



STARTERS

Olives 5.00

Hummus with flatbread (v) 5.95

Fried Halloumi Bites with sriracha aioli (v) 8.50

Truffle Hash Brown with garlic aioli and Grana Padano 7.50

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

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

Pork Belly with carrot & ginger puree, pickled mustard and sour maple 9.50

MAINS

Chicken Schnitzel with pickled cucumber, celery, watercress & radish salad, and garlic mustard mayonnaise 16.95

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

Venison & Apple Sausages with mash, garden peas and onion gravy 18.95

Braised Pork Belly with wholegrain mash, peas, onions and gravy 17.95

8oz Ribeye Steak with watercress salad, peppercorn sauce and house fries 24.95

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

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

Herb Crusted Cod Supreme with roasted new potatoes, tenderstem broccoli and butternut squash puree 18.95

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

SIDES

Buttered Tenderstem Broccoli 5.00 • Triple Cooked Chips 5.00 • Cheesy Triple Cooked Chips 6.00 •
Watercress Salad with Pickled Shallots 4.50 • 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)