

NIBBLES

Cider cooked chorizo	£4.5
Olives	(v, gf) £3.5
Marinated Feta	(v, gf) £3.5
Bread selection	(v) £4.5

STARTERS

Soup of the day with homemade bread	(v) £5.5
Red lion style prawn and crab cocktail, Chicory & melon	£7
Lemon garlic butter scallops, red pepper sauce & roast black pudding	£11.5
Smoked mackerel pate, served with pickled cucumber and focaccia	£6.5
Baked Garlic & rosemary camembert with bread soldiers	(v) £7
Mezze Sharing board; Chorizo, Mixed salad, hummus, Feta, Focaccia, Olives, Mackerel pate	£10

TO BEGIN VEGAN

Beetroot Hummus with grilled ciabatta	(v) £6.5
Falafel fritters with carrot jam	(gf, v) £6.0

MAINS

Fish of the day with butter beans, chorizo puree, pernod sauce & spinach	£16.0
Coq au Vin, Mashed potato & seasonal vegetables	(gf) £14.5
Red Lion salad (cos lettuce, blue cheese, parmigiana, pear, croutons, chicory & Italian dressing)	(gf, v) £12.5
{Extras: Chicken / Smoked Salmon / Parma Ham / Halloumi }	each £4
Freshly battered Fish and Chips, mushy peas, tartare sauce	£13.5
Beef & ale pie, served with mashed potatoes, seasonal vegetables and red wine jus	£14.5
Vegetarian bean Burger, ciabatta Bun, Tomato and Sweetcorn Relish, BBQ mayo	(v) £12.0

SOLELY VEGAN

Spiced Aubergine, Red Pepper Puree, Polenta Chips, Rocket	(gf, v) £12.5
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GRILL

Beast Burger, an 8Oz Cajun spiced beef ciabatta Burger topped with applewood cheese, streaky bacon, BBQ mayonnaise & a sweetcorn arrabiata relish with hand cut chips **£14.50**

Chicken breast Burger ciabatta bun topped with applewood cheese, streaky bacon, BBQ mayonnaise & a sweetcorn arrabiata relish with hand cut chips **£14**

8oz 28 Day Aged Sirloin Steak **£21**

10oz 28 Day Aged Rib Eye Steak **£24**

Chateaubriand to share served with chips, mushrooms, tomatoes and a choice of one side & sauce **£50**

All steaks are served with hand cut chips, confit mushroom & beef tomato and a choice of sauce

Sauces: Black Peppercorn sauce / Red wine jus / Chimichurri/ Arrabiata (gf)

SIDES

Hand cut chips **£4.5**

Side salad **£4.5**

Seasonal vegetables **£4.5**

Mashed potato **£4.5**

Rainbow slaw **£4**

DESSERTS

Red Lion cheesecake of the day **£7**

Banana toffee pie with banana ice cream (v) **£6.5**

Dark chocolate mousse with mint chocolate chip ice cream (gf,v) **£7**

Rhubarb & apple crumble with fresh custard (v) **£6.5**

Selection of Cheese, grapes, fresh apple, tomato & chilli chutney crackers (v) **£10.5**

A VEGAN TREAT

Vegan jelly of the day with forest fruits (v) **£6**

Selection of sorbets (v) **£6.0**

Dishes marked with (v) are vegetarian (gf) gluten free.

Please ask if you require any dishes to be gluten free.

Certain dishes can be accommodated upon request. If you have any allergies or special dietary requirements please advise staff at the time of ordering. There are nuts and nut derivative present in our kitchen