

# STARTERS & SIDES

<b>Homemade Soup of the Day (GF)</b>	<b>£4.95</b>
Served with Homemade Bread ( <i>Ask for Gluten Free Bread</i> )	
<b>Deep Fried Breaded Brie (V)</b>	<b>£6.95</b>
Served with Cumberland Sauce and Salad Garnish	
<b>Battered Chicken Strips with Sriracha Sauce</b>	<b>£6.95</b>
Breast of Chicken in a Beer Batter, Served with a Salad Garnish and Garlic Mayo Dip	
<b>Potted Silloth Shrimps (<i>When Available</i>)</b>	<b>£7.95</b>
Locally Sourced Potted Shrimps, Served on Toasted Muffin with Salad Garnish	
<b>Black Pudding, Sausage &amp; Apple Stack</b>	<b>£6.50</b>
Black Pudding, Pork Sausage and Caramelised Apple Stack with a Cider and Brandy Cream Sauce	
<b>Creamy Garlic Button Mushrooms (V)</b>	<b>£6.95</b>
Cooked in Garlic and Parsley Sauce, Served on Homemade Bread	
<b>Traditional Prawn Cocktail</b>	<b>£6.95</b>
Prawns in Marie Rose Sauce with a Salad Garnish and Melba Toast	
<b>Tiger Prawns.</b>	<b>£7.95</b>
Pan-fried Tiger Prawns in Garlic Butter, Sweet Chilli and Lemon Juice on a Toasted Crouton	
<b>Buttered New Potatoes</b>	<b>£3.50</b>
<b>Seasonal Vegetables</b>	<b>£3.50</b>
<b>Coleslaw</b>	<b>£3.00</b>
<b>Side Salad</b>	<b>£3.50</b>
<b>Garlic Bread</b>	<b>£3.50</b>
<b>Homemade Onion Rings</b>	<b>£3.00</b>
<b>Chips</b>	<b>£4.00</b>
<b>Fries</b>	<b>£4.00</b>

# MAIN COURSES

<b>Pie of the Day</b>	<b>£12.95</b>
Chefs Homemade Pie in Shortcrust Pastry, Served with Chips, Vegetables & Gravy	
<b>Homemade Lasagne</b>	<b>£12.95</b>
Beef Bolognese Lasagne Served with Garlic Bread	
<b>Creamy Chicken Curry</b>	<b>£13.95</b>
Chefs Homemade Chicken Curry Served with Rice and Chips, Naan Bread and Poppadom.	
<b>Oven Roast Belly Pork</b>	<b>£14.95</b>
Crispy Oven Roasted Pork Belly Served on a Bed of Mashed Potatoes, With Seasonal Vegetables and an Apple and Cider Sauce	
<b>Minted Lamb Henry</b>	<b>£15.95</b>
Slowly Cooked Lamb Shoulder in a Red Wine and Redcurrant Jelly on a Bed of Mash served with Minted Gravy & Seasonal Vegetables	
<b>Breast of Chicken</b>	<b>£14.95</b>
Stuffed with Haggis and Black Pudding, Wrapped in Bacon Served with Sauteed Garlic Potatoes, Vegetables and a Whisky Sauce	
<b>Traditional Fish &amp; Chips</b>	<b>£14.50</b>
Beer Battered Cod Fillet Served with Chips and Mushy or Garden Peas	
<b>Breaded Whole Tail Scampi</b>	<b>£14.50</b>
Served with Chips and Mushy or Garden Peas	
<b>Grilled Salmon</b>	<b>£14.95</b>
Grilled Fillet of Salmon Served with Buttered New Potatoes and Seasonal Vegetables with A Dill and Lemon Sauce.	

# FROM THE GRILL

<b>locally Sourced 10oz Sirloin Steak</b>	<b>£22.95</b>
<b>locally Sourced 10oz Rib Eye Steak</b>	<b>£24.95</b>
<b>locally Sourced 10oz Rump Steak</b>	<b>£20.95</b>
<i>Add Scampi to any of the Above</i>	<b>£4.00</b>
<b>Mixed Grill</b> Rump Steak, Lamb Chop, Gammon Steak, Cumberland Sausage, Chicken, Black Pudding, Fried Egg and Pineapple	<b>£30.00</b>
<b>Steak Sauces</b> Creamy Peppercorn, Port and Stilton, Diane, Rich Pan Gravy	<b>£3.00</b>
<b>120z Gammon Steak with Pineapple &amp; Fried Egg</b>	
<b>Cumberland Sausage &amp; Fried Egg</b>	<b>£14.50</b>
<i>All the Above Grills Served with Chips, Grilled Tomatoes, Onion Rings &amp; Mushrooms</i>	<b>£13.50</b>

# BURGERS

**Halloumi Burger** **£12.95**

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

**Golden Lion Homemade Southern Fried Chicken Burger** **£13.95**

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** **£13.95**

Homemade 80z Burger Served in a Brioche Bun with  
Onion Rings, Chips and Dips.

**Add:**

Cheddar Cheese £1.30

Blue Cheese £1.30

Sauteed Onions £1.30

Fried Egg £1.30

# PASTA & SALADS

<b>Seafood Pasta</b>	<b>£13.50</b>
Mixed Seafood in a Creamy White Wine Sauce, Served with Linguine Pasta and Garlic Bread	
<b>Creamy Tagliatelle</b>	<b>£13.50</b>
Tagliatelle Cooked in a White Sauce with Ham, Mushrooms, Grated Cheese and Garlic Bread	
<b>Vegetarian Lasagne (V)</b>	<b>£12.25</b>
Roasted Vegetables with Layers of Pasta Cooked with Bechamel & Tomato Sauce Served with Garlic Bread	
<b>Chicken &amp; Chorizo Pasta</b>	<b>£13.50</b>
Pan-fried Chicken and Chorizo Tossed in Tomato Sauce with Linguine Pasta and Garlic Bread, Drizzled with Green Pesto	
<b>Mixed Meat Salad (GF)</b>	<b>£12.50</b>
A Selection of Cooked Meats Served with Seasonal Leaves and Dressing	
<b>Prawn Marie Salad</b>	<b>£13.50</b>
Fresh Prawns Served with Seasonal Leaves and Marie Rose Dressing	
<b>Chicken Caesar Salad</b>	<b>£12.95</b>
Grilled Chicken on a Bed of Lettuce Tossed in Caesar Dressing, topped with Parmesan and Croutons	
<b>Grilled Halloumi Salad</b>	<b>£12.95</b>
Grilled Halloumi Fingers on a Bed of Mixed Leaves and a Honey and Mustard Dressing	

# DESSERTS

<b>Homemade Sticky Toffee Pudding</b> With a Butterscotch Sauce and Ice Cream	<b>£6.95</b>
<b>Chocolate Fudge Cake</b> Served with Chef's Chocolate Sauce and Ice Cream	<b>£6.95</b>
<b>Homemade Cheesecake</b> Served with Fresh Cream	<b>£6.95</b>
<b>Trio of Lakeland Ice Creams (GF)</b> Assorted Selection of Flavours	<b>£6.00</b>
<b>Raspberry Pavlova</b> Meringue with Raspberries and Whipped Cream Topped with Ice Cream	<b>£6.95</b>
<b>Ginger Bread</b> Homemade Ginger Bread, Served with Custard	<b>£6.95</b>
<b>Passion Fruit Creme Brulee</b> Classic Creme Brulee served with a Shortbread Biscuit	<b>£6.95</b>
<b>Lemon Meringue Sundae</b> Layered Lemon Curd, Cream, Ice Cream and Meringue	<b>£6.95</b>
<b>Golden Lion Cheeseboard</b> A Selection of Cheeses, Served with Grapes, Celery and Assorted Biscuits	<b>£8.50</b>