

Dinner Menu

Starters

Chef's Soup, bread roll, butter*	£4.95
Ham Hock Terrine, toasted brioche, piccalilli, mixed leaves*	£5.95
Mushroom Arancini, truffle mayonnaise, mixed leaves*	£5.95
Thai Style Fish Cakes, chilli jam, Asian slaw	£6.50
Smoked Duck Salad, orange segments, pomegranate seeds, pomegranate dressing*	£6.50

Main courses

Braised Lamb Shank, truffled mashed potato, roasted carrots, pan jus	£17.50
Roasted Duck Breast, pak choi, dauphinoise potatoes, carrot puree, red currant jus	£15.50
Slow Cooked Pork Belly, black pudding potato cake, braised red cabbage, wild mushroom sauce*	£14.95
Baked Seabass, egg noodles, vegetables, aromatic broth*	£13.95
8oz Sirloin Steak, garlic butter, tomato, mushrooms, triple cooked chips	£20.95
Potato Gnocchi, basil pesto, semi dried tomatoes, roasted peppers, parmesan*	£13.95
Fish Goujons, tartare sauce, mushy peas, chips*	£12.95
Beef Burger, salad, tomato, burger sauce, chips, coleslaw*	£12.95
Cajun Chicken Burger, salad, tomato, chilli jam, chips, coleslaw*	£12.95
Beetroot Falafel Burger, salad, tomato, hummus, coleslaw*	£10.95
Chicken Curry, turmeric rice, mini poppadums*	£9.95

Desserts

Cinnamon Doughnuts with chocolate sauce	£5.95
Apple and Blackberry Crumble with raspberry sorbet	£5.95
Chocolate Brownie with vanilla ice cream, chocolate sauce*	£5.95
Mixed Berry Cheesecake with Chantilly cream, fresh berries*	£5.50
Bread and Butter Pudding with vanilla ice cream*	£4.95
Pancakes with vanilla ice cream and maple syrup*	£4.95



The Red Lion Hotel

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

() Denotes items available to guests on an inclusive rate*

Vegetarian, Vegan, and Gluten free options may be available on request.