THE RED LION

Sunday Menu

Autumn 2026

STARTERS

Roast pumpkin soup VG 9
toasted pumpkin seeds, sourdough
Pumpkin & sage arancini VG 8
spiced arrabbiata
Salmon blinis 9
whipped crème fraîche, salmon roe
Chicken liver parfait 9
fig chutney, toasted sourdough
Fig, prosciutto & goat's cheese tart 9

ROASTS

Roast Hereford beef 24.5
Chicken wrapped in bacon 23.5
Roast pork 23.5
Butternut squash & lentil pithivier VG 19.5
All served with roast potatoes, carrots, clapshot, braised red cabbage, gravy, Yorkshire pudding

SIDES TO SHARE

Cauliflower cheese 7
Roast potatoes 7
Mixed vegetables 5
Pigs in blankets 7

MAINS

Battered haddock 21
mushy peas, chunky chips
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

PUDS

Black cherry cheesecake V 9
kirsch Chantilly
Apple & blackberry crumble VG 8.5
custard
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*

UNCORKED

Every Tuesday | 5pm–9pm
£5 corkage per bottle | Dinner service only
Bring your bottle. We'll do the dinner.
Tuesday evenings just got a little better with 'Uncorked', our weekly bring-your-own-wine night.

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.