

Red Lion

RESTAURANT

DINNER MENU

STARTERS

Terrine of Chicken, Walton Lodge Ham Hock | £11 (GFO)

Piccalilli Purée, Cauliflower, Toasted Sourdough

Soup of the Day | £8 (GFO) (V)

Warmed Sourdough – Whipped Butter

Pan Fried Scallops | £16

White Bean & Merguez Ragout, Chive Butter Sauce, Sea Herbs

Thai Fish Cakes | £12

Kohlrabi Remoulade, Crispy Basil, Chilli Jam

Confit of Salmon | £13 (GFO)

Cucumber Gel, Apple, Coriander, Yuzu Gel

Walton Lodge Pigs Cheeks | £12 (GFO)

Truffle Potato Purée, Shallots, Red Wine Sauce

Heritage Tomato and Goat's Curd | £11 (GFO) (V)

Tomato & Basil Consommé, Black Olive Crumb

Walton Lodge Lamb Breast | £13 (GFO)

Miso Emulsion, Dill Oil, Asian Salad

Homemade Ricotta | £11 (GFO) (V)

Heritage Beetroot, Beetroot Gel, Walnuts

MAINS

8oz Sirloin Steak | £34 • 8oz Ribeye Steak | £33 • 7oz Fillet Steak | £37 (GFO)

All our steaks are from our own farm, Walton Lodge.

Served with Roasted Tomato, Portobello Mushroom, Triple Cooked Chips, Peppercorn Sauce

Walton Lodge Lamb Rack | £38 (GFO)

Potato & Thyme Pressing, Wilted Greens, Celeriac, Red Wine Jus

Glazed Walton Lodge Jacob's Ladder | £34 (GF)

Rib of Walton Lodge Beef, Black Garlic Purée, Roasted Shallots, Fondant Potato, Buttered Greens

Market Fish of the Day | £Market Price (GFO)

Please speak to your server

Grilled Violet Artichokes | £22

Tarragon Gnocchi, Baby Courgette, Courgette Purée, Fennel, Pecorino

Walton Lodge Pork Fillet | £28 (GFO)

Buttered Mash, Pea & Pancetta Fricassee, Black Pudding Croquette

Baked Cod Fillet | £31 (GF)

Jerusalem Artichoke, Burnt Corn, Wilted Spinach

Pan Fried Chicken Supreme | £28 (GF)

Wild Mushrooms, Crushed New Potatoes, Mushroom Purée, Red Wine Jus

Watercress Risotto | £22 (GF) (VGO)

Feta, Asparagus, Spiced Hazelnut Crumb

SIDES | £6

Wilted Seasonal Greens | Triple Cooked Chips | Truffle & Parmesan Fries

Herbed New Potatoes | Mixed Leaf Salad