



# 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 £9 (DF, VE, GFO)

King prawn pil pil, Mark's sourdough bread £11 (GFO, DF)

Warm goats' cheese and red onion tart, beetroot, watercress – balsamic £9

King oyster mushrooms, squash puree, rocket pesto, roasted cashew nuts – truffle oil £9 (V, VE, GF)

Beetroot and gin cured gravadlax, pickled shallots, cucumber, avocado mousse and dill – ciabatta crisps £11 (GFO, DFO)

## SALADS (STARTER/MAIN)

Super food salad – avocado, grapes, carrots, quinoa, candied pecans, mixed leaves and vegan feta cheese – maple dressing £9/£15 (VE, GF, DF)

Caesar salad – cos lettuce, garlic and thyme croutons, smoked bacon lardons, anchovies and parmesan – Caesar dressing £9/£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 £23

Bang bang cauliflower, braised coconut rice, bok choi, sesame, spring onion and chilli £20 (VE, V, DF)

Pan-fried seabass, new potatoes, spinach, ratatouille – basil oil £24 (GF, DFO)

Char-grilled pork T-bone, mash, cabbage, grilled apple, black pudding – mustard and sage sauce £24 (GFO, DFO)

Bacon and herb crumbed chicken schnitzel, fresh lemon, cranberry sauce, mixed salad – skinny fries £23

Creamy pesto pasta bake, red peppers, courgettes, feta and parmesan – garlic ciabatta £18

Seared venison loin, sweet potato mash, spinach, chestnut mushrooms, roasted shallots – Madeira jus £36 (GF)

Crumbed salmon and cod fishcakes, new potatoes, spinach, samphire and prawns – garlic and chive butter £21

Guinea fowl; roasted breast, confit leg bonbon, fondant potato, tender stem broccoli, baby carrots, pancetta – red wine jus £28

## SIDES

Buttered new potatoes £5 (V, GF, DFO) | Buttered chantenay carrots £5.5 (V, GF, DFO) | Seasonal greens £5.5 (V, GF, DFO)

Mixed salad £4.5 (V, GF, DF) | Onion rings – aioli £4.5 (V, DF) | Chips/ fries £5.5 (V, GF, DF) | Cheesy chips/ fries £6.25 (V, GF)

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 £9 (V) | Bowl of marinated olives £5 (GF, DF)

Panko breaded brie - cranberry sauce £7 (V) | Garlic bread £4.5 (V) Add cheese £0.75

Mark's award winning sourdough, whipped herb butter, aged balsamic and olive oil £9 (V, DFO)

Sharing camembert studded with garlic and rosemary, homemade pear chutney - warm crusty bread £17 (GFO)

## STEAKS AND BURGERS

Char-grilled 8oz sirloin steak £37 (GFO, DFO)

Char-grilled 8oz rump steak £32 (GFO, DFO)

Char-grilled beef fillet medallions £38 (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 £22 (GFO, DFO)

Lightly spiced chicken breast burger, smoked bacon, Monterey Jack cheese, baby gems, plum tomato, chipotle mayonnaise – toasted brioche bun £21 (GFO, DFO)

Thai style vegan burger, coated in a black onion, cumin and sesame seed crumb, vegan cheese, Asian slaw, sweet chilli sauce – toasted bun £18 ( VE, DF) \*\*All burgers are served with skinny fries and dressed leaves

## DESSERTS

Mincemeat bakewell tart, vanilla ice cream, crème anglaise, almond tuile £9 (V)

Apple and blackberry crumble, crunchy oat topping – custard £8.5 (V)

Baileys cheesecake, chocolate ice cream – chocolate sauce £9

Steamed treacle sponge – custard £8.5

Traditional Christmas pudding – brandy sauce £8.5 (V)

Vegan chocolate torte, berry sorbet - maple syrup and almond granola £10 (VE, GF, DF)

Selection of ice creams and sorbets – vanilla; chocolate; strawberry; salted caramel; lime and coconut (VE); passionfruit (VE); vanilla (VE); raspberry sorbet (VE); lemon sorbet (VE); quince 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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