

While you wait

Freshly baked homemade bread platter to share with balsamic vinegar & olive oil £6.5

Pot of Spanish & nozzarella olives £3.5

Starters

Freshly made seasonal soup served with homemade bread (v) £6

Adnams copperhouse Gin, orange & juniper cured salmon with pickled cucumber, minted potato salad & crispbreads £7.5

Warm smoked duck salad with pomegranate, pink grapefruit, dill, duck fat croutons & a yoghurt & cumin dressing £7

Pan fried scallops with jerusalem artichoke puree, chorizo & apple jam, toasted pinenuts & baby watercress £13

Tian of beetroot with goats cheese, pickled golden beetroots, granny smith apple, candied hazelnuts & a cider vinegar dressing £6.5 (v,gf)

Mains

Game trio; Game meatball (faggot) with treacle bacon wrapped sausage, local pheasant breast, creamed potato, mushy peas & a shallot & thyme sauce £17 (gf)

Blade of beef braised with red wine, smoked bacon, button onions & mushrooms, horseradish mashed potato, honey roast parsnips, sprout tops & parsnip crisps £17.5 (gf)

Salt baked root vegetables with gruyere cheese fondue, sprout tops, toasted chestnuts £14.5 (v)

Pan fried sea bream with celeriac & wild mushroom risotto, winter greens & crayfish tails & a warm gremolata butter sauce £18.5

Roast fillet of venison with potato & chestnut terrine, braised red cabbage, pear jam, bread sauce, straw potatoes & venison jus £19.5

From the chargrill

All our steaks are 28 day aged locally sourced from Clarkes butchers in Long Melford. Served with triple cooked chunky chips, cherry tomatoes & chestnut mushrooms

10oz Flat iron £19.5 10oz T-Bone £28.8 10oz Ribeye £25

10oz Rump £23 Cote de Boeuf £65 (to share)

All our food is prepared & cooked from fresh so please allow a little extra time. If you have any allergies or special dietary requirements please advise a member of staff. Some dishes can be made to suit allergens please ask a staff member.

Pub Classics

Freshly beer battered fish of the day with hand cut fries chips, mushy peas with mint jelly & tartare sauce £13

Homemade 8oz beef brisket burger in a floured bap with treacle cured bacon, hickory bbq sauce, Monterey jack cheese, crispy onions, baby gem lettuce with hand cut fries, charred corn on the cob £14.5

Winter vegetable stew with roasted chestnuts, redcurrants, rosemary, wholegrain mustard dumplings, cavolo nero £14.5 (v)

Homemade puff pastry pie with honey roasted parsnips, sprouts, mashed potato & gravy £14.5

Honey & mustard glazed ham, free range fried eggs & hand cut fries £12 (gf)

Sweet chilli & peanut chicken, coriander & lime mayonaise on a sesame flatbread with avocado, sour cream & hand cut chilli fries £14.5

Chargrilled calves liver with balsamic onions, mash potato with smoked salt, parsnip puree, kale, crispy bacon & a red wine sauce £16 (gf)

Desserts;

Iced rum & raisin parfait, caramelised banana, toffee sauce & cinnamon popcorn £7

Flourless lemon and orange cake, orange puree, lime syrup, lemon sorbet & candied lemon peel £6.5

Chocolate & chestnut profiteroles, with warm chocolate fudge sauce, white chocolate shavings £7.5

Baked Alaska with brandy & orange ice cream, toasted meringue and grand marnier sauce £9

Warm pear & almond tart with amaretto custard, almond praline & caramelised pear £6.5

A cheese selection of Sparkenhoe vintage red Leicester, Sussex camembert, Binham blue, Wookey hole cave aged cheddar, Bosworth ash & The duchess with crackers, celery, grapes & a apricot, apple & sultana chutney £11 pp

Steak Sauces

Red wine & truffle £3

Peppercorn £3

Stilton & Port £3

Sides

Side Salad £3

Seasonal vegetables £4

Triple cooked chips £4

Onion Rings £4

The Old Red Lion Inn

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