

# the red lion

The Red Lion  
East Haddon

## MARCH

### NIBBLES

<b>Gordal Olives</b> ( <i>pb/gf</i> )	3.5
<b>Warm Sourdough</b> whipped wild garlic butter	5.5
<b>House Breaded Whitebait</b> confit garlic aioli	6

### STARTERS

<b>House Tomato Soup</b> grilled comté cheese toastie	10
<b>Confit Korean BBQ Chicken Wings</b> salted peanut praline, ponzu, chilli, lime, coriander	7.5
<b>Duck Bao</b> confit duck, hoisin sauce, cucumber	7
<b>Togarashi Cauliflower Fritters</b> miso cauliflower puree, pickled mooli, crispy nori ( <i>pb</i> )	8
<b>Golden Hashbrown</b> confit alioli, chorizo crumb, Manchego cheese, chives	9
<b>Moules Marinière</b> sourdough ( <i>gfa</i> ) (add fries +2)	12

### BOARDS & SALADS

<b>Caesar Salad</b> baby gem lettuce, parmesan, croutons (add chicken +4) (add prawns +4)	8
<b>Fish Board</b> white crab beignet, smoked Chalk Stream trout, prawn & crayfish cocktail, smoked mackerel pate, crevettes, sourdough, Normandy butter	16

### MAIN COURSES

<b>12 Hours Beef Short Rib</b> creamy mash, Bourgogne sauce, green beans, almonds, garlic	22
<b>Butter Chicken Curry</b> basmati rice, paratha, kachumber	18
<b>Beef, Mushroom &amp; Ale Pie</b> creamy mash, mixed greens, gravy	19
<b>Eggplant Parmigiana</b> aubergine, mozzarella, tomato sauce, parmesan crumb, basil	15
<b>Pan-Fried Cod</b> fillet, white beans stew, chorizo, mussels	18
<b>Red Lion Burger</b> smokey house sauce, smoked applewood, tomato, gem lettuce, brioche, bacon, Koffman fries	18
<b>Crab &amp; Prawn Linguini</b> chilli, lemon, cherry tomato, parsley	19
<b>Lamb Belly</b> couscous, zatar tzatziki, spiced chutney	19
<b>Pork Belly</b> cannellini beans, salsa verde, fennel	20
<b>IPA Battered Haddock</b> Koffman chips, tartare, pea puree ( <i>gf</i> )	18
<b>10oz Sirloin</b> Koffman chips, confit shallot, mushroom, watercress & peppercorn	28
<b>Bangers &amp; Mash</b> , onion gravy	15

*Sides £4 – Beer battered onion rings / Rosemary & parmesan fries / Dressed leaves (all gf)*

gf=gluten free | pb=plant based

*Every effort is made during kitchen preparation to ensure that all our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case.*

*Allergen information is available on request.*