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Starters

Soup of The Day <i>(Ve, Gf)</i>	5.50
Chicken Liver Paté <i>(Gfo)</i>	6.50
Breaded Calamari	7.95
Prawn Cocktail <i>(Gf)</i>	7.95
Ham Hock Terrine with Celeriac Remoulade	7.50
Chicken Satay	6.50
Organic Tofu and Cherry Tomato Hash <i>(Ve, Gfo)</i>	Small 6.25 Large 9.95

Mains

The Red Lion Beef Burger <i>(Gfo)</i>	13.95
<i>8oz Aged beef burger, baby gem lettuce, tomato, pink coleslaw, burger sauce, bacon, cheese, gherkin, french fries</i>	
Panko Chicken Burger	12.95
<i>Breaded chicken, avocado, semi-dried tomatoes, sweet chilli mayo, french fries</i>	
Falafel Burger <i>(Ve)</i>	10.95
<i>Beetroot falafel, home-made hummus, avocado, french fries</i>	
Fillet of Seabass <i>(Gf)</i>	13.95
<i>Sautéed potatoes, curried cauliflower puree, vegetables, herb oil</i>	
Potato Gnocchi <i>(V)</i>	12.95
<i>Roasted peppers, cherry tomatoes, basil pesto, parmesan crisp, smoked chilli oil</i>	
Fish and Chips	12.95
<i>Ringwood ale battered fillet of haddock served with triple-cooked hand-cut chips, tartare sauce, mushy peas</i>	
Sausage and Mash	12.25
<i>Pork sausages with creamy potatoes, onion gravy and vegetables</i>	
Taste of Asia	12.50
<i>Home-made chicken curry, authentic Asian spices, coconut rice</i>	
Grilled Sirloin Steak <i>(Gf)</i>	19.50
<i>8oz British sirloin steak, mushrooms, tomato, hand-cut triple-cooked chips, garlic butter</i>	
Roasted Duck Breast	16.50
<i>Roasted duck breast, dauphinoise potatoes, red cabbage puree, cavolo nero, red wine jus</i>	
Caesar Salad	10.95
<i>Baby gem, garlic croutons, crispy Parma ham, Caesar dressing, anchovies, shaved parmesan. + chicken fillet, £2.50</i>	
Avocado and Tofu Salad <i>(Ve, Gf)</i>	9.95
<i>Grilled organic tofu, avocado, mixed leaves, pumpkin seeds, red radish, pomegranate, balsamic glaze + chicken fillet, £2.50</i>	

If you have any concerns regarding food allergies, please ask one of our team, not all ingredients are listed.



Desserts

Chocolate Brownie (Gf, V)	6.50
Mango Cheesecake (V)	5.50
Eton Mess (Gf, V)	5.50
<i>Chantilly cream, mixed berries</i>	
Cheese Board (V)	8.95
<i>Cheddar, Brie, Stilton and goat's cheese served with grapes, tomato chutney, and cheese biscuits</i>	
Sticky Toffee Pudding	5.95
<i>Vanilla ice cream, toffee sauce</i>	
Selection of Ice Creams and Sorbets	5.50
<i>Choose 3 scoops from vanilla, chocolate, strawberry ice cream or champagne, lemon and raspberry sorbets</i>	

Sides

Creamed Mash Potatoes (Gf)	3.00
Fries (Gf, Ve)	3.00
Sweet Potato Fries (Gf, Ve)	3.50
Onion Rings (Ve)	3.50
Hand-Cut Triple-Cooked Chips (Gf, Ve)	3.50
Mixed Leaf Salad (Gf, Ve)	3.00
Seasonal Greens (Gf, Ve)	3.50

Sandwiches

Thick malted, White bread, Gluten Free Option.

Prawn and Marie-rose Sauce	7.95
Home-made Battered Haddock Goujons	8.25
Tuna, Spring Onion and Crème Fraîche	6.95
Guacamole and Roasted Pepper (Ve)	6.25
Egg Mayonnaise (V)	6.25
Club Sandwich	12.95
<i>Grilled chicken fillet, bacon, egg mayonnaise, gem lettuce, sliced tomato, pink coleslaw, French fries</i>	

Jacket Potato

Until 17:00

Tuna, Spring Onion, and Crème Fraîche	6.95
Baked Beans (Ve)	6.25
Cheddar and Bacon	6.25
Prawn in Marie-Rose Sauce	6.95

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The Red Lion Hotel

V - Vegetarian, Ve - Vegan, Gf - Gluten free, Gfo - Gluten free option available

Food is served from 12:00 to 21:30