

Red Lion

PUB & RESTAURANT

LUNCH MENU

Served Monday - Friday
12pm – 6pm

STARTERS

Soup of the Day (GF) £5.50

Freshly baked homemade bread roll

Chicken Liver Parfait (GF) £7

Red onion marmalade - dressed mixed leaf - ciabatta crostini

Smoked Salmon & Prawn Salad (GF) £7/£14

Dressed mixed leaves - Marie sauce - lemon wedge
Available as a starter or main

Thai Fishcakes £7/£14

Sweet chilli sauce, dressed mixed leaves
Available as a starter or main

Grilled Halloumi Stack (GF) £6.50

Mediterranean vegetable ratatouille - balsamic reduction

SALADS

Caesar Salad (GF) £9.50

Baby gem - croutons - parmesan - anchovies

Superfood Salad (GF/V/*) £9.50

Chickpeas - hint of chilli - quinoa - broccoli - avocado - mix of nuts - mixed salad leaves

Grilled Goats Cheese Salad (GF/V) £9

Dressed mixed leaves - roasted walnuts - baked garlic beetroot - balsamic reduction

Mediterranean Chargrilled Vegetable Salad (GF/*) £12.50

Israeli cous cous – pomegranate - flaked feta cheese- smoked paprika and red pepper dressing

To All Salads

Add Chicken £4

Add Prawns £6

STEAKS

Served with hand cut chips - field mushroom - vine tomato - dressed watercress. All our Steaks are 40 day aged from Walton Lodge or other trusted local suppliers

10oz Sirloin £24.50

8oz Rump £18.50

5oz/8oz Fillet £23/£29

10oz Rib Eye £25

Surf & Turf £6

Add tiger prawns to your steak

Chateaubriand £65

Served with 2 sauces - homemade chips - vine tomatoes - choice of rocket & parmesan salad or seasonal greens

SIDES £3 EACH

Homemade Chips

Roasted Root Vegetables

Buttered New Potatoes

Garlic Kale

Seasonal Greens

Mixed Side Salad

MAINS

8oz Steak Burger (GF) £10.50

Rump mince - brioche bun - coleslaw - mixed leaves

Add chips £3

Add pancetta £1

Add smoked Applewood cheese £1

'Chatsworth Gold' Beer Battered Fish £9.50

Handcut chips - mushy peas - tartare sauce

Homemade Pot Pie of the Day £11

Pastry lid – Seasonal vegetables – Choice of new potatoes, chips or buttered mash

Pan Fried Corn Fed Chicken Breast (GF) £14

Herb crushed Jersey Royals – seasonal vegetables – red wine chicken jus

Thai Green Curry (GF)

Fragrant jasmine rice

Roasted Vegetables £9.50

Chicken £10.50

Prawn £13

Traditional Ploughman's £9.50 PER PERSON / £16.50 SHARING

Slices of honey roast ham - Owen Taylor award winning pork pie - cheddar - smoked Applewood - toasted ciabatta - homemade chutney - pickled onions - gherkins (GF bread available)

VEGETARIAN DISHES (*) - Available as a vegan dish

Garden Burger (GF/V/*) £8.50

Spiced falafel - tzatziki - lettuce - red onion - coriander salsa - toasted brioche bun

Add chips £3 Add halloumi £1.50

Pea, Spinach and Mint Risotto (GF/*) £14

Fresh peas – broad beans - sugar snaps - feta cheese - pea shoots - creme fraiche

Linguine (V/*) £14

Creamy wild mushrooms – mozzarella - pesto dressing - toasted pine nut seed - basil leaves

Pasta Puttanesca (V/*) £13.50

Tomato sauce - olives - hint of chilli - dressed rocket leaves

To any of the above dishes

Add Chicken £4 Add Prawns £6

All of our steaks are 40 day aged from Walton Lodge or other trusted local suppliers

(V) - Vegetarian (*) - Vegan or dish can be available as a vegan option (gf) - Dish is Gluten Free or can be tailored to this requirement depending on dish.
Please inform a member of our team of any specific dietary requirements or allergies
Head Chef – Tom Marr. Thank you, we appreciate your custom.