

Red Lion

RESTAURANT

THE LUNCH MENU

STARTERS

Seasonal Soup of the Day - £8

Homemade Sourdough, Whipped Flavoured Butter, Toasted Seeds, Chive Oil

Chicken and Duck Liver Parfait - £14

Textures of Apricot, Cashew Granola, Micro Fennel, Toasted Brioche

Red Lion Prawn and Crayfish Cocktail - £11

Gem Lettuce, Marie Rose Sauce, Buttered Granary Bread

Gin and Dill Cured Sea Trout - £14

Compressed Cucumber, Dill Emulsion, Fennel, Tapioca

Pan-Seared King Scallops - £19

Rolled Pork Shoulder, Elderflower Emulsion, Crispy Capers, Hazelnut and Tarragon Crumb

Rosemary Studded Camembert - £12

Homemade Red Onion Relish, Toasted Seeds, Warm Sourdough Bread

Chimichurri Cauliflower - £12

Charred Cauliflower, Chimichurri Dressing, Pomegranate Salad, Micro Herbs

ON BREAD

Gluten-Free options are available

Red Lion Club Sandwich - £12

Smoked Bacon, Chicken, Soft Boiled Walton Lodge Egg, Lettuce and Tomato

Chicken and Bacon Caesar Wrap - £11

Romaine Lettuce and Caesar Dressing

Black Bomber Cheddar Sandwich - £9

Homemade Red Onion Relish

Honey & Mustard Roasted Ham - £9

Dijon Mustard Mayonnaise

MAINS

Walton Lodge Reared Lamb - £38

Rump of Lamb, Pressed Shoulder, Petite Ratatouille, Whipped Goat's Cheese, Black Olive

Trio of Packington Pork - £32

Rolled Fillet, Braised Belly, Sticky Miso Cheek, Carrot, Anise

Chargrilled 10oz Gammon Steak - £19

Walton Lodge Fried Egg, Triple Cooked Chips, Buttered Garden Peas

Fish of The Day - Market Price

Please speak to a member of the team.

Chef's Pie of the Day - £19

Please speak to a member of the team.

Chatsworth Gold Beer Battered Haddock Fillet - £19

Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon

Walton Lodge Beef Burger - £18

Smoked Pancetta, Monterey Jack Cheese, Red Onion Jam, Triple Cooked Chips

Heritage Tomato and Mozzarella Risotto - £24

Isle of White Heritage Tomato, Bocconcini, Sourdough Wafer, Walton Lodge Basil Dressing

WALTON LODGE STEAKS

All of our steaks come direct from our own herd of home-reared, Belted Galloway rare breed cattle at Walton Lodge Farm.

8oz Rump Steak - £24

10oz Sirloin Steak - £34

8oz Fillet Steak - £40

Our steaks are served with a Grilled Portobello Mushroom, Roasted Vine Tomato and Triple Cooked Chips

Chateaubriand 16oz Sharing Steak - £90

(For two to share)

Served with your choice of any side and sauce

Steak Sauce - £5

Choose from Béarnaise, Blue Cheese, Diane or Peppercorn

SALADS

Isle of White Heritage Tomato and Mozzarella Salad - £16

Walton Lodge Basil Pesto Dressing, Roasted Pine Nuts, Fresh Basil

Smoked Salmon or Chicken Caesar Salad - £15

Baby Gem Lettuce, Herb Croutons, Parmesan, Caesar Dressing

Goat's Cheese, Beetroot and Butternut Squash - £14

Giant Couscous, Pomegranate, Compressed Pear, Citrus Vinaigrette

SIDES

Summer Vegetables, Dressed with Walton Lodge Basil and Garlic Butter – £7

Roasted Tenderstem Broccoli, Satay Sauce – £7

Thai Ribbon Salad, Pomegranate, Roasted Peanuts, Yuzu Dressing – £7

Triple Cooked Chips, Garlic Aioli – £6

Heritage Tomato Salad, Dressed with Walton Lodge Basil Pesto – £7

Sautéed Garlic Buttered Jersey Royal Potatoes and Spinach – £8

DESSERTS

Sticky Toffee Pudding - £9

Caramel Sauce, Vanilla Ice Cream

Chocolate and Orange Fondant - £9.50

Vanilla Ice Cream, Blood Orange Gel, Chocolate Soil, Tuille

Seasonal Fruit Crumble - £9

Crunchy Oat Topping, Crème Anglaise

Vanilla Crème Brûlée - £9.50

Shortbread

Trio of Derbyshire Cheeses - £14

Walton Lodge Fruit Chutney, Artisan Crackers, Grapes

Selection of Ice Cream / Sorbets - £7

Ask a member of the team for flavours.

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.