



Olives (pb) 5.00

Chilli Rice Crackers (pb) 5.00

Sea Salt Mixed Nuts (pb) 5.00

STARTERS

Hummus with pitta bread (pb) 7.50

Prawn Cocktail served with bread 9.50

Fried Halloumi Bites with sriracha aioli (v) 8.50

Soup of the Day with sourdough croutons (v) 8.50

Chicken Liver Pate on toasted brioche with fig & apple chutney, pickled cucumbers and pistachio 9.50

MAINS

Pie of the Day with creamy mash, seasonal greens and gravy (please ask your server for today's pie) 19.50

Pan Fried Sea Bass with lemon roasted fennel, buttered new potatoes and dill vinaigrette (gf) 18.50

Lamb Liver & Bacon Lardons with tenderstem broccoli, creamy mash and Madeira jus (gf) 17.50

Mediterranean Gnocchi with tomato, red onion, courgette, red pepper and black olives (pb) 16.95

IPA Battered Haddock/Scampi with triple cooked chips, garden peas and tartare 17.50

GRILL

Ribeye Steak with chimichurri and salad (gf) 24.00

Add a side for 5.00... fries (gf) • mash (gf) • onion rings • creamed spinach (gf) • tenderstem broccoli (gf)

...add two for 9.00 ...add three for 12.00

Add a sauce for 2.00... peppercorn (gf) • bearnaise (gf) • cowboy butter (gf)

Moving Mountains Plant-Based Burger with applewood cheese (pb), served with chips 17.00

The Red Lion Beef Burger with cheddar and sweet dill mayonnaise, served with chips 18.00

...add streaky bacon 2.50 • add fried egg 2.00

SIDES

Onion Rings 5.00 • Triple Cooked Chips (gf) 5.00 • Cheesy Chips (gf) 6.00

Garlic Ciabatta 4.00 • Cheesy Garlic Ciabatta 5.00 • Tenderstem Broccoli (gf) 5.00

Side Salad (gf) 5.00

Head Chef: *Josh Hillyard*

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

vegetarian (v) plant based (pb) gluten free (gf)