountry Mature Cheddar	70p
Mushrooms	60p
Tomato	60p
Prawns	1-00
Home cooked Cornish Ham	1-00

## West Country Cheese Platter (V)(N) **9-25**

St. Endellion Cornish Brie, Cornish Blue, West Country Mature Cheddar, and Cornish Old Smokey served with homemade apple & walnut chutney, salad garnish and foccacia bread.

## Ham Ploughman's **8-95**

Home cooked Cornish ham served with pickled onions, salad garnish and foccacia bread.

## Antipasti Platter **9-95**

Parma ham with marinated olives, focaccia bread, balsamic oil dip, sunblushed tomatoes, roquito peppers stuffed with cream cheese, and salad garnish.

## Thai Fish Cakes **6-50/10-25**

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

## Breaded Wholetail Scampi **8-95**

Served with chips and garden peas

## Haddock Goujons in Beer Batter **8-95**

Served with chips and garden or mushy peas

## Sausage, Egg & Chips **7-95**

Two Cornish pork sausages served with a free range egg and chips

## Hot Filled Foccacia

### To Eat In or Take Away

Garlic Mushrooms & Melted Stilton (V) **4-95**

Ham & Free Range Egg **5-25**

Home cooked ham topped with a fried free range egg

Cornish Pork Sausage & Onions **5-25**

Cornish Pork Sausage with Fried Onions

Cajun Chicken  **5-95**

Grilled Cajun Spiced Chicken Breast

## Filled Baguettes

### To Eat In or Take Away

Parma Ham & Sunblushed Tomato **4-95**

Marie Rose Prawns **5-25**

Prawns in Marie Rose Dressing

Mature West Country Cheddar (V) **4-75**

With tomato and sliced red onion

St. Endellion Brie (V) **5-50**

With homemade apple & walnut chutney

Cornish Game Pâté **5-75**

Served with autumn berry compôte

## Side Orders

Selection of Marinated Olives **2-30**

Focaccia bread with butter **2-00**

Focaccia with balsamic & olive oil **3-00**

Baguette and butter **2-00**

Garlic Bread **2-75**

Garlic Bread w/ Melted Cheese **3-25**

Garlic Bread w/ Melted Stilton **3-75**

Chips / New Potatoes **1-90**


Cheesy Chips **2-25**

Stilton Chips **2-50**

Real Onion Rings **2-00**

Mixed Side Salad **2.75**

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

## Homemade Desserts (V)

**St. Clements Baked Alaska** 5 - 95

**Chocolate Fudge Brownie** 5 - 50  
With Rodda's Clotted Cream

**Bailey's Irish Cream Cheesecake** 5 - 50

**Autumn Berry Pavlova** 5 - 95

**Sticky Toffee Pudding** 5 - 75  
With butterscotch sauce and custard

**Raspberry Crème Brulée** 4- 95

**Poached Pear** 5 - 25  
With red wine & mixed berry compote

**Selection of West Country Cheeses** 7 - 25  
Served with Biscuits and chutney

**Café Affogato** 3 - 95  
A scoop of vanilla ice cream drowned in a shot of Lavazza espresso coffee

## Callestick Farm Ice Creams

**Clotted Cream Vanilla, Belgian Chocolate, Strawberry, Honeycomb, Clotted Cream Raspberry**  
Per Scoop 1-95

## Our Own Special Combinations

**Winter Berry Sensation** 6-25  
2 Scoops of Strawberry, 1 Scoop Clotted Cream Raspberry Topped with Mixed Berries & Cream

**Golden Lion Delight** 6-10  
2 Scoops of Honeycomb, 1 Scoop of Belgian Chocolate Topped with 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?** 7-50  
Strawberry, Clotted Cream Vanilla, Belgian Chocolate, & Honeycomb, Topped with Cinnamon Twist, Grated Chocolate & Cream

## LAVAZZA Coffee



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 and school education projects in our local area.

**Americano** £1-80  
Freshly Ground Coffee Beans, Served Black or with Milk

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

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

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

**Caffe Latte** £2-30  
Espresso Coffee Topped up with Hot Milk

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

**Bailey's Latte** £4-95  
Espresso Coffee and Bailey's Irish Cream Topped up with Hot Milk

**Selection of Twinings Teas**  
All £2-00 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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