



STARTERS

Olives 5.00

Hummus with flatbread (v) 5.95

Fried Halloumi Bites with sriracha aioli (v) 8.50

Wild Mushroom Soup with truffle & sourdough croutons (v) 7.50

Smoked Salmon on Toast with pickled beetroot and chive sour cream 9.50

MAINS

Pie of the Day with creamy mash, seasonal greens and gravy (please ask your server for today's pie) 18.50

Green Garden Gnocchi with broad beans, peas, runner beans and pickled mange tout (pb) 16.95

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

Sausages & Mash with garden peas and onion gravy 18.95

8oz Ribeye Steak with peppercorn sauce, tomatoes, mushrooms and house fries 24.95

Lamb Liver & Bacon Lardons with tenderstem broccoli, wholegrain mash and Madeira jus 16.50

BURGERS

All burgers served with lettuce, tomato, crispy onion, house chips and a side salad.

...add streaky bacon 2.50 • add fried egg 2.50 • add hoisin tofu £2.50

The Red Lion Beef Burger with cheddar and spicy tomato chutney 18.00

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

SANDWICHES

Add a cup of soup or petite frites 3.00

Cheese and Tomato Chutney (pb) 10.50

Philly Steak Ciabatta with cheese sauce, gherkins and crispy onion 12.50

Hoisin & Tofu with grilled courgettes and roasted red peppers (pb) 9.50

...all served with sea salted crisps

Croque Monsieur served with petite frites 13.50

Croque Madame served with petite frites and a fried egg 14.50

JACKETS

Tuna mayo 12.50

Cheese and Spring Onion 9.50

Beans and cheese 10.50

...all served with a side salad

SIDES

Buttered Tenderstem Broccoli 5.00

Triple Cooked Chips 5.00

Cheesy Triple Cooked Chips 6.00

Garlic Ciabatta 4.00

Cheesy Garlic Ciabatta 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)