



Olives (pb) 5.00

Chilli Rice Crackers (pb) 5.00

Sea Salt Mixed Nuts (pb) 5.00

## STARTERS

Hummus with pitta bread (v) 7.50

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

## 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 5.00

Roast Leg of Lamb 21.50

Striploin of Beef 22.50

Roast English Pork Loin 20.50

Plant Based Roast 19.95

Roast Game of the Day

(Please ask your server)

## SHARERS

Roast Leg of Lamb 41.50

Roast Striploin of Beef 42.50

Roast English Pork Loin 40.50

## MAINS

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

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 18.00  
...add streaky bacon 2.50 • add fried egg 2.00

## 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 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)