



The Golden Lion Inn & Lakeside Restaurant



Welcome to The Golden Lion. We have pleasure in presenting you with our winter menu, that Head Chef James Pearce and his Team have worked tirelessly to develop, and we hope will please all tastes and meet any dietary requirements. If you do have any special requirements, please ask a member of staff, and our Team of Chefs will do their utmost to accommodate you.

Alongside this Menu, we also offer our Daily Specials, which is a platform for the Team to showcase their talents, and using local seasonal produce, are able to present some amazing culinary dishes.

We hope you enjoy your visit and would love to hear your feedback.
Mark & Sarah Sear

To Start

Cornish Camembert To Share.... (or not!)

'Boy Laity' Cornish Camembert Studded with Garlic & Rosemary with a Side of Star Anise Onion Jam & Rustic Breads (gluten free option available)
£9.00

Salt & Pepper Breaded Squid (D)

Rings & Tentacles Lightly Dusted With Seasoned Flour, Tossed Leaf, Fresh Zesty Lemon Mayo
£6.50

NEW Game Pâté

Venison/Pheasant/Guinea Fowl Coarse Pâté with Rustic Bread & Star Anise Onion Jam. (Gluten free option available)
£6.00

Homemade Soup of the Day (V)

Warm Crusty Bread & Butter
£4.50

NEW Wild Field Mushrooms on Toast (V)

Spinach, Garlic Butter & Thyme, Topped with Free-Range Fried Egg
£5.50

NEW Mini Short Ribs (D)

Slow Cooked Sticky Ribs Tossed in Sesame Seeds and Spring Onions
£6.50

Crab, Leek and Smoked Bacon Tartlet

With Tossed Mixed Leaf Salad
£6.00

Please note, that all food is freshly cooked to order, so there may be a short wait at busy times.

All Dietary Requirements and Allergies – Please inform staff member on ordering
Wheat & Gluten Free (C) Dairy Free (D) Vegetarian (V) Vegan (Ve) Contains Nuts (N)

Pub Classics

NEW Chicken Forestière (C)

Chicken Fillet, Smoked Bacon, Wild Field Mushrooms, Spinach, Garlic Butter & Thyme. Served with Bubble & Squeak Mash & Red Wine Sticky Jus
£12.50

Jimmy's 'famous' Steak & Ale Pie (D)

Slow Cooked Braised Beef encased in Short Crust Pastry With Veg, Rustic Chips or New Potatoes & Chefs' Gravy.
£11.95

NEW Slow Cooked Short Ribs (D)

Sticky Ribs Tossed in Sesame Seeds and Spring Onions. With Rustic Fries & Homemade Coleslaw
£13.50

NEW Ragu Beef Lasagne

Rich Ragu, Layered with Pasta, and Béchamel Sauce Topped with Mature Cheddar. Served With Salad and Garlic Bread
£11.95

Sweet & Sour Chicken

Deep Fried Battered Chicken Strips, Zingy Sweet & Sour Sauce, Scented Rice & Prawn Crackers (gluten free option available)
£11.00

Ham, Egg and Chips (C)(D)

Home Cooked Ham, Two Free Range Eggs and Chips
£10.00

Vegetarian

NEW Homity Pie

Butternut Squash, Crushed New Potatoes Infused with Spinach, Creamed Leeks, Mature Cheddar & Panko Crust Layered in a Pastry Case
£10.50

NEW Indonesian Vegetable Curry (Ve)

Medium Vegetable Curry (Sweet Potato/Peppers/Onions/Butternut Squash), Scented Rice & Poppadum
£10.50

Halloumi & Chips

Battered Halloumi Slices, Truffle Infused Mushy Peas or Petit Pois. (gluten free option available)
£10.50

Roasted Squash & Halloumi Burger

Topped with Sweet Chilli Sauce, in a Toasted Brioche Bun, Served with Rustic Fries and homemade coleslaw
£10.50

NEW Italian Linguine

Mediterranean Vegetable Linguine (Sun-dried Tomatoes/Olives/Peppers/Courgettes/Garlic) with a Sprinkle of Parmesan & Garlic Bread
£9.95

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From The Grill....

All Steaks Locally Sourced From R.J Trevarthen Butchery

10oz Rib Eye £19.00

8oz Sirloin Steak £18.00

NEW 8oz Gammon Steak £13.00

All Steaks Served with Chips, Tomato, Mushrooms & Homemade Onion Rings

Add A Sauce £2.50 - Homemade Pepper or Stilton

Homemade 8oz Beef Burger

Topped with Bacon and Cheddar, in a Toasted Brioche Bun.

Served with Homemade Coleslaw & Rustic Fries. (gluten free option available)

£11.00

Black and Blue Burger

Topped with Bacon and Stilton, in a Toasted Brioche Bun.

Served with Homemade Coleslaw & Rustic Fries (gluten free option available)

£12.00

Fish

NEW Prawn & Cornish Crab Linguine

Pan-fried King Prawns Tossed with Sweet Chilli, Spring Onion, Garlic & Cornish White Crab Meat. (gluten free option available)

£14.00

Cornish Fish Pie

Locally Sourced Smoked Haddock, Cod & King Prawns in a Creamy Spinach Sauce. Topped With Mashed Potato, Mature Cheddar and Panko Crust. Served with a Side of Seasonal Vegetables

£14.00

Fish & Chips

Atlantic Cod in Ale Batter, Truffle Infused Mushy Peas with Homemade Chunky Tartar Sauce. (gluten free option available)

£12.95

Whole Tail Scampi

Rustic Chips, Truffle Infused Mushy Peas or Petit Pois & Homemade Chunky Tartar Sauce

£11.95

Sides

Mixed Salad	£4.00	Mixed Olives	£4.00
Corn on Cob	£4.50	Homemade Coleslaw	£2.50
Seasonal Vegetables	£4.00	Garlic Bread	£3.50
New Potatoes	£4.00	Cheesy Garlic Bread	£4.00
Chips / Skinny Fries	£3.50	Stilton Garlic Bread	£4.50
Cheesy Chips	£4.00	Homemade Onion Rings	£4.00
Stilton Chips	£4.50	Mushrooms	£4.00
		Rustic Baguette & Butter	£1.50

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Desserts

Baked Alaska (V)(C)

Lemon Curd Ice Cream on a Light Lemon Sponge, Enrobed in a Soft Meringue.
£6.50

Chocolate Fudge Brownie (V)(C)

Served Warm with a Choice of Ice Cream or Cornish Clotted Cream
£5.95

NEW Black Forest Cheesecake (V)

Winter Fruit & Ruby Port Compote
£4.95

NEW Crème Brûlée (V)

Vanilla Crème Brûlée, Topped with Broken Honeycomb
£5.50

NEW Apple and Rhubarb Crumble (V)

Warm Apple & Rhubarb Crumble.
Served with a Choice of Vanilla Ice Cream, Clotted Cream or Custard
£5.95

NEW Bread & Butter Pudding (V)

Dates & Raisins Cooked in Brioche Bread.
Served with a Choice of Vanilla Ice Cream, Clotted Cream or Custard
£5.95

Ice Cream

(Locally Sourced from Callestick Farm)

Clotted Cream, Belgian Chocolate, Strawberry, Honeycomb (C)
£2.00 Per Scoop

Mixed Ice Cream Sundae

3 Scoop Selection of Callestick Ice Cream,
Topped with Squirry Cream, Wafer, Chocolate Sauce, Marshmallows & Smarties
£6.50

Raspberry Sorbet (D)

£2.50

Extra Clotted Cream	£1.00
Marshmallows	£1.00
Smarties	£1.00

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