

STARTERS

FROM THE EARTH

Heritage beetroot tartare with candied beetroot crisps (vegan)	£7.50
Mushroom foie gras pate with crackers & almond butter (vegan)	£8.00

FROM THE SEA

Prawn cocktail with Artisan breads	£8.50
Smoked haddock rarebit with warm heritage tomato salad	£8.00
Spicy squid Asian salad	£7.50

FROM THE FIELD

Warm duck & watermelon salad with hoisin dressing	£7.50
Devilled kidneys with sourdough toast	£8.00

MAINS

FROM THE EARTH

Cauliflower steak with cashew nut butter and textures of kale (vegan)	£14.50
Vegan galette with Provencale vegetables and red wine sauce (vegan)	£13.00

FROM THE SEA

Fillet of seabass with ribbon vegetables, tomato & chilli dressing	£17.50
Salmon fillet with prawn & vegetable rice and a light curry sauce	£16.50

FROM THE FIELD

Pork chop, belly & apple with dauphinoise potatoes & roasted onions	£17.50
Rump of lamb, shepherd's pie with minted green vegetables	£18.00
Creedy Carver chicken breast, sweetcorn & chorizo, crushed sweet potato and chimmi churri	£17.00
The Red Lion slow cooked BBQ baby back ribs with slaw & chunky chips	£18.00 full rack

Please inform a member of staff if you have any allergies or dietary requirements
All prices inclusive of VAT

MATURE AGED STEAKS

9oz (250g) Fillet steak served with one side of your choice	£24.00
12oz (350g) Sirloin steak served with one side of your choice	£24.00
21oz (600g) Chateaubriand (for sharing) served with two sides of your choice	£55.00
35oz (1kg) Cote de boeuf (for sharing) served with two sides of your choice	£50.00

SIDES

Chunky chips plain / or with rosemary salt / or with truffle oil & parmesan	£3.00 each
Buttered mash / or dauphinoise potatoes	£3.00 each
Broccoli with garlic & chilli / or cauliflower cheese	£4.00 each
Honey glazed heritage carrots / or wilted spinach	£3.00 each
House salad / or Caesar salad	£3.00 each
Sweet potato fries	£4.00
Sauces – bearnaise, peppercorn, chimmi churri, mushroom, real gravy, BBQ or blue cheese	£2.00 each

DESSERTS

Chocolate parfait with boozy cherries & clotted cream	£6.00
Custard tart with poached rhubarb	£6.00
The Red Lion crumble with custard	£6.00
Sticky toffee pudding with aged Bourbon sauce & peanut brittle ice cream	£6.00
French toast & tangerines with chocolate ice cream	£6.00
Crème brulee with shortbread biscuits	£6.00
Selection of our own made ice creams or sorbets Vanilla, strawberry, chocolate, pistachio, salted caramel ice creams Raspberry or mango sorbet	£1.50 per scoop
Selection of British cheeses & crackers	£9.00

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