

The Red Lion ~ Daily Menu

~ Wednesday 10th April 2024 ~

While You Wait

Strawberry Daiquiri - Suffolk Distillery Rum, fresh strawberries and lime £10.50

Negroni - Adnams Copper House Gin, vermouth and Campari make this simple Italian classic £10.50

Passionfruit Martini - Sapling vodka, fruity liqueur £10.50

Starters

Sweet potato, lime and coconut soup crispy shallots, warm sourdough bread (v, gfa) 644 kcal 7.45

Green rice cakes, kimchi, asian salad (vg, gf) 375 kcal 7.45

Miso glazed belly pork, edamame bean purée, roast shiitake, pickled jalapeño, toasted sesame (gf) 328 kcal 8.95

Courgette salad, vegan labneh, toasted nuts and seeds, broad beans, mint, lemon oil (vg, gf) 257 kcal 7.45

Breaded hake scampi, pea purée, caper mayonnaise, fennel salad (gf) 508 kcal 8.45

Pan-seared scallops, pea purée, edamame beans, air dried ham crisp (gf) 362 kcal 15.95

Garlic and basil Halkidiki olives (vg, gf) 174 kcal 4.95

Teriyaki chicken wings, peanuts, sesame (gf) 758 kcal 7.45

Prawns pil pil, roquito peppers, crostini (gfa) 567 kcal 8.25

Crispy chilli beef, cashew nuts (gf) 571 kcal 7.45

Black pudding and sausage roll, apple purée 602 kcal 6.45

Butterbean, garlic dip, seeded flatbread (v, gf) 396 kcal 6.25

Crispy squid, sweet chilli 435 kcal 7.45

Crispy vegetable gyozas, chilli mango dip (vg) 320 kcal 6.45

Mains

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 16.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95

Lashford's pork sausages, buttered mash potato, onion gravy 1106 kcal 16.95

Harissa roasted sweet potato, spiced beluga lentils, coconut labneh, pickled chillis (vg, gf) 664 kcal 15.95

Tandoori halloumi burger, carrot and red onion bhaji, mango chutney, slaw and fries (v) 1407 kcal 16.95

8oz bacon chop, fried egg, grilled pineapple and chunky chips (gf) 912 kcal 17.95

Lamb rosemary pie, green vegetables, buttered mash, red wine gravy (gf) 1310 kcal 17.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95

Pork ribeye and mustard mash, bacon, onions, mushrooms, brandy, Dijon mustard cream sauce (gf) 1033 kcal 19.95

Spanish fish stew, 'Suquet' almond and parsley dressing, charred sourdough bread 1134 kcal 19.95

Appleby's Cheshire cheese, onion and potato pie, green vegetables, white wine mustard sauce (v, gf) 1207 kcal 16.95

Pan fried halibut fillet, morel mushrooms, broad beans, truffle sauce (gf) 673 kcal 25.95

Roast rump of lamb (pink) thyme fondant potato, white bean purée, lamb jus (gf) 829 kcal 26.95

7oz Black Angus fillet steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1212 kcal 31.95

Chateaubriand for two, roast tomato, shallot, mushroom, peppercorn sauce, chunky chips (gf) 1959 kcal 62.95

Light Bites

Roasted celeriac, kimchi butter, apple and pear sesame salad (v, gf) 346 kcal 11.95

Salmon and smoked haddock fishcake, mussels, poached egg, white wine sauce (gf) 406 kcal 12.95

Crispy shredded lamb flatbread, tomato, red pepper and mint yoghurt 579 kcal 12.95

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 14.45

Quiche lorraine, crème fraîche new potato salad (gf) 967 kcal 11.95

Sides

Garlic bread (v) 426 kcal 4.75

Chunky chips (vg, gf) 535 kcal 4.95

Peppercorn sauce (gf) 144 kcal 2.95

Garlic bread, cheese (v) 621 kcal 5.25

Fries (vg, gf) 377 kcal 4.45

Buttered Mash (v, gf) 257 kcal 4.25

Onion rings (vg, gf) 250 kcal 4.75

Buttered vegetables (v, gf) 200 kcal 4.45

Mixed salad (vg, gf) 99 kcal 4.75

Puddings and Cheese

Vegan tiramisu (vg, gf) 421 kcal 7.95

Banoffee trifle, sticky cake, ginger, banana, toffee sauce, vanilla cream (v, gf) 732 kcal 7.95

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.95

Blackberry and sticky apple sponge, cinnamon custard (v) 648 kcal 8.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95

Warm dark chocolate fondant, chocolate sauce, vanilla ice cream (v, gf) 702 kcal 7.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95

A selection of British cheeses, biscuits, quince, chutney, grapes, celery 943 kcal 12.95

Shropshire Blue, Baron Bigod Camembert, Cotsworld Blue Brie, Wookey Hole Cheddar and Ashlynn Goat's Cheese

Hot Drink with a Small Pudding

Choose a mini version of our puddings below with a tea or coffee of your choice

Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Ice Creams and Sorbets

Salted Caramel (v, gf) 135 kcal , Raspberry Ripple (v, gf) 128 kcal , Strawberry (v, gf) 122 kcal , Honeycomb (v, gf) 137 kcal ,

Mint Chocolate Chip (v, gf) 138 kcal , Passion Fruit Sorbet (vg, gf) 60 kcal , Lime (vg, gf) 63 kcal , Orange Sorbet (vg, gf) 72 kcal ,

Blood orange Sorbet (vg, gf) 56 kcal , Cherry Sorbet (vg, gf) 83 kcal , Lemon Sorbet (vg, gf) 74 kcal

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Coffees and Hot Drinks

Latte (v, gf) 128 kcal 3.95

Americano (vg, gf) 0 kcal 3.75

Cappuccino (v, gf) 127 kcal 3.95

Double espresso (vg, gf) 0 kcal 3.75

Selection of tea (v, gf) 24 kcal 3.95

Hot chocolate (v, gf) 298 kcal 4.45

Cafetière of coffee (v, gf) 47 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45

Irish coffee (v, gf) 135 kcal 6.95

The Nightcaps

Old Fashioned - Unique blend of bourbon and Adnams Single Malt Whisky £10.50

Espresso Martini - Sapling Vodka, FAIR'S cafe liqueur and vanilla £10.50

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.