



## STARTERS

- Soup of the Day** served with bread and butter (please ask your server for today's choice and allergens) (v) 6.50  
**Duck Roulade** served with orange gel, red onion marmaladed and ciabatta croute 9.95  
**Prawn Cocktail** served with Mary Rose sauce, cucumber, cherry tomato, gem lettuce on white bread 6.95  
**Breaded Whitebait** with tartare sauce and lemon 6.00  
**Smashed Avocado** with roasted chilli tomatoes, crispy kale on sourdough (v) 6.95  
**Halloumi Fries** with siracha aioli 8.00

## MAINS

- IPA Beer Battered Haddock** served with triple cooked chips, peas, tartare sauce and lemon 16.50  
**Cajun Roasted Chickpea Salad** with butternut squash, caramelised red onion, spinach and crispy mix leaf (v) 12.50  
*add on: grilled halloumi (v) 2.50*  
**Chicken Schnitzel Caesar Salad** with crispy gem lettuce, egg, anchovies, bacon, parmesan and ciabatta croutons 15.95  
**Red Lion Beef Burger** cheddar, lettuce, tomato, pickled gherkins, crispy onions, burger relish and triple cooked chips 15.95  
*add streaky bacon 2.50 • add garlic mushroom 2.50 • add fried egg 2.50*  
**Blackened Salmon** served with buttered new potatoes and crispy mixed leaf salad 16.50  
**Handcross Butchers' 8oz Rump Steak** served with wild mushroom, grilled tomato and triple cooked chips 24.95  
*Choose Between: Bearnaise sauce or Peppercorn sauce*  
**Wholetail Breaded Scampi** with triple cooked chips, peas, tartare sauce and lemon 16.95  
**Gammon Steak** served with egg and triple cooked chips 13.95  
**Red Lion Plant-Based Burger** applewood cheddar, gem lettuce, tomato, burger relish and triple cooked chips 14.95 (pb)  
**Red Leister Mac 'n' Cheese** served with crispy mixed leaf salad (v) 14.50  
*add bacon 2.50 • add chorizo 2.50*

## SIDES

- Triple Cooked Chips 3.50 • Triple Cooked Chips with Cheese 4.50  
Buttered New Potatoes 4.50 • Green Leaf Salad 3.95 • Tenderstem Broccoli 3.50  
Garlic Ciabatta 3.50 • Cheesy Garlic Ciabatta 4.50

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) vegan (pb)*



## DESSERTS

**Eton Mess of the Day** served with compote, meringue and crème fraiche Chantilly 7.50

**Sticky Toffee Pudding** with whipped crème fraiche and butterscotch sauce 7.95

**Lotus Biscoff Cheesecake** with poached wild berries 8.50

**Warm Caramelised Chocolate Brownie** with chocolate sauce, raspberry coulis and raspberry ripple 8.00

**Caramel Apple Pie** with vanilla ice cream 8.00

## LITTLE TREAT TO FINISH

**Chocolate Mousse** 5.50

**Affogato** vanilla ice cream 'drowned' in double espresso 5.50

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## HOT DRINKS

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Americano  
Latte  
Cappuccino  
Flat White  
Double Macchiato



Mocha  
Espresso  
Double Espresso  
Hot Chocolate  
Selection of Teas

**Coffee and Cake** - a hot drink of your choice, served with a slice of cake 6.50  
*(please ask your server for today's choice and allergens)*

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## SOMETHING DIFFERENT

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*Irish Coffee, served with Jameson's Irish Whiskey*

*Espresso Martini*

*French Martini*

*Ella's Strawberry Colada*

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*Head Chef: Josh Hillyard*

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