

Check out our
blackboard for our
sandwich menu

LUNCH
12 - 3

TWELVE TWENTY
FOOD MENU
THE RED LION HOTEL

DINNER
5 - 9

  @redlionhotelsalisbury
4 Milford St, Salisbury, SP1 2AN
tel: 01722 323334



To Nibble

All £5 each

Sourdough bread, balsamic vinegar and olive oil
Deep-fried halloumi sticks with chilli jam
Marinated Olives
Patatas bravas with garlic aioli
Salt and pepper squid with harissa mayonnaise
Creamy garlic mushrooms with parsley
Beetroot falafel with hummus

Red Lion Favourites

Minute Steak served on sourdough bread, red onion marmalade, Coastal Dorset cheddar cheese and French fries	12.5
Camembert sharing board served with olives, red onion marmalade and sourdough bread	15
Battered fish goujons, chunky chips, tartare sauce and green peas	13
Beef burger on a toasted brioche-style bun, Red Lion burger sauce, chilli jam, lettuce and tomato served with fries and pickled slaw	13
Grilled chicken burger on a toasted brioche-style bun, Red Lion burger sauce, chilli jam, lettuce and tomato served with French fries and pickled slaw	13
Halloumi sticks on a toasted brioche-style bun, hummus, chilli jam, lettuce and tomato served with French fries and pickled slaw	12
Pork and leek sausages with olive oil and garlic mashed potato, served with onion gravy and garden peas	12

Sides

Buttered tenderstem broccoli	4.5
House salad	3
Onion rings	3
Sweet potato fries	3.5
French fries	3

Desserts

All £6 each

Chocolate brownie with chocolate sauce and pistachio ice cream
Selection of ice creams
choice of vanilla, coconut, pistachio chocolate ice cream, or raspberry sorbet
Apple and peach pie with coconut ice cream
Baileys and white chocolate cheesecake with chocolate sauce

If you have any dietary requirements, allergies or queries about any of our menu items, please speak to a member of staff.

To Start

Soup of the day, served with sourdough bread	5.5
Beetroot salmon Gravadlax, pickled vegetables, wasabi crème fraiche <i>*Le Sanglier Chardonnay Reserve recommended with this dish</i>	8
Creamy New Forest mushrooms served on sourdough toast with crumbled blue cheese	6.5
Bacon and spring onion potato cake with pickled slaw and hollandaise sauce	6.5
Homemade Thai fish cake with Asian slaw and chilli jam	7
Smoked tofu scramble on sourdough toast, with avocado, semi-dried tomatoes and a balsamic glaze	6.5

Main Courses

BBQ Chicken wings served with French fries, mixed leaf salad and a choice of either blue cheese, Ranch or buffalo sauce	12
Yellow Thai curry with onion, baby corn, peppers, coconut rice and prawn crackers <i>add chicken</i>	11 13
<i>add smoked tofu</i>	12
Fillet of seabream with semi-dried tomatoes and creamy crab and pea risotto	15
Pan-fried duck breast with fondant potato, tenderstem broccoli and thyme jus	17
Slow-cooked pork belly, braised red cabbage, fondant potato, and New Forest mushroom sauce	13.5
Thai fishcakes served with sweet potato fries and tenderstem broccoli tossed in chilli and soy sauce <i>* Why not try our Jack Rabbit Pinot Grigio with this dish?</i>	13

Grilled 8oz sirloin steak with chunky chips and grilled tomato Add garlic butter, peppercorn sauce or Hollandaise sauce <i>*Nicely paired with our Solander Shiraz</i>	21 +2 each
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Salads

Smoked organic tofu salad with mixed leaves, avocado, pomegranate seeds, peppers, onion and baby corn	11
Rosary goat's cheese salad with pomegranate seeds, marinated beetroots, and semi-dried tomatoes <i>add chicken, smoked salmon or beetroot falafel</i>	11 3
With your choice of:	
<ul style="list-style-type: none">HouseRanchBlue cheese dressing	

Red Lion Cheese Board

Coastal Dorset cheddar, blue cheese, and Rosary goats cheese, served with chutney and crackers	8.5
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DRINKS MENU



Alcohol is served 12.00—23.00 for non-residents, 24 hours for residents** All prices inclusive of VAT. ABV and bottle size available on request. 125ml glasses of wine are also available on request.

WHITE WINE

Three Pillars Sauvignon Blanc	4.9	6.9	19
<i>Australia – Vibrant tropical aromas of lychee and passionfruit, fruit flavours give a clean finish, 13%</i>			
Jack Rabbit Pinot Grigio	5.2	7.1	20
<i>Italy – Light and dry with a soft clean citrus finish, straw coloured with ample, lasting bouquet, 12.5%</i>			
Le Sanglier Chardonnay Reserve	5.3	7.2	21
<i>France – Rounded, smooth pineapple fruit with a light, fresh finish, 12.5%</i>			
False Bay Chenin Blanc	5.5	7.5	22
<i>South Africa – Fine mineral and apple notes with honey, greengage and lemon, 13%</i>			
Painted Wolf 'The Den' Sauvignon Blanc			33
<i>South Africa – Gooseberry, fresh cut grass and fig with zippy acidity, 13.5%</i>			
Domaine Michel Girard Sancerre, 13%			45

ROSE

Jack Rabbit White Zinfandel	4.9	6.9	19.5
<i>USA – Strawberry aroma with a fruity, sweet flavour, 10.5%</i>			
Franschhoek Cellar Club House	4.9	6.9	19.5
<i>South Africa – Strawberry and raspberry fruits prevail on a bed of crisp acidity and a light finish, 12.5%</i>			

SPARKLING

Romeo Prosecco Spumante	5.25	25
<i>Italy – Intense floral, rich apple, lemon and grapefruit characters, 11.5%</i>		
Juliet Rose Spumante		25
<i>Italy – Elegant citrus with wild strawberry and redcurrant flavours, 11.5%</i>		
Champagne Bernard Remy Carte Blanche		44
<i>France – Full bodied with fresh lemon aromas and a creamy mousse, 12%</i>		

Wine prices refer to 175ml, 250ml, and 75cl Bottles respectively.

RED WINE

Santa Helena Varietal Merlot	4.9	6.9	19
<i>Chile – Full of red fruit and spice aromas with lasting plum flavours, 13%</i>			
Solander Shiraz	5.2	7.1	20
<i>Australia – Black cherries on the nose with smoky and peppery blackcurrant flavours, 13.5%</i>			
Franschhoek Cellar Cabernet Sauvignon	5.4	7.3	22
<i>South Africa – Roasted coffee and red berry aromas, firm yet silky, 13.5%</i>			
El Cipres Malbec	5.6	7.9	23
<i>Argentina – Intense red fruit aromas, the smoky oak provides an elegant touch of vanilla, 13.5%</i>			
Vina Alarde Crianza Rioja			25
<i>Spain – offers aromas and flavours of red fruit, tobacco and toast, derived from its oak and bottle ageing, 13.5%</i>			
Chianti DOCG Fontella			27
<i>Italy – ruby red in colour with a delightful ripe berry aroma and a fine backbone of tannin, 13%</i>			
Waipara Hills Pinot Noir			31
<i>New Zealand – Bramble fruit, cherry, spice, soft tannins, 13%</i>			

SPIRITS

Beefeater Dry Gin, 40%	3.3	Skyy, 40%	3.5
Bombay Sapphire, 40%	3.4	Smirnoff, 40%	3.3
Sipsmith Dry Gin, 40%	4.5	Malibu, 21%	3.25
Captain Morgan's Dark, 40%	3.25	*Bailey's, 17%	3.05
Sailor Jerry's Spiced, 35%	3.25	Tia Maria, 20%	3.2
Jack Daniel's, 40%	3.25	*Pimm's, 25%	7
Jameson's, 40%	3.25	Amaretto, 28%	3.25

All prices displayed are single measures (25ml)

* denotes spirits served in 50ml measures.

BY THE BOTTLE

Corona, 4.6%	3.9
Peroni, 4.6%	4.9
Stella Artois, 5.2%	3.7
Heinken 0%	3.5
Boondoggle, 4.2%	4.5
Razor Back, 3.8%	4.5
Ringwood IPA, 4.5%	4.5
Kingstone Press, 4.7%	4.9
Kingstone Fruit, 4.7%	4.9

ON DRAUGHT

Estrella, 4.6%	5.1
Kaltenberg, 4.1%	4.1
Becks, 4%	4.5
Thatchers, 4.8%	3.9
Guinness, 4.1%	4.5

SOFTS

Fizz	2	Fruit Juice	15
Coke/Diet Coke/Lemonade		Orange/Apple/Cranberry	
Double Dutch Tonic	2.3	Big Tom Tomato Juice	2.5
Regular/Slimline		Hartridge's	2.9
Mineral Water	2	Appletiser	3
Still/Sparkling		Fentiman's	2.9

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Add garlic butter, peppercorn sauce or Hollandaise sauce	+2 each
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Desserts

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Homemade Thai fish cake with Asian slaw and chilli jam	7
Smoked tofu scramble on, sourdough toast with avocado, semi-dried tomatoes, and a balsamic glaze	6.5

SANDWICH MENU

Served 12noon until 5pm

On your choice of white or wholemeal bread
Served with a few French fries and salad garnish

Egg Mayonnaise	6.5
Cheese and Tomato	6.5
Ham and Tomato	7
Smoked Salmon and Cream Cheese	8
Fish Goujons	10.5

Sides

Buttered tenderstem broccoli	4.5
House salad	3
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French fries	3

Salads

Smoked organic tofu salad with mixed leaves, avocado, pomegranate seeds, peppers, onion and baby corn	11
Rosary goat's cheese salad with pomegranate seeds, marinated beetroots, and semi-dried tomatoes	11
<i>add chicken, smoked salmon or beetroot falafel</i>	3

With your choice of:

- house
- Ranch
- blue cheese dressing

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