



The Red Lion

Dining Menu

Starters

Sourdough bread, salted butter	£4.00
Soup of the day, crusty bread	£6.00
Pumpkin & cinnamon fritters with carrot & coconut butter (vegan)	£6.50
Salmon and parsley fishcake, Mornay sauce	£7.50
Caramelized onion tarte tatin with blue cheese mousse	£6.50
Pork Rib & smoked bacon bonbons, watercress salad and wholegrain mustard mayo	£6.50
Chicken & pistachio terrine wrapped in smoked bacon, apple & ginger chutney, toast	£7.00
Baked garlic & rosemary camembert to share, toasted croutons, crudites	£15.50

Mains

Slow cooked belly of pork, roast potato hash, braised red cabbage	£16.00
Smoked haddock chowder with crusty bread	£15.50
Seared seabass, steamed new potatoes, gold beetroot, tomato, chili & grapefruit salsa	£19.50
Beer battered haddock, chips, garden peas, tartare sauce	£14.50
Pan fried lambs' liver, bacon, spinach, mash, red wine gravy	£14.50
Chicken Kiev stuffed with a lemon & dill cream cheese, spinach sauce, parsnip puree, new potatoes	£16.50
Red lion burger, 8oz beef patty, brioche bun, bacon, grilled cheddar, fries	£14.00
Pie of the day, mash, root veg, red wine gravy	£15.50
21-day aged bavette steak, peppercorn sauce, watercress, fries	£18.50
Vegan cottage pie, lentil, roast veg & tomato topped with sweet potato mash and vegan cauliflower cheese	£15.50
Veggie stew, tomato, olive, beans, chickpea, chipotle cauliflower, sweet potato sausage	£14.00

Sides

Fries	£4.00
Thick cut chips	£4.00
Mixed leaf salad	£4.00
Cauliflower cheese	£4.50

Margaret's tasty treats

Ginger pudding with ginger wine sauce, vanilla ice cream	£6.00
Pecan and coconut chocolate tart with Chantilly cream	£6.00
Lemon posset with almond twirl	£6.00
Bread and butter pudding with crème anglaise	£6.00
Crumble of the day, crème Anglaise	£6.00
Selection of ice cream and sorbets	£6.00
Duo of cheeses of the week, artisan crackers, apple & ginger chutney, fruit	£9.50