



Autumn Menu 2020

See over page for Lunchtime Sandwiches

Starters

Soup of The Day – <i>sourdough</i>	£6.5 v poss gf
Guineafowl Terrine – <i>hazelnuts, red chicory, pickled cabbage</i>	£9.5 poss gf
Salmon & Crab Fishcake – <i>spinach, tarragon velouté, micro fennel</i>	£7.5 gf
Braised Pork Cheeks Ragu – <i>root vegetables, linguine, Parmesan</i>	£8 poss gf
Gruyere & Cheddar Fritters – <i>watercress, home-made sweet chilly sauce</i>	£6.5 v

Main Courses

Pan-fried Teriyaki Salmon – <i>warm Asian salad, sesame soy sauce dressing, noodles, cashews</i>	£16 poss gf
Slow Roast Pork Belly – <i>champ mash, celeriac puree, tenderstem broccoli, gravy</i>	£16 poss gf
8oz 28 Day Aged Sirloin Steak - <i>double cooked chips, peppercorn sauce, crispy onions & rocket Parmesan salad</i>	£26
Thai Red Vegetable Curry – <i>braised coconut, coriander rice, Thai prawn crackers</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
Venison Sausages – <i>parsley mash, braised cabbage, kale, juniper gravy</i>	£15

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 Fondant – <i>honeycomb, white chocolate sauce, raspberry sorbet (allow 15 minutes)</i>	£8.5
Sticky Toffee Pudding – <i>butterscotch sauce, vanilla ice cream</i>	£6.5
Blackberry Frangipane Slice – <i>blackberry compote, toasted almonds, custard</i>	£7.5 gf
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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