

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

Sautéed Wild Mushrooms On Toast (GF / *) £7

Madeira cream sauce – watercress

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

SAUCES £2.50 EACH

Peppercorn

Blue Cheese

Red Wine Jus

Diane

Béarnaise

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

Oven Roasted Chicken Breast (GF / *) £18

Creamed potatoes – peas a la francais – tenderstem broccoli – red wine 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

SIDES £3 EACH

Homemade Chips

Roasted Root Vegetables

Buttered New Potatoes

Garlic Kale

Seasonal Greens

Mixed Side Salad

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 – Lindsey Divens. Thank you, we appreciate your custom.