

Red Lion
RESTAURANT

SUNDAY LUNCH

2 COURSES: £32 • 3 COURSES: £38

STARTERS

Loch Duart Cured Salmon (*)

Horseradish crème fresh – cucumber – apple

Scallop Ceviche (*)

Radish – Celeriac – Herring roe – Japanese dressing

Whipped Goats Cheese (v)

Honey glazed beetroot – Beetroot gel - Walnuts

Walton Lodge Pressed Ham

Pineapple – Quails Egg – Brioche

Fillet Steak Tartare

Asparagus – Confit egg yolk

Dauphinoise

Camembert – Celeriac remoulade

MAINS

Walton Lodge Sirloin of Beef (*)

Roasted potatoes – Spiced red cabbage - Yorkshire pudding - Seasonal greens – Cauliflower cheese –
Traditional gravy

Berkshire Belly Pork (*)

Sausage roll – Stuffing - Roasted potatoes – Spiced red cabbage - Yorkshire pudding - Seasonal greens –
Cauliflower cheese – Traditional gravy

Lamb Rump (*)

Shoulder & shank Shepperd's pie – Kale – Jus

Nut Roast & Vegetarian Haggis (v)

Roasted potatoes – Yorkshire pudding - Seasonal vegetables – Stuffing - Pan gravy

North Sea Halibut

Brown shrimp – Capers – Samphire – New potatoes

DESSERTS

Mother Perez Very Sherry Trifle (v)

Raspberry - Sprinkles

Black Forest Gateau (v)

Vanilla ice-cream

Nana Riley's Treacle Tart (v)

Clotted cream

Bakewell Pudding

English Custard

Selection of Derbyshire Artisan Cheeses (*)

Quince jelly – Water biscuits – Seasonal Chutney

Selection of Ice cream & Sorbets

Ask your server for available flavours

Let there be lunch