



Dining Menu

Starters

Sourdough bread, salted butter	£4.00
Watercress & wild garlic soup, crusty bread (vegan)	£6.25
Crab, avocado, dill, mild chili stack, tomato brandy sauce	£9.50
Marinated artichoke hearts stuffed with goat's cheese mousse, Parma ham	£7.00
Chicken liver & orange jelly parfait, smoked duck breast, toast	£7.50
Candy beetroot, butternut & goats cheese terrine with herb walnut crust	£7.00
Slow braised pig cheek croquettes with spiced apple puree	£7.00

Sharers

Baked honey & rosemary camembert to share, cornichons, radish, toast	£14.50
Burratini, Parma ham, olives, artichoke hearts, beetroot hummus, flat breads	£16.50

Mains

Slow cooked belly of pork, Toulouse sausage & three bean cassoulet, crispy kale	£16.50
Roast monkfish tail with grilled fennel, artichoke, new potato & olive ragu	£19.50
7oz Pan roast spring lamb chop, Jersey Royals with wild garlic, feta, pomegranate salad	£18.50
Vegan curry, broccoli, peas, Jersey royals, cashews, cauliflower with basmati rice	£14.50
Beer battered haddock, chips, garden peas, tartare sauce	£14.50
Red lion burger, 8oz beef patty, brioche bun, bacon, grilled cheddar, fries	£14.50
Pan seared chicken breast, Jersey royals, grilled shallot, butternut puree, red wine jus	£15.50
Asparagus and mascarpone ravioli with a white wine & wild garlic butter sauce	£14.50
21-day aged bavette steak, peppercorn sauce, watercress, fries	£19.00

Sides

Fries	£4.00
Thick cut chips	£4.00
Garden salad	£4.00
New potatoes with wild garlic butter	£4.50
Roast beetroot with anchovy butter	£4.50

Margaret's tasty treats

Nutella & white chocolate cheesecake, Frangelico Chantilly	£6.50
Ginger pudding, ginger brandy sauce, vanilla ice cream	£6.00
Rhubarb & Rosé syllabub, toasted almond flakes, almond shortbread	£6.00
Lemon meringue roulade	£6.00
Selection of ice cream and sorbets	£6.00