



Freehouse, Gastro Food & Accommodation Pub of the Year
(Finalists in all three - The Publican Awards)



A la Carte Menu Winter

Starters

Parsnip & Carrot Soup – <i>pumpkin seed hobnob</i>	£ 6 v poss gf
Confit Chicken & Pigeon Terrine – <i>cranberry & red currant chutney</i>	£ 8 poss gf
Sloe Gin Cured Salmon – <i>pickled beetroot, cucumber, lemon crème fraiche</i>	£ 8 gf
Roast Scallop– <i>salt baked salsify, blood orange dressing</i>	£ 10 gf
Winter Squash & Buckwheat Salad– <i>buttermilk dressing</i>	£ 7 gf v

Main Courses

Roast Partridge – <i>liver parfait, king oyster mushroom, game consommé</i>	£ 19.5 gf
Grilled Pork Tenderloin – <i>sautéed potatoes, red cabbage, peppercorn sauce</i>	£ 16 gf
Pan-fried Cornish Mackerel – <i>braised leek, navets, horseradish velouté</i>	£ 17 gf
Venison Wellington – <i>candied pear, cobnuts, sprout tops</i>	£ 26
Spinach & Red Onion Cottage Pie – <i>winter vegetables</i>	£ 14 v

Please see our Specials Board for our Fish Dishes today and other Specials

Marinated olives	£2.5	Seasonal vegetables	£3	Buttered mash potato	£3
Mixed Leaf salad	£3.5	Rocket, Parmesan salad	£3.5	Hand-cut chips/ Cheesy Chips	£3/£4.5

All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering

Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested

Service is discretionary, although a suggested 10% will be added for parties of 8 or more

*v vegetarian dishes gf dishes that **can** be gluten free*

Please note that while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)



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