



Winter Menu

See over page for Lunchtime Sandwiches

Starters

Roasted Cauliflower Soup – <i>cauliflower crumb, sourdough</i>	£6 v poss gf
Pressed Chicken & Leek Terrine – <i>smoked bacon jam, charred leek, brioche</i>	£8 poss gf
Scorched Mackerel – <i>crispy Parma ham, compressed cucumber, cherry tomato, dill oil</i>	£7.5 gf
Smoked Beets – <i>goats' cheese curd, walnuts, tarragon salad</i>	£6.5 v
Moules Marinière – <i>white wine sauce, garlic, parsley, sourdough</i>	£6.5

Main Courses

Pan-fried Hake – <i>pomme anna, ratatouille, citrus gel & chervil</i>	£17 poss gf
Slow-braised Beef Blade – <i>caramelised shallots, garlic mash, sprout tops, mushroom, bacon sauce</i>	£16 gf
Venison Casserole – <i>parsley mashed potato, roasted celeriac</i>	£16 gf
10oz Sirloin Steak - <i>double cooked chips, roasted cherry tomatoes, onion rings, rocket & Parmesan salad</i> <i>Add peppercorn sauce for £1.50</i>	£26
Pheasant or Chicken Supreme – <i>glazed king oyster mushroom, fondant potatoes, cavolo nero, crispy shallots, pancetta jus</i>	£17/£16 poss gf
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, burger sauce</i>	£14 poss gf
Beer-battered Fish & Double Cooked Chips — <i>minted mushy peas, tartare sauce</i>	£14 poss gf
Moules Marinière – <i>white wine sauce, garlic, parsley, frites</i>	£14 gf
Pearl Barley Risotto – <i>roasted butternut squash, sage, pine nut crumb, kale, Parmesan</i>	£14 v
Traditional Roast Turkey* – <i>sage & apricot stuffing, pigs in blankets, roast potatoes, seasonal vegetables, cranberry sauce</i>	£19 poss gf

See over page for Side Orders and Puddings

** Available from 17th – 31st December, by pre-order with 48 hours' notice. Please let us know when booking
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*



Winter Menu

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	Rocket, Parmesan salad	£4
Cheesy Chips	£3.5	Double Cooked Chips	£3	Braised Cabbage	£3.5

Puddings

Spiced Pear & Almond Tart - <i>pear purée, cinnamon compressed pear, clotted ice cream</i>	£8
Sticky Toffee Pudding – <i>butterscotch sauce, vanilla ice cream</i>	£6.5
Triple Chocolate Roulade – <i>white chocolate ganache, hazelnut praline, Chantilly cream</i>	£7.5 gf
Vanilla Yogurt Panna Cotta – <i>ginger & oat crumb, cherry gel & cherries</i>	£6.5 poss gf
Christmas log – <i>brandy sauce</i>	£7 poss gf
Home-made Ice Cream & Sorbets (1,2,3 scoops) <i>Ice Creams: vanilla / strawberry / chocolate / special</i> <i>Sorbets: raspberry / lemon / mango</i>	£2.50/4.50/6
Selection of British Cheeses – Choose 3 or 5 Cheeses <i>(Wookey Hole Cave Age Cheddar, Kentish Blue, Sussex Scrumpy, Burwash Wigmore)</i> <i>- served with biscuits, celery, grapes, quince jelly</i>	£8/£11.5

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