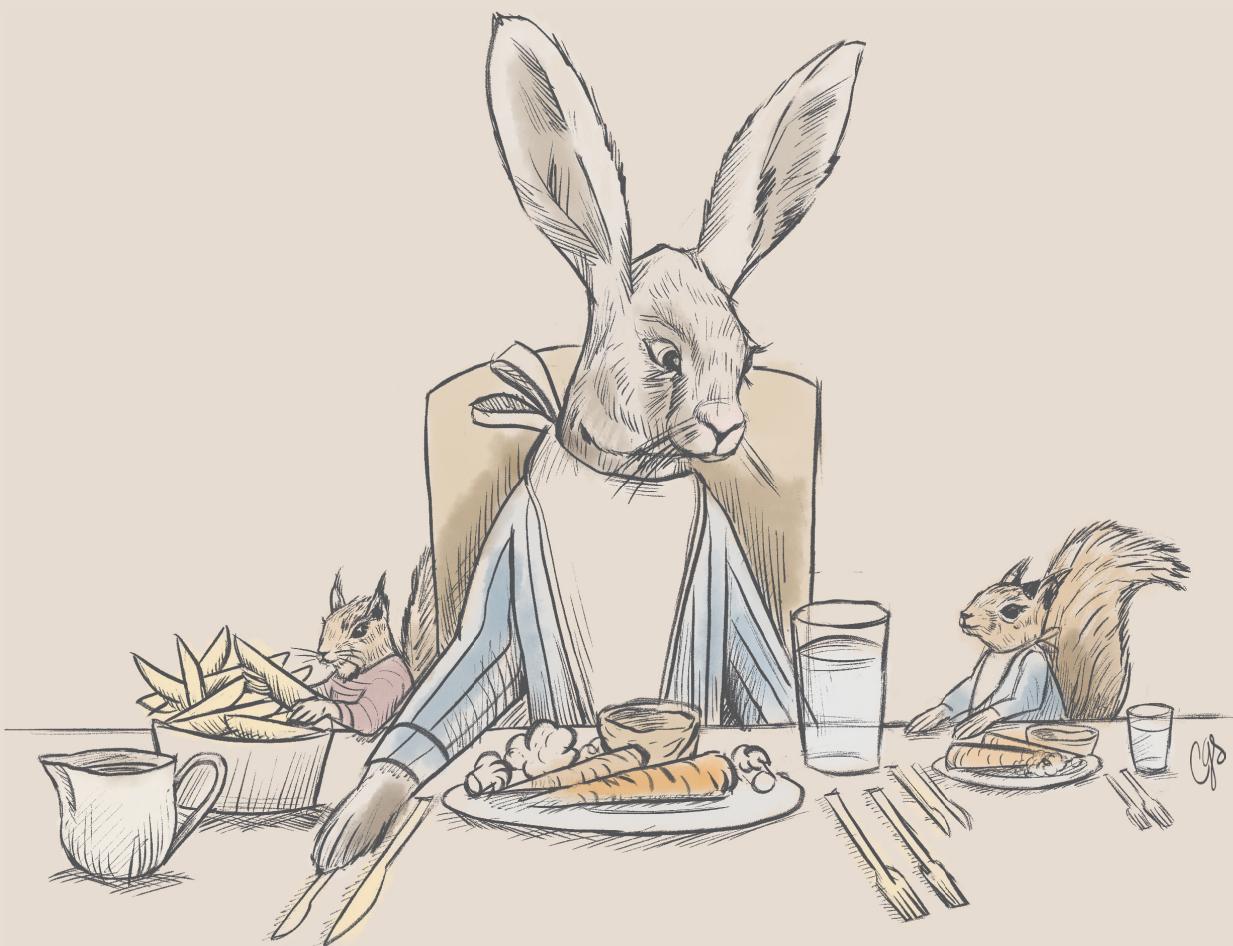


LUNCH



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

Black Pudding Purée, Compressed Apple and Celeriac, Black Rice Cracker

Red Lion Prawn & Crayfish Cocktail – £12

Gem Lettuce, Marie Rose Sauce, Buttered Wholemeal Bread

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

MAINS

Free Range Packington Chicken Supreme – £29

Fondant Potato, Crown Prince Squash, Kale, 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

Pearl Barley Risotto – £19

Brie Bonbon, 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 braised Roscoff onion, bone marrow butter and 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.

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