

the red lion

Nibbles

SMOKY SALAMANCA OLIVES - £3
Halkidiki green olives with smoked paprika, cayenne & garlic [pb] [gf]

HERBES DE PROVENCE OLIVES - £3
Naturally ripened black Douce olives with Provençal Herbes [pb] [gf]

ARTISAN BREAD & OILS - £5.5
Sourdough, seeded & garlic bread medley with extra virgin olive oil and balsamic vinegar [pb]

Starter Plates

SAUTÉED SCALLOPS - £11.5
Pan-seared scallops with celeriac & truffle sauce, crispy pancetta and buttered lilliput capers [gf]

DUCK FILO PARCEL - £8
Shredded confit Gressingham duck in a crispy filo parcel with braised napa cabbage and a honey soy reduction

SOUP OF THE DAY - £5.5
Freshly homemade soup with artisan bread and salted butter [v] [pbo] [gfo]

ARTICHOKE TART - £6.5
Chargrilled artichoke & pearl onion puff pastry tartlet with black olive tapenade and pickled fennel [pb]

BAKED SOMERSET CAMEMBERT - £13.5
Garlic & thyme camembert baked until gooey. Served with artisan bread, vegetable crudités and beetroot & horseradish chutney [v] [gfo]

Ideal for two to share

STEAMED ATLANTIC MUSSELS £7.5 / £13.5
Fresh mussels cooked in Sauvignon Blanc wine, shallots, garlic, cream, lemon & parsley. Served with artisan bread [gfo]
Add fries [pb] - £2.5

Afterers

RUM CHOCOLATE BROWNIE - £7
A gooey, warm dark chocolate brownie, infused with Caribbean rum and served with vanilla ice cream [v]

COFFEE ORANGE TIRAMISU - £6.5
Espresso-soaked sponge fingers, bitter marmalade infused mascarpone and cocoa nibs [v]

PEANUT BUTTER COOKIE DOUGH - £6.5
Baked peanut butter, pistachio, maple & dark chocolate cookie dough with salted caramel ice cream [pb] [gf] [n]

PEAR & PORT CRUMBLE - £6.5
A nutmeg spiced pear & Ruby Port pudding topped with a maple & hazelnut crumble. Served with vanilla crème anglaise [v] [gf] [n]

Roasts

ROAST STRIPLOIN OF BEEF - £17
Succulent, tender and flavoursome hindquarter joint, served pink [gfo]

ROAST PORK BELLY - £16
Slow-cooked for over 8 hours [gfo]

ROAST CONFIT CHICKEN LEG - £16
Gently cooked in olive oil with thyme & garlic [gfo]

BUTTERNUT SQUASH WELLINGTON - £16
Cumin spiced butternut squash & lentils wrapped in filo pastry topped with paprika & onion seeds [v] [pbo]

All of our roasts come with roast potatoes, glazed carrots & parsnips, braised red cabbage, celeriac purée, fine beans, giant Yorkshire pudding and gravy

Main Plates

21-DAY AGED BEEF BURGER - £15
8oz beef patty in a brioche bun with tomato relish, garlic aioli, Emmental & streaky bacon served with red cabbage slaw and a choice of chips [pbo] [gfo]

GRILLED HALLOUMI BURGER - £14.5
Chargrilled halloumi in a brioche bun with beef tomato, baby gem, flat mushroom, basil pesto mayo & pickled red onion served with red cabbage slaw and a choice of chips [v] [gfo]

FISH & CHIPS - £14.5
Brewpoint beer battered cod with chunky chips, mushy peas, homemade tartare sauce and grilled lemon

HASSELBACK AUBERGINE - £13.5
Baked aubergine in a rich tomato ragu with chargrilled Mediterranean vegetables, basil pesto and Prosciutto plant-based cheese [pb] [gf]

BEETROOT, WALNUT & WHEATBERRY SALAD - £9.5
Slow-roasted beetroot, pearl couscous and toasted walnuts in a salad of wheatberry kernels, spring onion, fresh herbs & dressed baby leaves [pb] [n]
Add chicken *or* halloumi - £4

SEAFOOD RISOTTO - £17.5
Creamy saffron risotto with mussels, scallops, king prawns & smoked haddock, finished with mascarpone & Parmesan | 16.5 [gf]

Sides

PIGS IN BLANKETS - £5
Pork chipolatas wrapped in bacon

HOUSE CHIPS - £4
Chunky chips [pb], Skin-on fries [pb]

SWEET POTATO FRIES [pb] - £4.25

VINTAGE CHEDDAR MAC & CHEESE - £4
Macaroni pasta in a rich cheese sauce [v]

HALLOUMI FRIES - £5
Crispy Cypriot halloumi with sweet chilli dip [v]

ONION RINGS - £3.5
Beer battered crispy onion rings [pb]

BUTTERED SPROUTING BROCCOLI - £4
Late season sprouting broccoli with salted butter [v] [pbo]

CAULIFLOWER CHEESE - £4
Cauliflower florets baked in a rich Cheddar cheese sauce [v]

BANANA STICKY TOFFEE PUDDING - £7
Sticky sponge pudding with banana, cinnamon & dark chocolate. Served with spiced toffee apple ice cream [v]

ICE CREAM - £1.75 per scoop
Vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf]

SORBET - £1.75 per scoop
Blood orange [pb] [gf], passionfruit [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf]



Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Our fryers are used for products containing gluten therefore we cannot guarantee that they are 100% gluten-free. For all allergen information, please scan the QR code. Prices include VAT at the current rate. [v] vegetarian [pb] plant-based [pbo] plant-based option available [gf] gluten-free [gfo] gluten-free option available | [n] contains nuts