THE RED LION

Main Menu

Autumn 2026

STARTERS

Mixed olives VGA 5

Sourdough VGA 5
olive oil, balsamic, butter

Breaded brie bites V 8
cranberry sauce

Soup of the day VG 8
sourdough

Pumpkin & sage arancini VG 8
spiced arrabbiata

Crispy pork belly 8.5
apple purée, spring onions

Salmon blinis 9
whipped crème fraîche, salmon roe

Chicken liver parfait, fig chutney 9
toasted sourdough

Fig, prosciutto & goat's cheese tart 9

SHARER

Cheese & meat charcuterie 22
pickles, chutney, sourdough

Steak trio 65
ribeye, rump & sirloin, fries, salad, onion rings, peppercorn sauce

SIDES

Fries V | Hand-cut chips V 5

make them posh 2

Buttered new potatoes V 5

Mixed greens VG 5

Caesar salad V 5

MAINS

Barbary duck breast 28
Tenderstem broccoli, confit duck leg croquette, jus

Chicken & mushroom ballotine 24
parsnip purée, Tenderstem broccoli

Battered haddock 21
mushy peas, chunky chips

Moules marinière 21
fries, sourdough

Beef burger 19.5
brioche bun, Monterey Jack, burger sauce, fries

Cumberland sausages 19.5
mustard mash, red onion gravy

Butternut squash & spinach dhansak VG 18
naan bread

Please see our blackboards for today's fish special & Hereford steaks

PUDS

Tarte au citron V 8
mixed berry compote, crème fraîche

Black cherry cheesecake 8
kirsch Chantilly

Apple & blackberry crumble VG 8.5
ice cream

Sticky toffee pudding V 8
toffee sauce, salted caramel ice cream

Chocolate brownie V 8
chocolate sauce, vanilla ice cream

Scoop of ice cream or sorbet V 3 *per scoop*

Allergy information available on request
Please let a team member know of any allergies or dietary requests.
A discretionary service charge of 10% will be added to your table and split evenly amongst the team.