



Re-Opening Menu

August 2020

See over page for Lunchtime Sandwiches

Starters

Soup of The Day – <i>sourdough</i>	£6.5 v poss gf
Duck Liver Parfait - <i>sourdough crisps, apricot & ginger chutney, rocket</i>	£8
Salt & Pepper Calamari - <i>lemon wedge, garlic aioli</i>	£7
Black Pudding Fritters - <i>oats, apples & chilli, ale & apple chutney.</i>	£7.5
Mushroom & Rosemary Pate - <i>toasted walnuts, dressed rocket & seeded crackers.</i>	£6.5 vegan

Main Courses

Buttermilk Southern-fried Chicken – <i>double cooked chips, coleslaw, charred sweetcorn, cherry tomato & spinach salad</i>	£15
8oz 28 Day Aged Sirloin Steak - <i>double cooked chips, peppercorn sauce, crispy onions & rocket Parmesan salad</i>	£26
Pan-fried Seabass Fillets – <i>new potatoes, tarragon, samphire, crayfish velouté</i>	£17
Moroccan Vegetable Tagine – <i>minted yoghurt, flat bread, basmati rice</i>	£14 gf vegan
Steak & Ale Pie – <i>mashed potato, braised red cabbage, kale, gravy</i>	£15
Red Lion Beef Burger – <i>double cooked fries, streaky bacon, caramelised red onion, bourguignon sauce</i>	£15 poss gf
Beer-battered Fish & Double Cooked Chips — <i>minted mushy peas, tartare sauce</i>	£14 poss gf
Black Treacle-cured Smoked Gammon Rib Eye – <i>duck fried egg, double cooked chips, pineapple & black cracked pepper salsa</i>	£14 poss gf
Crayfish Linguine – <i>white wine sauce, shallots, garlic, chilli</i>	£15
Classic Chicken Caesar Salad - <i>croutons, Parmesan, bacon & gem lettuce</i>	£14 (poss v £12)

See over page for Side Orders and Puddings

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)
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 pink 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*



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Sandwiches (*served lunchtimes only*)

Served with sourdough & salad garnish

Minute Steak – <i>red onion, horseradish sauce</i>	£9	Fish Finger – <i>tartare sauce</i>	£6.5
Cheese & Pickled Shallots	£6.5 v	Chicken - <i>bacon, mayo</i>	£7.5

Side Orders

Marinated olives	£3	Steamed Greens	£3	Buttered New potatoes	£3.5
Cheesy Chips	£3.5	Double Cooked Chips	£3	Braised Cabbage	£3.5
Rocket, Sun-blushed Tomato, Parmesan salad	£4				

Puddings

Chocolate Salted Caramel Tart - <i>drunken raspberries, chantilly cream</i>	£7
Sticky Toffee Pudding – <i>butterscotch sauce, vanilla ice cream</i>	£6.5
Strawberry Cheesecake - <i>strawberry coulis, macerated strawberries</i>	£7
Home-made Ice Cream & Sorbets (1,2,3 scoops)	£2.50/4.50/6
<i>Ice Creams: vanilla / strawberry / chocolate</i>	
<i>Sorbets: raspberry / lemon / mango</i>	

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