ed Lion

SUNDAY EVENING MENU

Served Sundays 6pm - 8.30pm

PUB & RESTAURANT

★ Santi's Specials In honour of Santiago Perez who established The Red Lion in the late 1960's, his son and current owner, Steve Perez has put together a nostalgic selection of his father Santi's favourite dishes.

Home Baked Bread with lightly salted butter £1.50 Home Baked Bread with Olives £3

STARTERS

Soup Of The Day (GF/*) £5 Home baked bread roll Sautéed Wild Mushrooms On Toast (GF/*) £7 Madeira cream – watercress Chicken Liver Parfait (GF/*) £7 Savoury granola - red onion jam - toasted brioche Classic Prawn Cocktail ★ (GF/*) £7 Baby Gem - Marie rose - bread and butter

MAINS

Walton Lodge Steak Burger (GF/*) £16 Smoked cheese - crispy pancetta – relish - twice cooked chips Haddock And Chips £15 Mushy peas - chip shop curry sauce – peas - twice cooked chips Pot Pie Of The Day £15 Twice cooked chips - chantenay carrots - peas - pan gravy Roast of the Day £17.95 served with all the trimmings

CHARGRILLED STEAKS

Served with hand cut chips, roast vine tomato, mushroom puree and watercress 12oz Ribeye (GF) £30 10oz Sirloin (GF) £26 8oz Fillet (GF) £30 6oz Fillet (GF) £25 Steak Diane ★(GF) £26 Lyonnaise potatoes, green beans Add a sauce; Hollandaise, Béarnaise, Diane, Peppercorn, Blue Cheese £3

VEGETERIAN

Beetroot, Mushroom And Goats Cheese Wellington (V) £17 Creamy potatoes - tender stem broccoli - mushroom sauce Garden Burger (GF/V/*) £13 Spiced falafel – tzatziki – lettuce – red onion – coriander salsa – toasted brioche bun Add Halloumi £3 Mushroom and Pesto Linguine (V) £14 Wild Mushroom – parmesan – pesto cream Butternut squash and Goats Cheese Risotto (GF/*) £11 Pumpkin seeds - spinach Add chicken £4 Add Halloumi £3 to all dishes

(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.

The Red Lion has long been renowned as being one of the best restaurants in Derbyshire. Please inform a member of our team of any specific dietary requirements or allergies

Head Chef – Lindsey Divens. Thank you, we appreciate your custom`