

Red Lion

RESTAURANT
DINNER MENU

STARTERS

Soup of the Day (V/*) £7.5

Fresh bread - Whipped butter

Scallop Ceviche (*) £14

Radish – Celeriac – Herring roe – Japanese dressing

Loch Duart Cured Salmon £10

Horseradish crème fraiche – Cucumber – Apple

Peak District Wood Pigeon £10

Bacon – Pickled fennel – Apple – Teriyaki

Pressed Ham £10

Pineapple – Quail Egg – Brioche

Whipped Goats Cheese £10

Honey glazed beetroots – Beetroot gel – Walnuts

Dauphinoise £10

Camembert – Celeriac Remoulade

A LA CARTE

6oz Walton Lodge Fillet Steak £36

Roasted tomato – Portobello mushroom – Triple cooked chips – Parmesan Mayonnaise – Peppercorn Sauce

Rump Of Spring Lamb £28

Shoulder & Shank Shephard`s Pie – Kale – Jus

Gressingham Duck A L`Orange £27

Confit duck – Fine beans – Almonds – Pommes Anna

North Sea Halibut £27

Brown shrimp – Capers – Samphire – New season potatoes

Veg Haggis Nut Roast £18

Cauliflower textures

CLASSICS

Gammon Chop £24

Fries – Pineapple – Hen`s egg

Chatsworth Gold Battered Fish & Chips £17

Tripled cooked chips – Mushy peas – Tartare sauce
Lemon

Spring Lamb Burger £17

Iceberg Lettuce – Tomato – Onion – Bacon – Cheese
Gherkins – Burger sauce – Triple cooked chips

Smoked Salmon Caesar Salad £15

Quail Egg – Gem lettuce – Parmesan

DESSERTS

Mother Perez Classic Very Sherry Trifle £9

Raspberry – Sprinkles

Black Forest Gateau £9

Blackberry – Lemon balm

Nanna Riley`s Treacle Tart £9

Clotted cream

Bakewell Pudding £9

English custard

Selection Of Ice Cream £7

Ask your server for todays flavours

Selection of Derbyshire Artisan Cheese £13

Quince Jelly – Water biscuits – Seasonal Chutney

SIDES

Triple cooked chips £4.5

Heritage potatoes £4.5

Seasonal greens £4.5

Mixed leaf salad £4.5

Enjoy...

(V) - Vegetarian (GF) - Gluten Free (*) - Dish can be adapted to accommodate

Please inform a member of our team of any specific dietary requirements or allergies prior to ordering. Thank you, we appreciate your custom.