



The Red Lion

Dining menu

Starters

Sourdough bread, salted butter	£4.00
Celeriac and apple soup, crusty bread	£6.00
Mulled pears, stilton mousse, toasted walnuts	£6.50
Smoked mackerel, dill & horseradish pate, toasted granary bread	£7.00
Chicken & pistachio terrine wrapped in smoked bacon, apple & ginger chutney, toast	£7.00
Steamed monkfish, Parma ham, nori & lime mayo, braised leeks, crispy capers	£8.50
Braised pigs cheeks, pea custard, crispy shallot	£7.00
Baked garlic & rosemary camembert to share, toasted croutons, crudites	£15.50

Mains

Slow cooked belly of pork, Toulouse sausage, spicy cassoulet	£16.00
Creamy rabbit & mushroom, spaghetti	£15.50
Braised featherblade of beef, red wine & redcurrant gravy, potato hash cake	
Kale, carrot	£21.50
Toulouse sausages, mash, crispy onion rings, red wine gravy	£14.50
Salmon fillet stuffed with watercress mousse, roasted celeriac, steamed new potato, dill beurre noisette	£17.50
Beer battered haddock, chips, garden peas, tartare sauce	£14.50
Red lion burger, 8oz beef patty, brioche bun, bacon, grilled cheddar, fries	£14.00
Smoked haddock chowder with crusty bread	£15.50
Pie of the day, mash, root veg, red wine gravy	£15.50
Vegan stew, tomato, olive, beans, chickpea, sweet potato sausage, crusty bread	£14.00
21-day aged bavette steak, peppercorn sauce, watercress, fries	£18.50
Wild mushroom & thyme pie, veggie gravy, mash, roast root vegetables	£14.50

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
Chocolate and orange tart	£6.00
Baked lemon cheesecake, berry coulis	£6.00
Crumble of the day, crème Anglaise	£6.00
Selection of ice cream and sorbets (per scoop)	£2.00