

The Golden Lion Inn & Lakeside Restaurant



2006
SILVER
PUB
OF THE YEAR



2007
GOLD
PUB
OF THE YEAR



2009
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)

 **S** Smaller Appetite Portion Available at £1.50 Less
Low in Saturated Fat, Low in Refined Sugar, Low in Salt

Sunday Roasts


Benchmark
Shiraz


Roast Cornish Leg of Lamb  10-95
Served with Roast Potatoes , Crispy Parsnips, Rosemary Gravy and Fresh Steamed Vegetables

Roast Sirloin of Prime Cornish Beef  9 – 95
Served with Yorkshire Pudding, Crispy Parsnips, Roast Potatoes, and Fresh Steamed Vegetables.


Totara Hill
Sauvignon
Blanc


Crispy Pork Belly with Prune & Apple Stuffing  8– 95
Served with Roast Potatoes, Crispy Parsnips and Fresh Steamed Vegetables

Roast Breast of Cornish Chicken 9– 95
Served with Roast Potatoes, Crispy Parsnips and Fresh Steamed Vegetables

Lentil & Nut Roast with Vegetarian Gravy  8 - 95
Served with Roast Potatoes, Crispy Parsnips and Fresh Steamed Vegetables




Other Main Courses


De Bortoli
Pinot Noir


Steak, Tribute Cornish Ale & Kidney Pie 9 - 95
Served With Chips & Fresh Steamed Vegetables

Confit of Duck Leg 10 - 95
(Marinated, Slow-cooked, then Crisped in a Hot Oven)
Served on Colcannon Mash with Spiced Pear Chutney



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.

Moules Marinière   10- 95
River Exe Mussels cooked in white wine with onions and garlic. Served with French rustic bread and chips

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Kuehn
Gewürtztraminer


Thai Fish Cakes (Our Own Original Recipe) **S** 9 - 95
Served on a bed of salad leaves with Sweet Chilli Sauce

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)

Cornish Ham, Eggs and Chips (D) (C) **S** 9- 50
Prime Cornish ham with two local farm free range eggs, and chips

Provençale Vegetable Lasagne (V) 7 - 95
Served with Side Salad and Garlic Bread


Roasted Pepper stuffed with Savoury Couscous
Served on a Fresh Tomato Sauce, with New Potatoes and Fresh Steamed
Vegetables (V)  8 - 95

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	

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

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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 Cream 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**

LAVAZZA ; TIERRA! Coffee

Americano

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

Espresso

The Classic Italian Coffee, Short & Black with an Intense Aroma and Aftertaste

Standard **1-75**

Large **1-95**

Espresso Macchiato

Rich Espresso Coffee, Marked with a little Milk **1-80**

Cappuccino

Espresso Coffee and Hot Frothy Milk, Dusted with Chocolate Powder

Standard **1-90**

Large **2-20**

Caffe Latte

Espresso Coffee Topped up with Hot Milk **2-20**

Bailey's Latte

Espresso Coffee and Baileys Irish Cream Topped up with Hot Milk **4-80**

Caffe Mocha

A Combination of Espresso Coffee, Chocolate and Hot Frothy Milk **2-30**

Hot Chocolate

Gourmet Chocolate Topped with Hot Frothy Milk, & Dusted with Chocolate **2-20**

Liqueur Coffee Irish, Gaelic, Calypso...? Topped with Fresh Double Cream **4-80**

Teas

Twinings Earl Grey, or English Breakfast Tea **£1-90 per pot per person**

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