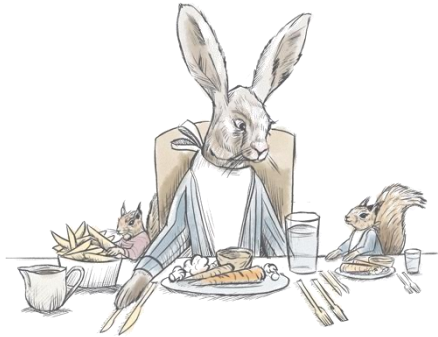


Red Lion

RESTAURANT



STARTERS

Sweet Potato, Lemongrass and Coconut Soup – £8

Herb Oil, Toasted Seeds

Pan Seared King Scallops – £18

Sesame Belly Pork, Ponzu, Corriander

Classic Prawn Cocktail – £11

Cucumber, Tomato Concasse, Marie Rose Sauce, Buttered Granary Bread

Salmon and Haddock Fishcake – £11

Aioli, Dressed Leaves, Charred Lemon

Chicken and Duck Liver Parfait – £10

Red Onion Jam, Dressed Leaves, Toasted Brioche

Creamy Garlic Mushrooms – £9

Sourdough, Rocket Salad

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

MAINS

Roasted Striploin of Aged Walton Lodge Beef – £27

*Duck Fat Roast Potatoes, Braised Red Cabbage, Seasonal Greens,
Honey & Fennel Glazed Root Vegetables, Yorkshire Pudding, Red Wine Gravy*

Braised Shoulder of Walton Lodge Lamb – £26

*Duck Fat Roast Potatoes, Braised Red Cabbage, Seasonal Greens,
Honey & Fennel Glazed Root Vegetables, Yorkshire Pudding, Red Wine Gravy*

Braised Walton Lodge Pork Belly – £27

Honey Glazed Carrot, Asparagus, Creamed Potato, Red Wine Jus

Chateaubriand of Walton Lodge Beef– £90 (for 2 to share)

*Triple Cooked Chips, Roasted Vine Tomato, Grilled Portobello Mushroom, Dressed Rocket
A choice of Diane or Peppercorn Sauce*

Pan Roasted Cod Fillet – £32

Pressed Potato, Spring Greens, Mussel Bisque

King Prawn and Mussel Linguine – £28

Asparagus, Rocket Salad, Shellfish Cream Sauce.

Wild Mushroom, Squash, Almond and Feta Wellington – £21

Seasonal Vegetables, Creamed Potato, White Wine and Chive Sauce

EXTRA SIDES

All sides are £6

Wilted Seasonal Greens

Creamy Mash

Goose Fat Roast Potatoes

Cauliflower Cheese

DESSERTS

Apple and Berry Crumble – £9

Vanilla Custard

White Chocolate and Hazelnut Cheesecake – £9

Chocolate Soil, Vanilla Tuille

Sticky Toffee Pudding – £9

Toffee Sauce, Vanilla Ice Cream

Yuzu Tart – £9

Raspberry, Lemon Balm

Crème Brûlée – £9

Shortbread

Selection of Ice Cream – £7

Ask a member of the team for today's flavours.

Selection of Artisan Derbyshire Cheeses – £14

Biscuits, Walton Lodge Chutney

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