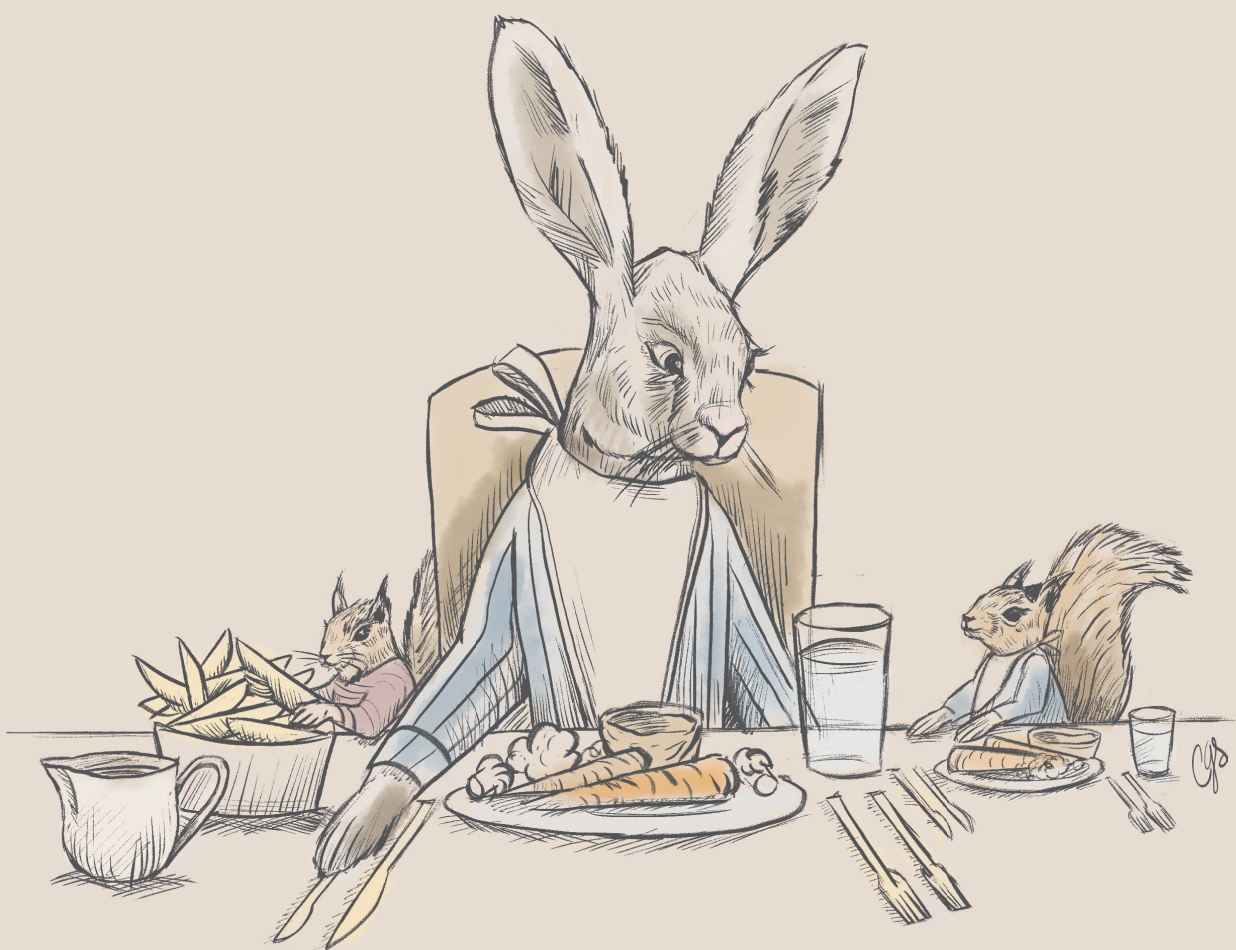


# LUNCH



*Red Lion*  
RESTAURANT

# THE LUNCH MENU

## OYSTERS

**Jersey Rock Oysters**  
**£3.50 Each**  
**6 for £18, 12 for £34**

**West Mersea Oysters**  
**£4.50 Each**  
**6 for £24, 12 for £42**

**Tempura Oysters**  
**£5.50 Each**  
**6 for £25, 12 for £43**

*All served with Mignonette, Tabasco and Lemon*

## STARTERS

**Soup of the Day – £8**

*Homemade Sourdough, Whipped Butter*

**Pan-Seared King Scallops – £19**

*Jerusalem Artichoke Purée, Jerusalem Artichoke Crisps, Seaweed Emulsion*

**Red Lion Prawn & Crayfish Cocktail – £12**

*Gem Lettuce, Marie Rose Sauce, Buttered Wholemeal Bread*

**Smoked Duck Breast – £14**

*Pear, Beetroot, Walnut, Dovedale Blue Cheese*

**Chicken Liver Parfait – £12**

*Walton Lodge Orchard Fruit Chutney, Hazelnut and Tarragon Granola, Brioche*

**Whipped Goat's Cheese – £12**

*Plum, Honey, Fig Vinaigrette, Seed Cracker*

## ON BREAD

Gluten-Free options are available

### **Walton Lodge Steak Sandwich – £16**

*Ciabatta, Caramelised Onion, Dovedale Blue Cheese Mayonnaise*

### **Oak Smoked Salmon – £12**

*Box Loaf, Pickled Shallot, Lemon & Black Pepper Mascarpone*

### **Chicken & Tarragon – £11**

*Box Loaf, Chicken Mayonnaise, Tarragon, Watercress*

### **Creamed Woodland Mushroom on Toast – £13**

*Toasted Sourdough, Parmesan Tuille*

### **Classic Club Sandwich – £15**

*Chicken Breast, Honey Roasted Bacon, Walton Lodge Egg, Lettuce, Tomato*

## SALADS

### **Smoked Salmon or Chicken Caesar Salad – £16**

*Romaine Lettuce, Herb Croutons, Parmesan, Anchovies, Caesar Dressing*

### **Tuna Niçoise – £18**

*Boiled Egg, Potato, Olives, Anchovies, Green Beans, Tomato, Dressed Leaves*

### **Scorched Goat's Cheese & Olive – £14**

*Black Olive Tapenade, Marinated Artichoke Heart, Rocket*

## SIDES

### **Buttered Seasonal Greens – £8**

### **Honey-Glazed Carrots – £7**

### **Parmesan Mashed Potato – £8**

### **Rosemary Sautéed Potatoes – £7**

### **House Salad – £7**

### **Triple Cooked Chips – £8**

## MAINS

### **Free Range Packington Chicken Supreme – £29**

*Fondant Potato, Wild Mushroom, Courgette & Tarragon Fricassée, Roasting Jus*

### **Fish of the Day – Market Price**

*Please speak to a member of the team.*

### **Chef's Pie of the Day – £20**

*Please speak to a member of the team.*

### **Chatsworth Gold Beer Battered Haddock Fillet – £19**

*Triple Cooked Chips, Crushed Peas, Tartare Sauce*

### **Walton Lodge Beef Burger – £20**

*Smoked Pancetta, Emmental, Red Onion Jam, Triple Cooked Chips*

### **Cauliflower Risotto – £19**

*Pickled Cauliflower, Roasted Cauliflower, Toasted Seeds*

## 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.

### **6oz Sirloin – £25**

*Recommended to be served Medium-Rare*

### **8oz Fillet – £42**

*Recommended to be served Rare*

*Our steaks are served with Confit Mushroom, Vine Tomato, Watercress, Triple Cooked Chips*

### **16oz Walton Lodge Chateaubriand (For two to share) – £90**

*Recommended to be served Rare*

*Served with a choice of two sides and two sauces*

### **Steak Sauces – £5**

*Choose from Béarnaise, Chimichurri, Dovedale Blue Cheese, Diane or Peppercorn*

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.

