



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 (V, GFO, DF)
- Hummus, pickled red onion, rocket and pomegranate – warm pitta £8.5 (DF, VE, GFO)
- 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)
- Warm goat's cheese and red onion tart, watercress and beetroot salad – balsamic £9 (V)
- Indian spiced lamb and vegetable samosas – raita £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

- Homemade steak and Hook Norton pie, shortcrust pastry, sautéed potatoes, seasonal greens £21
- Lightly battered haddock fillet, crushed peas, tartar sauce, lemon, capers – chunky chips £19 (GFO, DFO)
- Creamy salmon and crayfish linguine, leeks, red chillies, lemon and dill – reggiano parmesan, wild rocket £23
- Bang bang cauliflower, braised coconut rice, bok choy, red chillies, spring onions and sesame seeds £18 (VE, DF)
- Crumbed salmon and cod fishcakes, new potatoes, spinach, prawns and samphire – garlic and chive butter £20
- Roasted lamb rump, creamy mash, kale, puy lentils and chorizo – rosemary jus £29 (GF, DFO)
- Herb crumbed chicken schnitzel, cranberry sauce, lemon, mixed salad – skinny fries £22
- Red pepper, woodland mushroom and spinach filo parcel, tomato sauce, rocket and skinny fries £19 (Ve, DF)
- Turkey, gammon and leek pie, puff pastry, sautéed potatoes, seasonal greens £21
- Home-cooked ham, fried Cacklebean eggs and chunky chips £18 (DF, GF)
- Char-grilled pork medallions, mash, black pudding, apple puree, hispi cabbage and crackling – Dijon sauce £24 (GFO, DFO)
- Five spiced duck breast, fondant potatoes, braised red cabbage, tender stem, crab apple jelly – red wine jus £29 (GF)

SIDES

- Buttered new potatoes £4.5 (V, GF, DFO) | Buttered chantenay carrots £4.5 (V, GF, DFO) | Seasonal greens £5 (V, GF, DFO)
- Mixed salad £4 (V, GF, DF) | Onion rings – aioli £4 (V, DF) | Chunky chips £5 (V, GF, DF) | Fries £5 (V, GF, DF) Add cheese £0.75

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 £5 (GF, DF)
- Panko breaded brie - cranberry sauce £6.5 | Garlic bread £3.5 (V) Add cheese £0.75
- 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 £35 (GFO, DFO)
- Char-grilled 8oz rump steak £28 (GFO, DFO)
- Char-grilled beef fillet medallions £32 (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

- Apple and blackberry crumble, crunchy oat topping - custard £8.5
- Chocolate torte, mixed berry sorbet - almond, maple & cranberry granola £9 (VE, GF, DF)
- Bread and butter pudding - pouring cream £8.5
- Plum jam bakewell tart, crème anglaise, almond tuile - vanilla ice cream £9
- Iced passionfruit and lime parfait - mini meringues £8.5
- Quince jelly, panna cotta, quince sorbet, blackberries - honey tuile £9 (GFO)
- Selection of ice creams and sorbet - vanilla; chocolate; strawberry; salted caramel; passionfruit (VE); lime and coconut (VE); raspberry sorbet (VE); lemon sorbet (VE); mango sorbet (VE); apple sorbet £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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