

the red lion

East Haddon

NIBBLES

MARINATED OLIVES (SU) (VE/GF) £5

BREAD BOARD (G, D, SU) (V) £6

with Normandy butter and balsamic glaze

STARTERS

HERITAGE TOMATO & BUFFALO £9

MOZZARELLA SALAD (NUTS)(N, D, SE) (V)(GF)

Basil oil, dukhah

CHEESEBURGER SCOTCH EGG (G, E, MU, D, SU) £12

Burger sauce, cheese, gherkin & house slaw

CRAB ARANCINI (G, CR, E, D, MU, SU) £9

Tarragon, parmesan, spicy remoulade

SMOKED SALMON & AVOCADO £12

SALSA (F, SU)

Caper & raisin dressing, lemon gel

DUCK RILLETTES (E, G, SU) £12

Pickled veg, toasted brioche

DEVEILED WHITEBAIT (G, E, F,) £11

Garlic aioli & lemon gel

TOMATO & CUCUMBER GAZPACHO £8

Celery, basil oil (CE, SU) (V)

BOARDS & SALADS

CAESAR SALAD (D, G, E, F, CR) £11

Baby gem lettuce, parmesan, herb crushed croutons, anchovies, boiled egg

(add chicken + £4) (add prawns + £4)

PAD THAI SALAD (G, E, N, CR) £15

kale, red cabbage, radish, spring onions, egg noodles, lime, coriander, peanuts

CAMEMBERT (G, SU, D) £14

Artisan breads, chilli jam, Normandy butter

FISH BOARD (G, CR, F, D, SU) £22

Crab beignet, smoked Chalk stream trout, prawn & crayfish cocktail, smoked mackerel pate, crevettes, sourdough, Normandy butter

MAIN COURSE

GRILLED LAMB CHOPS (G, D) £22

Kisir bulgur salad, honey, mint yogurt & gremolata

PAN-SEARED DUCK BREAST (G, S, SE) £21

Pak choi, soy noodles & Korean BBQ glaze

ROASTED CHICKEN SUPREME (GF) (D) £20

Potato gnocchi, cherry tomatoes, rocket, white wine cream & basil oil

PAN-SEARED SEABASS (GF) (F, D,) £20

Potato rosti, cauliflower puree, charred asparagus & caper & raisin dressing

MEDITERRANEAN (V) (G, D, N, SU) £18

charred vegetables, couscous & tangy pesto

BUTTER CHICKEN CURRY (G, D, N) £20

Basmati rice, paratha, kachumber, cashew paste

CHEF'S CHOICE PIE OF THE WEEK £18

Creamy mash, mixed greens, gravy (G, SU, D, CE)

BEER BATTERED HADDOCK (GF) (F, D, E, MU) £18

Koffman chips, tartare, pea puree

SIGNATURE RED LION BURGER £18

Smokey house sauce, Monterey Jack cheese, tomato, gem lettuce, brioche, bacon, gherkin, Koffman chips (G, D, S, SE, SU, MU, E, CE)

100Z RUMP STEAK (GF) (D, SU) £26

Mashed potato, tenderstem broccoli, peppercorn sauce & onion rings

SIDES £5

FRIES

SWEET POTATO FRIES

CHUNKY CHIPS

BEER BATTERED ONION RINGS

PARMESAN FRIES (D)

SIDE SALAD (SU)

PLEASE NOTE - OUR DISHES ARE SERVED AS DESCRIBED. WE CANNOT SUBSTITUTE OR SWAP INGREDIENTS

DIETARY: V VEGETARIAN | VE VEGAN | GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE

ALLERGENS: G GLUTEN | CR CRUSTACEANS | E EGG | F FISH | P PEANUTS | S SOYA | N NUTS | CE CELERY | MU MUSTARD | SE SESAME | SU SULPHITES | MO MOLLUSCS | L LUPIN | D DAIRY

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SUNDAY MENU

NIBBLES

MARINATED OLIVES (SU) (VE/GF) £5

BREAD BOARD (G, D, SU) (V) £6
with Normandy butter and balsamic glaze

STARTERS

HERITAGE TOMATO & BUFFALO MOZZARELLA SALAD (N, D, SE) (V)(GF) £9
Basil oil, dukhah

CRAB ARANCINI (G, CR, E, D, MU, SU) £9
Tarragon, parmesan, spicy remoulade

SMOKED SALMON & AVOCADO SALSA (F, SU) £12
Caper & raisin dressing, lemon gel

DUCK RILLETTES (E, G, SU) £12
Pickled veg, toasted brioche

TOMATO & CUCUMBER GAZPACHO £8
Celery, basil oil (CE, SU) (V)

BOARDS & SALADS

CAESAR SALAD (D, G, E, F, CR) £11
Baby gem lettuce, parmesan, herb crushed croutons, anchovies, boiled egg
(add chicken + £4) (add prawns + £4)

PAD THAI SALAD (G, E, N, CR) £15
kale, red cabbage, radish, spring onions, egg noodles, lime, coriander, peanuts

CAMEMBERT (G, SU, D) £14
Artisan breads, chilli jam, Normandy butter

FISH BOARD (G, CR, F, D, SU) £22
Crab beignet, smoked Chalk stream trout, prawn & crayfish cocktail, smoked mackerel pate, crevettes, sourdough, Normandy butter

MAIN COURSE

ROAST BEEF SIRLOIN (G, D, SU, CE) £24
(served medium rare) Goose fat potatoes, a panache of summer vegetables, butternut squash puree, Yorkshire pudding, gravy

ROAST LEG OF LAMB CAPER & MINT GLAZED (G, D, SU, CE) £24
Goose fat potatoes, a panache of summer vegetables, butternut squash puree, Yorkshire pudding, gravy

ROAST PORK BELLY (G, D, SU, CE) £24
Goose fat potatoes, a panache of summer vegetables, butternut squash puree, Yorkshire pudding, gravy

CORNFED ROAST CHICKEN SUPREME (G, D, SU, CE) £23
Goose fat potatoes, a panache of summer vegetables, butternut squash puree, Yorkshire pudding, gravy

ROAST CHARRED CAULIFLOWER STEAK (G, D, SU, CE) £22
Goose fat potatoes, a panache of summer vegetables, butternut squash puree, Yorkshire pudding, gravy

BEER BATTERED HADDOCK (GF) (F, D, E, MU) £18
Koffman chips, tartare, pea puree

SIGNATURE RED LION BURGER £18
Smokey house sauce, Monterey Jack cheese, tomato, gem lettuce, brioche, bacon, gherkin, Koffman chips (G, D, S, SE, SU, MU, E, CE)

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.

SIDES £5

(GFA)

FRIES

SWEET POTATO FRIES

CHUNKY CHIPS

BEER BATTERED ONION RINGS

PARMESAN FRIES (D)

SIDE SALAD (SU)

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LUNCH MENU

£12.50

SALMON GOUJONS

(F,G,E)

sweet potato fries, petite salad, herb mayo

RED LION CLUB SANDWICH

(G, MU, E, S)

herb marinated chicken, avocado, tomato
bacon, lettuce, mustard mayo, crisps

BRIE & BACON BAGUETTE

(G, D, S)

streaky bacon, brie, cranberry compote, crisps

STEAK BAGUETTE

(G,D,S)

steak, stilton, red onion jam, crisps

CHICKEN 65

(S, CE, D)

chicken, rice, kachumber

LAMB KOFTA FLATBREAD

(G, D, S, SU)

red pepper, onion & rocket salad,
honey mint yoghurt

PLOUGHMAN'S

(E,G, D, MU, SU, CE, SE)

pork pie, honey glazed ham, sausage roll
Black Bomber, onion chutney, piccalilli, Normandy
butter.

ADD £2.50

SWEET POTATO FRIES

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DESSERT MENU

SUMMER PUDDING

£9.50

clotted cream, macaron, summer berries

(G, D, S, N, E, SE)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

£9.50

peanut brittle, raspberry sorbet

(D,G,S,P)

STICKY TOFFEE PUDDING

£9

toffee sauce, vanilla ice cream

(G, E, D)

RHUBARB MERINGUE TART

£9

honeycomb ice cream, fruit coulis

(G,D,E)

PASSIONFRUIT PANNACOTTA

£8.50

shortbread

(D,G)

COOKIES AND CREAM SUNDAE

£8

brownies, mini marshmallows, meringue kisses

(S,D,E,G)

JUDE'S ICE CREAM

1 SCOOP - £2.50 | 2 SCOOPS -
£4.50 | 3 SCOOPS - £6

Vanilla, Chocolate, Salted caramel, Rum & Raisin,
Raspberry sorbet, Lemon Sorbet

HOT BEVERAGES

AMERICANO / ESPRESSO £4

LATTE, CAPPUCCINO, FLAT WHITE £4.50

HOT CHOCOLATE £4

TEA £4

ENGLISH BREAKFAST, EARL GREY,
PEPPERMINT, GREEN, DECAF

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