



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

SUNDAY ROAST

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

add a side of pigs in blankets 5.00

add extra cauliflower cheese 4.00

add a second meat of your choice 4.00

Roast Leg of Lamb 21.50

Roast Topside of Beef 21.50

Roast English Pork Loin 20.50

Homemade Nut Roast 19.95

Roast Game of the Day

(Please ask your server)

SHARERS

Roast Leg of Lamb 41.50

Roast Topside of Beef 41.50

Roast English Pork Loin 40.50

MAINS

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

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

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

Moving Mountains Plant-Based Burger with applewood cheddar, lettuce, tomato and triple cooked chips (pb) 17.00

The Red Lion Beef Burger cheddar, lettuce, tomato, crispy onions, spicy tomato chutney and triple cooked chips 18.00

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

SIDES

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 any allergies or intolerances, 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)