

FOR THE TABLE

Mixed Olives

5.00

Chilli Rice Crackers

3.00

Sea Salted Mixed Nuts

3.00

STARTERS

Salmon Gravadlax *with confit lemon, caper & focaccia (gfo)* 10.50

Beef Short Rib Scotch Egg *with chilli jam* 9.95

Hot Honey Popcorn Shrimp *with garlic aioli* 10.50

Caprese Salad (v) (gf) 9.00

Roasted Red Pepper Houmous *with rosemary focaccia (pb) (gfo)* 8.50

FOR SHARING

Fish Platter, *scampi, whitebait, cured salmon, lemon, tartare & salad* 26.00

Ploughman's, *ham, pork pie, picallili, cheddar, grapes, apple, focaccia & salad* 24.00

Mezze Platter, *houmous, mixed olives, falafel, tzatziki, crudities & flatbread (v)* 22.00

PASTA & PIZZA

Prawn & Cured Salmon Linguine *with cherry tomatoes, spinach & lemon* 19.00

Mediterranean Rainbow Fusilli (pb) 17.00

Short Rib Rigatoni *with lardons & mushroom* 20.00

BBQ Short Rib & Pickled Shallot 15.00

Hot Honey Southern Fried Chicken 14.00

Pepperoni 12.00

Margherita 10.00

SALAD

Nicoise Salad *with cured salmon, new potatoes, green beans, olives, egg & leaf (gf)* 18.00

Caesar Salad *with iceberg lettuce, Grana Padano, lardons, egg & croutons* 16.00

Cajun Chickpea Salad *with red onion, spinach, raddichio, lollo rosso & oakleaf (pb) (gf)* 15.95

add southern fried chicken 4.50

Did you know?

We are the oldest pub in Hampshire, dating back to the 12th Century.

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) gluten free option (gfo)

SUNDAY ROAST

Served with a Yorkshire pudding, sticky red cabbage, cauliflower cheese, roast potatoes, seasonal vegetables, stuffing and gravy

Roast Leg of Lamb 21.50

Striploin of Beef 22.50

Roast English Pork Loin 20.50

Plant Based Roast 19.95

SHARERS

Roast Leg of Lamb 41.50

Roast Striploin of Beef 42.50

Roast English Pork Loin 40.50

Add a side of pigs in blankets 5.00

Add a second meat of your choice 5.00

WHY NOT TRY?

French Martini

Vanilla vodka, Pineapple Juice,

Chambord

10.50

MAINS

Pan Roasted Duck Breast *with carrot & ginger puree, asparagus, new potatoes & blackberry jus (gf) 27.00*

Whole Gilt-Head Bream *with mediterranean vegetables & confit lemon and caper (gfo) 19.00*

IPA Battered Haddock/Scampi *with triple cooked chips, garden peas, lemon & tartare 18.00*

8oz Ribeye Steak *with peppercorn sauce, petite frites & salad (gf) 29.95*

Gammon, Eggs & Chips (gf) 16.00

BURGERS

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

The Red Lion Beef Burger *with cheddar and sweet dill mayonnaise, served with chips (gfo) 18.00*

Grilled Chicken Burger *with sweet chilli jam, served with chips (gfo) 18.00*
...add streaky bacon 2.50 • add fried egg 2.50 • add guacamole 2.00

SIDES

Triple Cooked Chips (gf) 5.00

Cheesy Triple Cooked Chips (gf) 6.00

Onion Rings 5.00

Garlic Bread 5.00

Cheesy Garlic Bread 6.00

Leaf Salad (pb) (gf) 3.00

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