

PRE-ORDER ESSENTIAL Exclusively for tables of 10-20 people £10 deposit per person

This menu is available from 1st March until 31st May 2024



Homemade soup of the day - sourdough bread (GFO, DF)

Smoked haddock arancini, poached egg, lemon aioli

Hummus quesadilla, smashed avocado, pomegranate and vegan feta – siracha mayo (VE)

Rustick pork and chicken liver terrine, pickled vegetables - warm toast. (DF, GFO)

MAINS

Bacon and herb crumbed chicken kiev, hispi cabbage, peas, parmentier potatoes

Creamy savoury herb pancakes, spinach, red peppers, brie and parmesan – mixed salad

Chargrilled free range pork T-bone, mash, tender stem broccoli, creamed onions, stilton and sage

Blackened Cajun salmon, new potatoes, spinach, asparagus, confit tomatoes – balsamic galze (GF, DFO)

Chargrilled 8oz rump steak, roasted plum tomato, flat mushroom and rocket with your choice of chunky chips or fries and peppercorn

sauce (GF) or Café de Paris butter - £3.5 supplement

DESSERTS

Apple and raspberry crumble, crunchy oat topping - custard

Iced mango parfait, mini meringues, blueberries and lime

Warm banana pudding, vanilla ice cream, caramelised banana – toffee sauce

Chocolate torte, pistachio nut brittle - passionfruit ice cream. (VE, GF, DF)

Selection of ice creams and sorbets – café curl (VEO, DFO, GFO)

Selection of cheese – Shropshire blue, Cornish Yarg and Rollright - grapes, celery, biscuits & amp; homemade membrillo £3.5 supplement

Monday – Friday Lunch and Monday – Thursday dinner 2 courses - £35 or 3 courses - £40 Friday evening 3 courses only - £40 Saturday and Sunday 3 courses only - £45

V - Vegetarian VO - Vegetarian option VE – Vegan VEO – Vegan option GF – Gluten free GFO – Gluten free option DF - Dairy free DFO – Dairy free option A discretionary suggested service charge of 10% will be added to your bill.

Allergy advice: All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available. All weights shown are approximate uncooked weights.

Ales and Tails Inns trading as The Red Lion