

# The Red Lion

## ~Starters~

- Soup of the Day & Crusty Bread - £5  
Breaded Chicken Goujons - £5.50  
Pork & Black Pudding Scotch Egg - £6.50  
Garlic & Herb Flatbread - £4  
Chicken Liver & Smoked Bacon Pate - £5.50  
Baked Mini Camembert (v) - £ 6.50  
Chilli Prawn Bruschetta – £7

## ~Mains~

- Salmon Puttanesca Fresh egg spaghetti tomato & olive sauce, flatbread - £15  
Fish Mixed Grill pieces of fresh fish in garlic butter with new potatoes & dressed salad - £14  
Seared Lamb Rump grain mustard mash & braised red cabbage - £15  
Slow Roasted Pork Belly sage stuffing, potato puree & greens-£14  
Home Baked Pie of the Day creamy mash, gravy & seasonal veg - £12  
Lemon & Thyme Roasted Chicken Supreme with baby veg & fondant potato - £13  
Leek, Wild Mushroom & Nut Wellington (v) Creamy mash & seasonal Veg - £13  
Pasta Genovese sauté new potatoes, green beans & pesto with penne pasta - £11  
Feta, Spinach & Sundried Tomato Wheel with Greek salad & pickled red onion - £12.50  
The Lion Burger 2 steak burgers, with spicy salsa, onion rings, crispy smoked bacon  
Breaded chicken goujon & triple cooked chips - £12  
Sticky Glazed Ribs Slow cooked baby back pork ribs glazed in bourbon BBQ sauce,  
Sweet potato fries & house slaw - £14/£17  
The Steaks Chargrilled to your liking  
served with Triple cooked chips, grilled tomato, onion rings & petit pois  
10oz Rib Eye Steak - £18.50  
10oz Rump Steak - £16  
12oz Gammon Steak & Egg - £14  
Mushrooms £3 -Garlic mushrooms £3 - Corn on the cob £2 - House coleslaw £2 - Dressed salad £3  
Beer battered onion rings £3 - Garlic ciabatta £3 - Pepper corn or stilton sauce. £2

## ~Sweets~

- Chefs Indulgent Cheese Cake - £5.50  
White Chocolate & raspberry Mess - £5.50  
Lemon Meringue tart - £5.50  
Sticky Toffee Pudding - £5.50  
Classic Fruit Crumble - £5  
Salted Caramel Brownie - £5.50

All our produce is as locally sourced as possible. Our meals are cooked fresh to order & during busy periods this could increase waiting times. If you have any food allergies please speak to a member of the team.