

Check out our  
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sandwich menu

LUNCH  
12 - 3

TWELVE TWENTY  
**FOOD MENU**  
THE RED LION HOTEL

DINNER  
5 - 9

  @redlionhotelsalisbury  
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## To Start

Soup of the day, served with sourdough bread	5.5
Creamy New Forest mushrooms served on sourdough toast with crumbled blue cheese	6.5
Homemade Thai fish cake with Asian slaw and chilli jam	7
Sourdough bread, balsamic vinegar and olive oil	5
Deep-fried halloumi sticks with chilli jam	5
Marinated olives	3.5

## Red Lion Favourites

Minute Steak served on sourdough bread, red onion marmalade, Coastal Dorset cheddar cheese and French fries	12.5
Camembert board served with olives, red onion marmalade and sourdough bread	13.5
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

## Main Courses

Yellow Thai curry with onion, baby corn, peppers, coconut rice and prawn crackers	11
<i>add chicken</i>	13
Fillet of seabream with semi-dried tomatoes, baby new potatoes and red onion	15
Rosary goat's cheese salad with pomegranate seeds, marinated beetroots, orange segments and house dressing	11
<i>add chicken, smoked salmon or beetroot falafel</i>	3
Pan-fried duck breast with crushed potatoes, tenderstem broccoli and thyme jus	17
Slow-cooked pork belly, braised red cabbage, mashed potato, and New Forest mushroom sauce	13.5
Thai fishcakes served with sweet potato fries and tenderstem broccoli tossed in chilli and soy sauce	13
<i>* Why not try our Jack Rabbit Pinot Grigio with this dish?</i>	

Grilled 8oz sirloin steak with chunky chips, grilled tomato and garlic butter	18
<i>* Nicely paired with our Solander Shiraz</i>	

## 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.

# 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