

THE
RED LION
HOTEL

While you wait

- Rosemary Focaccia Bread drenched in garlic butter (V) £6
Rosemary Focaccia Bread with olive oil & balsamic (V) £6
Baked Camembert with toasts (GF) £9.5
Nocellara Olives (V)(GF) £4
Smoked Assorted Chilli Nuts (V)(GF) £3

Bubbles

- Prosecco Gls £6 Btl £26
English Sparkling - Chapel Down £55
Champagne - Laurent-Perrier (Non Vintage) £65

Starters

- Smooth Chicken Liver Parfait with dried fruit chutney & toast (GF) £7
The Red Lion Scotch Egg with caper & Bloody Mary ketchup £8
Hot Smoked Salmon Salad crisp gem leaves, light mustard dressing & a soft poached egg (GF) £7.5
Charred Asparagus on Toast with a soft poached egg (V)(GF) £7.5
Tempura Battered Tiger Prawns sweet chilli dipping sauce (GF) £7.5
Baked Beetroot with Whipped Goats Cheese walnut & Farringtons dressing (V)(GF) £6.5
BBQ Pork Ribs with warm focaccia bread £8
Salt Beef Hash Fritter with pickles & mustard mayonnaise £7.5

Salads

- Warm Chicken Caesar crispy bacon, parmesan & torn croutons (GF) £13.5
Char Grilled Sirloin Steak pickles, parmesan & mustard dressing (GF) £19.5
Hot Smoked Salmon crispy gem, new potatoes & a soft poached egg (GF) £15.5
Grilled Goats Cheese red pepper, olives & basil pesto (V)(GF) £10

Main Courses

- Pot Roast Lamb Shank broad beans, peas, creamy mashed potatoes & mint jelly (GF) £18.5
Rack of Smoky BBQ Pork Ribs with asian slaw, skin on fries, gem salad & pickles £16.5
Roasted Corn Fed Chicken Breast with smoked bacon hash, broad beans, peas & a wild mushroom sauce (GF) £16.5
Roasted Fillet of Salmon with Charred Asparagus new potatoes, soft poached egg, Hollandaise sauce (GF) £17.5
Smoked Haddock Fishcakes, Soft Poached Egg with creamed leeks & a smoked parsley sauce £13.5
Grilled Fillet of Sea Bass minted crushed peas, new potatoes & mussel broth (GF) £18
Fillet of Cod in Beer Batter chips, minted crushed peas, parsley & caper mayonnaise (GF) £14
Stuffed Aubergine and spinach, red peppers & smoked mozzarella with charred asparagus (V)(GF) £12
Baked Choux Pastry Bun filled with spinach, mushrooms & stilton topped with a soft poached egg & Hollandaise (V) £11
King Prawn Linguine with spinach, chorizo, lime & chilli dressing £12.5

(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)	£21	28 Day Aged 10 oz Rump Cap (GF)	£19
28 Day Aged 8 oz Sirloin (GF)	£22	28 Day Aged 7 oz Fillet (GF)	£28

All our steaks are served with charred asparagus, roasted tomatoes & fries.

Burgers

Our beef patties 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
The Hipster Burger charred chorizo, avocado & a fried hens egg with house dressing & pickles	£15
Southern Fried Chicken with smoked cheese, pickles & mayo	£14
Grilled Goats Cheese with red pepper & basil pesto (V)	£11

All burgers are served with asian coleslaw & fries

Upgrade to sweet potato wedges for an extra £1.5

Sides

Battered Onion Rings (V)	£3
Fries (V) (GF)	£3
Sweet Potato Wedges (V) (GF)	£3.5
Creamy Mash (V) (GF)	£3.5
Charred Asparagus with Hollandaise dip (V) (GF)	£6

Sauces

Bernaise Sauce (V) (GF)	£2.5
Peppercorn Sauce (V) (GF)	£1.5
Stilton Hollandaise (GF)	£2.5

Puddings

Dark Chocolate Brownie with salted caramel sauce & vanilla ice cream (V)	£6.5
Pat's Pavlova with strawberries & cream (V) (GF)	£6.50
Golden Syrup Sponge with vanilla ice cream (V)	£6.5
Lemon Meringue Pie with Strawberries & cream (V)	£6.5
Homemade Vanilla Doughnuts with warm jam sauce (V)	£6.5
Coconut & Lime Panna Cotta with shortbread biscuit (V) (GF)	£6.5
The Red Lion Pudding Platter please ask for the chef's selection	£12.5

Hand Selected English Cheeses

Served with dried fruit chutney & biscuits £7.5

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)

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