

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) £10  
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 Pate with dried fruit chutney & toast (GF) £7  
The Red Lion Scotch Egg with Bloody Mary ketchup £8  
Smoked Salmon & Crab with avocado & torn sour dough croutons (GF) £8.5  
Baked Beetroot with Whipped Goats Cheese Port dressing & walnuts (V) (GF) £6.5  
Fritto Misto with a fennel & lime salad, dill mayonnaise £7.5  
Field Mushroom & Chestnut Soup homemade focaccia (V) (GF) £6  
Crispy Chicken Wings with a spicy red pepper & chilli sauce, sesame & coriander £7  
Confit Chorizo Sausages & Peppers with warm focaccia £7.5

## Main Courses

- Braised Beef Short Rib crispy bacon & mushrooms with creamy mash & charred tender stem broccoli (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 smoked bacon hash, shredded sprouts, tarragon & mushroom sauce (GF) £17  
Grilled Fillet of Sea Bass brown shrimp & crab bisque, new potatoes & buttered leeks (GF) £18  
Poached Smoked Haddock smoked fish chowder, spinach & a soft poached egg £16  
Fillet of Cod in Beer Batter chips, minted crushed peas, parsley & caper mayonnaise (GF) £14  
Mushroom, Brie & Chestnut Pie with charred tender stem broccoli & mushroom sauce (V) £12  
Roasted Baby Pumpkin filled with spiced wild rice, lentils & vegan mozzarella (V) (GF) £12  
Pan Fried Ox Liver with Crispy Bacon creamy mash, onion gravy & shredded sprouts (GF) £14  
Confit Pork Belly & Crackling sweet potato & carrot gratin, wilted spinach & gravy (GF) £16  
Crab & Shrimp Linguine with fennel, wilted spinach & a shellfish bisque £16  
Char Grilled Chicken Caesar with crispy bacon, torn croutons, baby gem & parmesan (GF) £13.5

(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.

# 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) £15  
The Filthy Burger char grilled beef patty topped crispy pork belly, bacon & smoked cheese (GF) £16  
Cajun Chicken Breast with smoked cheese, sriracha mayo & pickles (GF) £15  
Tandori Spiced Halloumi & Red Pepper Stack with pickles & house dressing (V)(GF) £12

All burgers are served with Asian coleslaw & fries

# 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) £23      28 Day Aged, 7 oz Fillet (GF) £28

All our steaks are served with tobacco onions & skin on fries

Upgrade to sweet potato wedges for an extra £1.5

## Sides

- Battered Onion Rings (V) £3.5  
Creamy Mash (V)(GF) £3.5  
Market Greens (V)(GF) £3.5  
Skin on Fries (V)(GF) £3.5  
Sweet Potato Wedges (V)(GF) £3.5

## Sauces

- Bernaise Sauce (V)(GF) £3.5  
Peppercorn Sauce (GF) £3.5  
Stilton Hollandaise (GF) £3.5

## Toppers

- Stilton Wedge (GF) £2.5  
Cafe de Paris Butter (GF) £2.5  
Garlic Butter (V)(GF) £2.5

# Puddings

- Chocolate & Salted Caramel Torte chocolate crumb & pistachio ice cream £6.5  
Pat's Pavlova with lemon curd cream & kiwi (V)(GF) £6.5  
Baked Egg Custard Tart winter fruit compote & vanilla cream (V) £6.5  
Homemade Vanilla Doughnuts with warm jam sauce £6.5  
Stem Ginger Sponge with ginger syrup & vanilla ice cream (V) £6.5  
White Chocolate & Kirsch Cherry Cheesecake (V) £6.5  
Hand Selected English Cheeses dried fruit chutney & biscuits (GF) £8  
The Red Lion Pudding Platter please ask for chef's selection £12.5

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