



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)

Gin cured chalk stream, trout, pickled cucumber, shallots, crème fraiche, ciabatta crisps £10 (GFO, DFO)

Ham hock, mustard and leek terrine, homemade piccalilli – warm toast £9 (DF, GFO)

Red pepper and mozzarella arancini, tomato salsa, green chilli mayo £9

Barbequed pulled pork quesadilla, bell peppers, sweetcorn, cheddar cheese – homemade coleslaw £9

SALADS (STARTER/MAIN)

Super food 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) to either salad £4

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

Minted pea and courgette risotto, feta, vegetarian parmesan – pea shoots £18 (V, VEO, GF, DFO)

Piri piri marinated chicken, chorizo, sun-blushed tomato and rocket salad, garlic aioli – skinny fries £22 (GF, DFO)

Parmesan and sage crumbed pork fillet, mash, tender stem broccoli, pancetta – mushroom and grain mustard cream sauce £23

Pan fried skate wing, grilled yellow courgette, anchovy and parley butter, chorizo crumb – new potatoes £22 (GFO)

Spiced goat's cheese, red pepper and spinach filo parcel, skinny fries – arrabiata sauce £19

Salmon and cod fishcakes, wilted spinach, new potatoes, samphire, prawns – garlic and chive butter £20

Moroccan spiced lamb tagine – couscous £21 (GFO, DF)

SIDES

Buttered new potatoes £4 (V, GF, DFO) | Buttered chantenay carrots £4 (V, GF, DFO) | Seasonal greens £4 (V, GF, DFO)

Mixed salad £4 (V, GF, DF) | Onion rings – aioli £4 (V, DF) | Chunky chips £4.5 (V, GF, DF) | Fries £4.5 (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

- VVegan 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)

STEAKS AND BURGERS

- Char-grilled 8oz sirloin steak £34 (GFO, DFO)
- Char-grilled 8oz rump steak £26 (GFO, DFO)
- Served with roasted plum tomato, flat mushroom, rocket and your choice of chunky chips or skinny 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

- Iced raspberry yoghurt parfait, mini meringues, lemon curd £8.5 (GF)
- Apple and plum crumble, crunchy oat topping – custard £8.5
- Chocolate torte, passionfruit ice cream – pistachio nut brittle £9 (VE, GF, DF)
- Warm treacle tart, blackberries – clotted cream £8.5
- Creamy rice pudding & homemade damson jam £8 (GF)
- Chocolate and hazelnut brownie, vanilla ice cream – chocolate sauce £8.5
- Selection of ice creams and sorbet – vanilla; chocolate; strawberry; gooseberry and elderflower; passionfruit (VE); lime and coconut (VE); raspberry sorbet (VE); lemon sorbet (VE); mango 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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