



THE RED LION MENU

Food Served: Monday - Friday: 12 noon-2pm and 6pm-8pm Saturday: 12 noon-8.30pm Sunday: 12 noon-8pm

STARTERS

Homemade soup of the day – sourdough bread £7 (GFO, Please check today's soup for additional allergens)

Hummus, pickled red onion, rocket and pomegranate – warm pitta £8.5 (DF, VE, GFO)

Barbeque chicken quesadillas, sweetcorn, bell peppers and cheddar – homemade coleslaw £9

Smoked salmon simply served with mixed leaves, lemon, capers – granary bread £10 (DF, GFO)

Chicken liver pate, red onion jam – warm toast £9 (GFO, DF)

Prosciutto wrapped asparagus and brie – grain mustard dressing £9.5 (GF)

Twice baked cheese soufflé, apple, celery and walnut salad – garlic ciabatta £9

SALADS (STARTER/MAIN)

Superfood salad – avocado, grapes, carrots, quinoa, candied pecans, mixed leaves and vegan feta cheese – maple dressing £8.5/£15 (VE,GF,DF)

Caesar salad – cos lettuce, garlic and thyme croutons, smoked bacon lardons, anchovies and parmesan – Caesar dressing £8.5/£15

Add lightly spiced chicken (GF, DF) or grilled halloumi (V, GF) £4 to either salad

MAINS

Lightly battered haddock fillet, crushed peas, chunky chips, capers, tartar sauce £19 (GFO, DFO)

Homemade steak and Hook Norton pie, shortcrust pastry, sautéed potatoes, seasonal greens £20

Linguine, red peppers, courgettes, chillies, black olives and goats' cheese – tomato and basil sauce – vegetarian parmesan £18 (DFO, V)

Grilled whole plaice, new potatoes, samphire - lemon, anchovy and parsley butter £22 (GF)

Satay sweet potato curry, lentils, mushrooms and spinach – braised basmati rice, mini poppadoms, mango chutney £18 (VE, GF,DF)

Char grilled pork T-bone, mash, grilled apple, tender stem broccoli, creamy onions, stilton & sage £20 (GF)

Bacon and herb crumbed chicken Kiev, hispi cabbage, peas, garlic and chive butter – skinny fries £22

Chargrilled lamb Barnsley chop, hasselback potatoes, butternut squash, green beans – rosemary jus £24 (GF, DFO)

Pan-fried chalk stream trout, new potatoes, spinach, asparagus – chive hollandaise £23 (GF)

Chargrilled Cumberland sausages, creamy mash, tender steam broccoli, confit onions, smoked bacon – red wine jus £19 (DFO)

SIDES

Buttered new potatoes £3.5 (V, GF, DFO) | Buttered chantenay carrots £3.5 (V, GF, DFO) | Seasonal greens £3.5 (V, GF, DFO)

Mixed salad £3.5 (V, GF, DF) | Onion rings – aioli £3.5 (V, DF) | Chunky chips £4 (V, GF, DF) | Skinny fries £4 (V, GF, DF) Add cheese £0.5

V - Vegetarian, VE – Vegan, VEO – Vegan option, GF – Gluten free, GFO – Gluten free option, DF - Dairy free, DFO – Dairy free option

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.



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NIBBLES AND SHARERS

Vegan sausage roll – homemade pear chutney £6 (VE) | Blistered Padron peppers – Maldon sea salt £6 (VE, GF, DF)
Grissini sticks, blue cheese dip, smoked almonds and marinated olives £8.5 (V) | Bowl of marinated olives £4.5 (GF, DF)
Panko breaded brie - cranberry sauce £6.5 | Garlic bread £3.5 (V) Add cheese £0.5
Mark's award-winning sourdough, whipped herb butter, aged balsamic and olive oil £8 (V, DFO)
Sharing camembert, studded with garlic and rosemary, homemade pear chutney - warm crusty bread £14 (GFO)
Spicy Warwickshire Whizzers cocktail sausages – grain mustard mayo £8.5 (D.F)

STEAKS AND BURGERS

Char-grilled 8oz rump steak £26 (GFO, DFO)
Char-grilled 8oz sirloin steak £34 (GFO, DFO)
Served with roasted plum tomato, flat mushroom, rocket and your choice of chunky chips or fries and peppercorn sauce (GF) or Café de Paris butter
Char-grilled 6oz beef burger, smoked bacon, melted cheddar, baby gems, plum tomato, horseradish crème fraiche – toasted brioche bun £19 (GFO, DFO)
Lightly spiced chicken breast burger, smoked bacon, Monterey Jack cheese, baby gems, plum tomato, chipotle mayonnaise – toasted brioche bun £19 (GFO, DFO)
Thai-style vegan burger, coated in a black onion, cumin and sesame seed crumb, vegan cheese, Asian slaw, sweet chilli sauce – toasted ciabatta £17 (VE, DF) **All burgers served with skinny fries and dressed leaves

DESSERTS

Apple and raspberry crumble, crunchy oat topping – custard £8.5
Warm chocolate and hazelnut brownie - vanilla ice cream – chocolate sauce £8.5
Lemon posset, mini meringues, mixed berry sorbet £8.5 (GF)
Chocolate torte, passionfruit sorbet – pistachio nut brittle £9 (VE, GF, DF)
Warm banana pudding, vanilla ice cream, caramelised banana – toffee sauce £8.5
Selection of ice creams and sorbet – vanilla; chocolate; strawberry; honeycomb; brown bread; blackcurrant ripple; passionfruit (VE); lime and coconut (VE); raspberry sorbet (VE); lemon sorbet (VE); mango sorbet (VE); rhubarb sorbet (VE) £7 (GFO)
Selection of cheese – Shropshire blue, Cornish Yarg and Rollright, grapes, celery, biscuits – homemade membrillo £11

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A discretionary suggested service charge of 10% is added to your bill

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