THE RED LION

A Traditional Village Pub

SUNDAY LUNCH MENU

NIBBLES

House Marinated Olives (Vg, Gf) – **6** Smoked Chicken, Leek & Ham Hock Croquettes – **6.5** Hummus, Soy Toasted Seeds, Flat Breads (*Vg Opt, Gf Opt*) – **6**

STARTERS

Soup of The Day, Crusty Bread, Smoked Sea Salted Butter (*Vg Opt, Gf Opt*) **7.5** Hot Haddock Smokies, Aged Cheddar Sauce, Spinach & Nutmeg, Parsley Crumb **9.5** Oriental Crispy Beef Salad, Shredded Vegetables, Egg Noodles, Sesame Dressing Toasted Peanuts 9.5 Salt & Pepper Squid, Lemon & Lime Aioli (*Gf Opt*) **9** Confit Pork Belly & Green Peppercorn Terrine, Mulled Cider & Apple Compot, Pork Skin Crumble, Toasts (*Gf Opt*) **9** Portobello Mushroom & Welsh Rarebit Gratin, Sourdough Toasts **9** The Red Lion Prawn Cocktail, Avocado, Bloody Mary Aioli, Vine Tomato, Red Onion & Cucumber Salsa, Melba Toasts (*Gf Opt*) **– 10.5**

ROASTS

All Roasts Are Served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese (V) & Gravy Roast Rump of Beef, Yorkshire Pudding (Gfa) £19.5

Half Roast Chicken, Pig in Blanket, Sage & Onion Stuffing (Gfa) £18.5

Twice Cooked Free Range Pork Belly, Crackling, Stuffing, Apple Sauce (Gfa) 18.5

Vegan Beetroot Wellington, Savoury Gravy (Vg) £17.50

MAINS

Pan-Fried Escalope of Scottish Salmon, Roasted Crushed New Potatoes, Samphire, Mussels, Pink Peppercorn, Broad Bean, Pea, Tarragon & Pinot Blush Velouté (*Gf*) – **21**

Malaysian Sweet Potato & Vegetable Curry, Cumin & Fennel Braised Brown Rice, Poppadum's,

Mango Chutney (Vg) – **17** Add King Prawns **4**

House Battered Fish & Chips, Chunky Chips, Tartare Sauce, Proper Mushy Peas, Charred Lemon (Gf) – 17.5

Halloumi Or Smoked Tofu Burger, Brioche Bun, Piri-Piri Mayo, Crispy Cos, Beef Tomato, Smashed Avocado,

'Slaw & Fries. (*Gf Opt, V, Vg*) – **18**

Pure Ground Beef Burger, Brioche Bun, Aged Cheddar, Smoked Baconaisse, Crispy Cos, Beef Tomato, Pickled Red Onion Rings, Gherkin, 'Slaw & Fries. (*Gf Opt*) – **19**

PUDDINGS

Belgin chocolate Brownie, Chocolate Fudge Sauce, Vanilla Bean Ice-Cream (Gf) – 9

Sticky Toffee Pudding, Treacle Toffee Sauce, Salted Caramel Ice Cream – 9

Black Cherry Bakewell Brulé, Bakewell Tart Bite (Gfa) - 9

Lemon Posset, Sable Shortbread & Raspberry Compote (Gfa) -9

Baked Espresso Martini Cheesecake, Kahlua Cream, Honeycomb - 9

Cheese Board, Crackers, Pear & Apple Chutney – 10

Vg= vegan, v= veggie, gf= gluten free, gf opt= can be made gf on request. Please inform us of any food allergies or intolerances upon ordering.