

THE
RED LION
HOTEL

While you wait

- Rosemary Focaccia Bread drenched in garlic butter (V) £5.95
Rosemary Focaccia Bread with olive oil & balsamic (V) £5.95
Baked Camembert with toasts (GF) £9.50
Nocellara Olives (V) (GF) £3.95
Smoked Assorted Chilli Nuts (V) (GF) £2.95

Bubbles

- Prosecco Gls £6.00 Btl £26.00
English Sparkling - Chapel Down £55.00
Champagne - Laurent-Perrier (Non Vintage) £65.00

Starters

- Smooth Chicken Liver Parfait with dried fruit chutney & toast (GF) £6.95
The Red Lion Scotch Egg with caper & parsley mayonnaise £8.00
Lemon & Dill Cured Salmon pickled beetroot, baby capers & fresh horseradish (GF) £7.50
Roasted Parsnip & Rosemary Soup with warm focaccia bread (V) (GF) £5.50
Baked Tiger Prawns in garlic butter with warm focaccia (GF) £7.50
Red Onion & Goats Cheese Tart with balsamic glaze £6.50
Crispy Pork Belly Bites teryaki glaze £7.50
Chloe's Secret Recipe Chicken Strips aioli dip £6.50

Main Courses

- Braised Beef, Stilton & Mushroom Pie wilted Spinach, creamy mash & beef gravy £17.50
Confit Pork Belly with Crackling dauphinoise potatoes, greens & apple (GF) £16.50
Warm Chicken Caesar Salad crispy bacon, parmesan & torn garlic croutons (GF) £13.50
Poached Smoked Haddock topped with a soft poached egg, Hollandaise sauce, creamy mash & wilted spinach (GF) £16.50
Salmon & Dill Fishcakes soft poached egg, courgette noodles & shellfish sauce £13.00
Charred Swordfish Steak with a chick pea, coconut & coriander curry (GF) £17.50
Fillet of Cod in Beer Batter chips, minted crushed peas, parsley & caper mayonnaise (GF) £13.95
Tofu, Sweet Potato & Chick Pea Curry pilau rice & poppadoms (V) (GF) £11.00
Baked Choux Pastry Bun filled with spinach, mushrooms & stilton topped with a soft poached egg & Hollandaise (V) £11.00

(GF) can be adapted to Gluten Free on request. (V) suitable for vegetarians.
Some dishes may contain nuts! Allergen sheet available upon request

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients.
If you have a question, food allergy or intolerance, please let us know before placing your order.

Steaks

All our steaks are 28 day aged and lovingly prepared by Joseph Morris Family Catering Butcher.

28 Day Aged 8 oz Rib Eye (GF)	£20.95	28 Day Aged 10 oz Rump Cap (GF)	£18.95
28 Day Aged 8 oz Sirloin (GF)	£21.95	28 Day Aged 7 oz Fillet (GF)	£28.00

All our steaks are served with roasted flat mushrooms, tomato & fries.

Upgrade to sweet potato wedges for an extra £1.50

Burgers

Our beef pattys are made from three prime cuts of beef, marrowbone, salt & pepper
Served in a toasted brioche bun, simple recipe but delicious

The Red Lion melting smoked cheese with crispy bacon, pickles & house dressing (GF)	£14.00
The Smokin Grill Burger char grilled beef patty topped with BBQ pulled pork & smoked cheese	£15.00
Southern Fried Chicken Chloe's secret recipe of 11 herbs & spices with mayo	£14.00
Spiced Halloumi & Red Pepper Stack with cajun spices, pickles & house dressing (V) (GF)	£11.00

All burgers are served with asian coleslaw & fries

Upgrade to sweet potato wedges for an extra £1.50

Sides & Sauces

Battered Onion Rings (V)	£3.00	Bernaise Sauce (V) (GF)	£2.50
Fries (V) (GF)	£3.00	Peppercorn Sauce (V) (GF)	£1.50
Sweet Potato Wedges (V) (GF)	£3.50	Stilton Hollandaise (GF)	£2.50
Creamy Mash (V) (GF)	£3.50	Winter Greens (V) (GF)	£3.00

Puddings

Chocolate & Orange Tart with pistachio ice cream (V) (GF)	£6.00
Pat's Pavlova with vanilla cream, kiwi & mango (V) (GF)	£6.00
White Chocolate Bread & Butter Pudding with custard (V)	£6.00
Banana Sticky Toffee Pudding vanilla ice cream & toffee sauce (V)	£6.00
Cinnamon Dusted Churros with milk chocolate dipping sauce (V)	£6.00
Vanilla Panna Cota with rhubarb gin jelly & short bread biscuit (V)	£6.00
The Red Lion Pudding Platter please ask for the chef's selection	£12.50

Hand Selected English Cheeses

Served with dried fruit chutney & biscuits £7.50

Westcombe Cheddar (Cornwall) firm & nutty with peppery taste (GF)
Cropwell Blue Bishop (Nottinghamshire) rich creamy Stilton with spicy flavour (GF)
Baron Bigod (Norfolk) smooth creamy texture with an earthy taste (GF)

(GF) can be adapted to Gluten Free on request. (V) suitable for vegetarians.
Some dishes may contain nuts! Allergen sheet available upon request