



# 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 £7.5 (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)
- King prawn pil pil, Mark's sourdough bread £11 (GFO, DF)
- Mushroom and stilton rarebit bruschetta, wild rocket – balsamic £9 (V)
- Chicken, wild mushroom and tarragon terrine, pear chutney, warm toast £9.5 (GFO)

## 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 £20 (GFO, DFO)
- Homemade steak and Hook Norton pie, shortcrust pastry, sautéed potatoes, seasonal greens £21
- Linguine, tomato sauce, artichokes, red chillies, black olives and capers – vegetarian parmesan £18 (DFO)
- Char-grilled pork fillet medallions, mash, hispi cabbage, black pudding, apple sauce, crackling – Dijon jus £24 (GFO, DFO)
- Pan fried chalk stream trout, new potatoes, tender stem broccoli, braised lentils, sun blushed tomatoes and chorizo £25
- Thai green chicken curry, braised basmati rice, mango chutney, mini poppadoms £22 (DF, GF)
- Vegetable and lentil cottage pie, cheesy mash, seasonal greens – savoury gravy £18 (V, VEO)
- Maple-glazed confit duck leg, bubble and squeak, wilted spinach, caramelised apples - red wine jus £22 (GF, DF)
- Crumbed salmon and cod fishcakes, wilted spinach, new potatoes, samphire, prawns – garlic and chive butter £21
- Charred king oyster mushrooms, celeriac puree, cavolo nero, rocket pesto, pumpkin seeds – parmentier potatoes £19 (VE, GF)
- Roasted lamb chump, creamy mash, butternut squash, tender stem broccoli – minted redcurrant jus £29 (GF, DFO)
- Chicken, leek and pancetta pie, puff pastry, sauteed potatoes, seasonal greens £20

## 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 £7 | Garlic bread £4 (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 £16.5 (GFO)

## STEAKS AND BURGERS

Char-grilled 8oz sirloin steak £36 (GFO, DFO)  
Char-grilled 8oz rump steak £28 (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 £20 (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, cinnamon and sultana crumble, crunchy oat topping – custard £8.5  
Chocolate torte, mixed berry sorbet – almond, maple & cranberry granola £9 (VE, GF, DF)  
Pavlova, lemon curd cream, rhubarb and stem ginger £8.5 (GF)  
Steamed marmalade sponge pudding – custard £8.5  
Chocolate and hazelnut brownie sundae £8  
Sticky toffee pudding, vanilla ice cream, toffee sauce – honeycomb £8.5  
Selection of ice creams and sorbet – vanilla; chocolate; strawberry; blackcurrant ripple; 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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