

OYSTERS

Jersey Rock Oysters

£3.5 each; 6 for £18; 12 for £34

West Mersea Oysters

£4.5 each, 6 for £24; 12 for £42

Served with a Mignonette Dressing, Tabasco & Lemon

Subject to Availability

STARTERS

Soup of the Day – £8

Toasted Seeds

Chicken Liver Parfait – £12

Red Onion Marmalade, Toasted Brioche

Classic Red Lion Prawn Cocktail – £11

*Cucumber, Cherry Tomato, Romaine Lettuce, Marie Rose Sauce,
Buttered Wholemeal Bread*

Pan-Seared Roe on Scallops – £19

Fricassée of Spring Greens, Bacon Crumb, Chive Oil

Whipped Goats Cheese – £10

Rosemary Croute and Red Onion Marmalade toasted seeds

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.

MAIN

Traditional Sunday Roasts

*Served with Rosemary Roast Potatoes, Braised Red Cabbage, Seasonal Greens,
Cauliflower Cheese, Gravy*

Sirloin of Walton Lodge Belted Galloway, Yorkshire Pudding – £29

Pulled Shoulder of Walton Lodge Spring Lamb – £27

Pressed Belly of Free Range Packington Pork – £27

Supreme of Free Range Packington Chicken – £26

Market Fish of the Day

Please speak to a member of the team

King Prawn & Crayfish Linguine – £29

Sundried Tomato, Lemon, Basil

Pea and Asparagus Risotto – £26

Toasted Seeds, Dressed Leaves

Chateaubriand of Walton Lodge Beef Fillet – £90

Portobello Mushroom, Vine Tomato, Triple Cooked Chips

A Choice of Peppercorn, Diane or Bearnaise Sauce

SIDES – All £6

Seasonal Buttered Greens

Parmesan Mashed Potato

Rosemary Roast Potatoes

Cauliflower Cheese

DESSERTS

Sticky Toffee Pudding – £10

Caramel Sauce, Vanilla Ice Cream

Warm Chocolate Brownie – £10

Salted Caramel Ice Cream, Chocolate Sauce

Eton Mess – £10

Chantilly Cream, Italian Meringue, Fresh Berries

“Shanky’s Whip” Affogato – £10

*2 Scoops of Vanilla Ice Cream, topped with espresso and Shanky’s Whip
(a silky smooth and sweet whiskey liqueur flavoured with vanilla and caramel)*

Masson Farm Gelato Ice Creams or Sorbets – £7 (3 Scoops)

Ice Creams – Vanilla, Chocolate, Strawberry, Salted Caramel

Sorbets – Mango, Elderflower, Raspberry

Trio of Derbyshire Cheeses – £14

Sage Derby, Dovedale Blue Cheese, Peakland White (Hartington Creamery)

Celery, Quince Jelly, Chutney, Grapes, Water Biscuits

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Red Lion

RESTAURANT

