



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, DFO)
- 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 £11 (DF, GFO)
- Pork, pistachio and cranberry terrine, spiced pear chutney, warm toast £9 (DF, GFO)
- Warm goat's cheese and red onion tart, watercress and beetroot salad – balsamic £9 (V)
- Coriander crumbed king prawn skewers, soft fried noodles – sweet chilli sauce £12 (DF)

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 £18 (GFO, DFO)
- Homemade steak and Hook Norton pie, shortcrust pastry, sautéed potatoes, seasonal greens £21
- Stuffed portobello mushrooms, spinach, pine nuts and paprika, vegetable ratatouille, basil oil – fries £18 (VE, DF)
- Roasted chicken breast, dauphinoise potatoes, roasted squash, tender stem broccoli – mushroom and shallot sauce £22 (GF)
- Butternut squash and leek risotto, feta, toasted pumpkin seeds, crispy sage and vegetarian parmesan £18 (V, VEO)
- Creamy salmon and crayfish linguine, leeks, red chillies, wild rocket, lemon and dill – reggiano parmesan £23
- Char-grilled 10oz free range pork T-bone, creamy mash, apple, cabbage, black pudding – mustard cream sauce £23 (GFO)
- Roasted cod, seared scallops, wilted spinach, new potatoes – Provencal bean and chorizo cassoulet £29 (GF)
- Slow-braised blade of beef, creamy mash, cavolo nero, bourguignon sauce £26 (GF, DFO)
- Crumbed salmon & cod fishcakes, spinach, samphire, new potatoes – prawns, garlic & chive butter £20
- Lamb rump, Jerusalem artichoke puree, kale, hassleback potatoes – salsa verde £32 (GF,DF)
- Spiced potato, red onion and spinach filo parcel, curried coconut sauce, cauliflower pakora £18 (VE, DF)

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 £34 (GF, 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

Traditional Christmas pudding - brandy sauce £8
Apple, cinnamon & sultana crumble, crunchy oat topping - custard £8.5
Chocolate torte, mixed berry sorbet - almond, maple & cranberry granola £9 (VE, GF, DF)
Plum jam Bakewell tart, crème anglaise, almond tuile - vanilla ice cream £9
Trio of pears - pear tart, pear sorbet, pear and blueberry charlotte £9 (V)
Baileys cheesecake, chocolate ice cream - honeycomb £9
Sticky pear & ginger pudding, toffee sauce - vanilla ice cream £8.5
Selection of ice creams and sorbet - vanilla; chocolate; strawberry; lemon curd; 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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