



Alastair
Sanday's



National Licensee of the Year (Good Pub Guide 2018 runner up)
Freehouse, Gastro Food & Accommodation Pub of the Year
(Finalists in all three - The Publican Awards)



A la Carte Menu Winter

Starters

Artichoke Veloute – <i>freshly shaved chestnut, truffle dressing</i>	£ 7 v poss gf
Duck Liver– <i>confit rhubarb, celeriac purée</i>	£ 12 gf
Cod Cheeks – <i>fermented cabbage, peanuts</i>	£ 8 gf
Pressed Ox– <i>kohlrabi, gribiche</i>	£ 8 gf

Main Courses

Breast of Guinea Fowl – <i>smoked potato, pomegranate</i>	£ 17.5
Venison Loin – <i>pomme boulangere, snails</i>	£ 21 gf
Soused Mackerel– <i>black quinoa, turnip tartar</i>	£ 14 gf
Cauliflower Medley – <i>compressed apple, gruyere rarebit</i>	£ 13 v poss gf

Marinated olives	£3	Seasonal vegetables	£3	Buttered new potatoes	£3.5
Purple Sprouting Broccoli	£4.5	Rocket, Parmesan salad	£3.5	Hand-cut chips/ Cheesy Chips	£3/£4.5

Service is discretionary, although a suggested 10% will be added for parties of 8 or more
We cook fresh to order, so if you have particular preferences, please ask (eg dietary or other requirements or small portions)
If there any aspects of your experience that you are not happy with, please speak to the manager so that we can put it right.
Complaints cannot always be retrospectively dealt with.

*v vegetarian dishes gf dishes that **can** be gluten free*
NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)



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