

# the red lion

## The Red Lion East Haddon

### SUNDAY

#### 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, crouton	10
<b>Confit Korean BBQ Chicken Wings</b> salted peanut praline, 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

#### MAIN COURSES

<b>Roast Treacle Cured Sirloin</b> ( <i>served medium rare</i> ) beef fat potatoes, maple glazed carrot, squash puree, seasonal greens, braised red cabbage, Yorkshire pudding, gravy ( <i>gfa</i> )	21
<b>Roast Blythburgh Pork Loin</b> beef fat potatoes, maple glazed carrot, squash puree, seasonal greens, braised red cabbage, Yorkshire pudding, gravy ( <i>gfa</i> )	19
<b>Norfolk Chicken Supreme</b> beef fat potatoes, maple glazed carrot, squash puree, seasonal greens, braised red cabbage, Yorkshire pudding, gravy ( <i>gfa</i> )	19
<b>Smoked Artichoke &amp; Wild Mushroom Pie</b> roast potatoes, maple glazed carrot, squash puree, seasonal greens, braised red cabbage, Yorkshire pudding, gravy ( <i>v,gfa</i> )	19
<b>Fish &amp; Chips</b> Ease Up IPA batter, tartare, Koffmann Chips & pea puree	18
<b>Add Cauliflower Cheese</b> crispy onions, chives, parmesan	4.5

*Sides £4 – Onion Rings w/BBQ sauce / Rosemary & parmesan fries / Side salad*

gfa=gluten free available | gf=gluten free | v=vegetarian

*Every effort is made during kitchen preparation to ensure that all of 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.*