

The Red Lion ~ Sunday Menu

~ Monday 8th April 2024 ~

While You Wait

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

Passionfruit Martini - Sapling vodka, fruity liqueur £10.50

Chambord Bramble - Chambord black raspberry liqueur, Adnams Copper House Gin and lemon £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

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

Chicken liver pâté, apple and cider chutney, toasted bloomer 456 kcal 7.95

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

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

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

Black pudding and sausage roll, apple purée 602 kcal 6.45

Halloumi fries, chilli jam (v, gf) 585 kcal 6.95

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

Crispy squid, sweet chilli 435 kcal 7.45

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

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

Sunday Roasts

Roast beef (served pink), with Yorkshire pudding (gfa) 1184 kcal 21.95

Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce (gf) 1271 kcal 19.95

Half roast chicken, sage and apple stuffing, sausage wrapped in bacon (gf) 1480 kcal 21.95

Roast shoulder of lamb, rosemary red wine gravy (gf) 1150 kcal 24.95

Mixed roast beef (served pink), porchetta (slow roasted belly), all the trimmings 1444 kcal 22.95

Nut roast, butternut squash, cashew, chestnut, spinach, redcurrant gravy (vg, gf) 1025 kcal 16.95

Appleby's Cheshire cheese, onion and potato pie buttered greens, roast potatoes (v, gf) 1295 kcal 16.95

All of our roasts are served with roasted potatoes, seasonal vegetables and gravy

Sunday Sides

Cauliflower cheese (v, gf) 392 kcal 5.95

Pork and apple stuffing (gf) 698 kcal 4.95

Pigs in blankets, gravy (gf) 380 kcal 5.95

Buttered vegetables (v, gf) 200 kcal 4.45

Onion rings (vg, gf) 250 kcal 4.75

Garlic bread, cheese (v) 621 kcal 5.25

Mains

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

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

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

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

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

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

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

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

Light Bites

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

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

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

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

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

Puddings

Caramel and chocolate chip cheesecake, chocolate sauce 742kcal 8.25

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

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

Vegan tiramisu (vg, gf) 421kcal 7.95

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

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

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

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

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

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

Cheshire Farm Ice Cream

Ice Cream; Chocolate (v, gf) 127kcal , Vanilla (v, gf) 127kcal , Strawberry (v, gf) 122kcal , Mint Chocolate Chip (v, gf) 138kcal ,
Salted Caramel (v, gf) 135kcal , Honeycomb (v, gf) 137kcal , Marmalade (v, gf) 118kcal , Amaretto crunch (v, gf) 109kcal ,
Lime (vg, gf) 63kcal , Blood orange Sorbet (vg, gf) 56kcal , Cherry Sorbet (vg, gf) 83kcal , Lemon Sorbet (vg, gf) 74kcal

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Small Pudding & a Hot Drink

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

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

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

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

Tea and Coffee

Latte (v, gf) 128kcal 3.95

Cafetière of coffee (v, gf) 47kcal 3.95

Cappuccino (v, gf) 127kcal 3.95

Double espresso (vg, gf) 0kcal 3.75

Flat white (v, gf) 47kcal 3.95

Americano (vg, gf) 0kcal 3.75

Espresso (vg, gf) 0kcal 3.45

Hot chocolate (v, gf) 298kcal 4.45

Selection of tea (v, gf) 24kcal 3.95

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.