

Starters

Homemade Soup of the Day (GF)	£4.75
Served with Homemade Bread (ask for Gluten Free Bread).	
Deep Fried Breaded Brie (V)	£6.50
Served with Cumberland Sauce and Salad Garnish.	
Battered Chicken Strips with Sriracha Sauce	£5.95
Breast of Chicken in a Beer Batter, Served with a Salad Garnish and Garlic Mayo Dip	
Potted Silloth Shrimps	£7.50
Locally sourced Potted Shrimps, Served on Toasted Muffin with Salad Garnish	
Black Pudding, Sausage & Apple Stack	£5.95
Black Pudding, Pork Sausage and Caramelised Apple Stack with a Cider and Brandy Cream Sauce	
Creamy Garlic Button Mushrooms (V)	£6.50
Cooked in Garlic and Parsley Sauce, Served on Homemade Bread.	
Traditional Prawn Cocktail	£6.50
Prawns in Marie Rose Sauce with a Salad Garnish and Melba Toast	

Main Courses

Steak & Ale Pie	£11.50
Chefs homemade Steak and Ale Pie in Shortcrust Pastry, Served with Chips, Vegetables & Gravy	
Homemade Lasagne	£11.50
Beef Bolognese Lasagne Served with Garlic Bread	
Southern Fried Chicken	£11.95
Chicken Coated in Our Chefs Southern Seasoning, Served with Barbecue Sauce and Fries.	
Creamy Chicken Curry	£12.95
Chefs Homemade Chicken Curry Served with Rice and Hand Cut Chips, Naan Bread and Poppadom.	
Homemade Sweet & Sour Chicken	£12.25
Battered Fillet of Chicken Strips Served on a Bed of Egg Fried Rice with Chips and Chefs Sweet and sour Sauce	
Stir Fried Teriyaki Beef	£13.50
Strips of Beef Cooked in a Teriyaki Sauce with Vegetables, Served on a Bed of Egg Noodles	
Oven Roast Belly Pork	£13.95
Crispy Oven Roasted Pork Belly Served on a Bed of Mashed Potatoes, With Seasonal Vegetables and an Apple and Cider Sauce	
Minted Lamb Henry	£14.95
Slowly Cooked Lamb Shoulder in a Red Wine and Redcurrant Jelly on a Bed of Mash served with Minted Gravy & Seasonal Vegetables	
Breast of Chicken	£13.95
Stuffed with Haggis and Black Pudding, Wrapped in Bacon Served with Sautéed Garlic Potatoes, Vegetables and a Whisky Sauce	
Chicken Fajitas	£13.95
Pan Fried Chicken with Onion and Peppers in a Spicy Fajita Sauce Served with Wraps and Dips	
Traditional Fish & Chips	£12.50
Beer Battered Cod Fillet Served with Chips and Mushy or Garden Peas	
Breaded Whole Tail Scampi	£13.50
Served with Chips and Mushy or Garden Peas	

Seafood Paella (GF) **£12.95**

Rice with Chicken, White Fish, Chorizo, Mussels, King Prawns, Squid and Vegetables,
Served with Homemade Bread.

Grilled Salmon **£13.95**

Grilled Fillet of Salmon Served with Buttered New Potatoes and Seasonal Vegetables
with A Dill and Lemon Sauce.

Seabass (GF) **£15.95**

Pan Fried Seabass Fillets and Vegetables, Served with Egg Fried Rice and a Thai Green Curry Sauce

From the Grill

Locally Sourced 10oz Sirloin Steak **£19.95**

Locally Sourced 10oz Rib Eye Steak **£21.00**

Locally Sourced 8oz Fillet Steak **£25.00**

Add Scampi to Any of The Above **£3.50**

Mixed Grill **£25.00**

Rump Steak, Lamb Chop, Gammon Steak, Cumberland Sausage, Chicken,
Black Pudding, Fried Egg and Pineapple

Steak Sauces **£2.50**

Creamy peppercorn, Port and Stilton, Diane, Rich pan Gravy, Blue Cheese

12oz Gammon Steak with Pineapple & Fried Egg **£13.50**

Cumberland Sausage & Fried Egg **£12.50**

All the Above Grills Served with Chips, Grilled Tomatoes, Onion Rings &
Mushrooms

BURGERS

Halloumi Burger **£11.95**

Grilled Halloumi Steak Served in a Brioche Bun with Onion Rings, Chips and a Tomato Salsa

Golden Lion Homemade Southern Fried Chicken Burger **£12.95**

Fillet of Chicken Coated in our Chef's Southern Seasoning, Served in a Brioche Bun with Onion Rings, Chips and Dips

Golden Lion Homemade Beef Burger **£12.95**

Homemade 8oz Burger Served in a Brioche Bun with Onion Rings, Chips and Dips.

Add:	Cheddar Cheese	£1.00
	Blue Cheese	£1.00
	Sautéed Onions	£1.00
	Fried Egg	£1.00

Pasta

Seafood Pasta **£12.50**

Mixed Seafood in a Creamy White Wine Sauce, Served with Linguine Pasta and Garlic Bread

Creamy Tagliatelle **£12.50**

Tagliatelle Cooked in a White Sauce with Ham, Mushrooms and Grated Cheese and Homemade Garlic Bread

Vegetarian Lasagne (V) **£11.25**

Roasted Vegetables with Layers of Pasta Cooked with Béchamel & Tomato Sauce Served with Garlic Bread

Cauliflower Broccoli Gratin (V) **£11.25**

Sliced New Potatoes, Broccoli & Cauliflower Baked with Chef's Special Cheese sauce, Topped with Golden Breadcrumbs

Chicken & Chorizo Pasta **£12.50**

Pan Fried Chicken and Chorizo Tossed in Tomato Sauce with Linguine Pasta and Garlic Bread, Drizzled with Green Pesto

SALADS

Mixed Meat salad (GF)	£11.50
A Selection of Cooked Meats Served with Seasonal Leaves and Dressing	
Prawn Marie Salad	£12.50
Fresh Prawns Served with Seasonal Leaves and Marie Rose Dressing	
Chicken Caesar Salad	£11.50
Grilled Chicken on a Bed of Lettuce Tossed in Caesar Dressing, Topped with Parmesan and Croutons	
Grilled Halloumi Salad	£11.95
Grilled Halloumi Fingers on a Bed of Mixed Leaves and a Honey and Mustard Dressing	

SIDES

Buttered New Potatoes	£3.00
Seasonal Vegetables	£3.00
Coleslaw	£3.00
Side Salad	£3.00
Garlic Bread	£3.00
Homemade Onion Rings	£3.00
Chips	£3.50
Fries	£3.50

Desserts

Homemade Sticky Toffee Pudding **£6.50**

With a Butterscotch Sauce and Ice Cream.

Chocolate Fudge Cake **£6.50**

Served with Chefs Chocolate Sauce and Ice Cream.

Homemade Cheesecake **£6.50**

Served with Fresh Cream

Trio of Lakeland Ice Creams (GF) **£6.00**

Assorted Selection of Flavours.

Raspberry Pavlova **£6.50**

Meringue with Raspberries and Whipped Cream Topped with Ice Cream.

Chocolate Orange Brownie **£6.50**

Served with Vanilla Ice Cream

Ginger Bread **£6.50**

Homemade Ginger Bread, Served with Custard

Passion Fruit Creme Brulee **£6.50**

Classic Creme Brulee served with a Shortbread Biscuit

Lemon Meringue Sundae **£6.50**

Layered Lemon Curd, Cream, Ice Cream and Meringue

Golden Lion Cheeseboard **£7.50**

A selection of cheeses, served with grapes, celery and Assorted biscuits.