

THE RED LION

PUB & KITCHEN

SUNDAY MENU

*If you have an allergy or intolerance,
please speak to a team member before you order food or drink.*

Mixed Olives (VE,GF) 4.75 • **Charred Padron Peppers (VE,GF) 5.00** sea salt & lemon
Halloumi Fries (V) 7.00 pomegranate molasses & harrisa yoghurt • **Grilled Flatbread (V) 7.00** hummus, olive oil & sumac

TO START

Soup of the Day (V) 7.50 - crusty sourdough,
drizzled with olive oil

Beef Brisket Croquettes 8.50 - pommery
mustard, truffle & parmesan

Duck liver pate 8.50 - red onion
marmalade, house pickles

Crispy Garlic Squid 9.50 - siracha
emulsion, lemon & chilli

**Loch Duart Salmon Cured with
Aperol (GF) 10.50** - Salt-Baked Beetroot,
Horseradish Labneh, Preserved Lemon

Buttermilk Chicken Wings 8.50
- frankie's hot sauce & pickled jalapenos

OUR SUNDAY ROAST

All roasts are served with braised red cabbage, english peas (v), honey roasted carrots (v), crispy beef dripping potatoes, yorkshire pudding and proper gravy

Roast Sirloin of Hereford Beef 21.95
- horseradish

Slow Rosted Salt Marsh Lamb 20.95
- mint sauce

Roast Old Spot Pork Belly 19.95
- apple & sage compote

Spiced Squash & Lentil Wellington (V) 17.50 -
served with non-beef dripping roast potatoes

Mixed Roast 23.50 - beef & pork

MAINS

Truffled cauliflower & sage gnocchi (V) 15.95 - winter kale,
confit garlic, shaved parmesan & olive oil

Ale Battered Cornish Fish 17.95 - garden peas, chunky
tartare sauce, lemon & chips

Katsu Chicken Burger - Breaded free range chicken breast,
katsu curry mayo, jalapenos & chips

The Red Lion Burger 15.95 - farmhouse cheddar,
beef tomato, house burger sauce, pickles & chips
Add smoked bacon or chilli beef £2.00

Plant Based Vegan Burger (VE) 15.95 - siracha emulsion,
crunchy lettuce, pickled jalapenos, beef tomato & chips

SALADS

Add Grilled Chicken or Smoked Salmon for £4.00

Classic Caesar (V) 11.50 - crispy baby gem, stone baked grissini,
anchovies, free range egg & shaved aged parmesan

Moroccan Spiced Nourishing Bowl (VE, GF) 12.00 - herby
quinoa, harissa chickpeas, cauliflower, pomegranate & hummus

Avocado & Heritage Tomato (V) 12.50 - ripened english tomatoes,
crispy baby gem, sourdough, aged balsamic & crushed black olives

SIDES

Skin On fries (V*) 4.50 • **Sweet Potato fries (V*) 5.25**

Dirty Cheesy Fries or Nachos 8.50 - ozzy cheese fries or nachos topped with crispy bacon & jalapenos

Rocket & Parmesan (V) 4.95 - aged balsamic & olive oil • **Seasonal Flash Greens (VE) 5.95** - lemon & garlic oil

PUDDINGS

Proper Sticky Toffee Pudding (V) 8.00 - vanilla pod ice cream
& caramel sauce

Double Chocolate Delice (GF) 8.00 - Clementine, Cinnamon
Ice Cream

Braeburn Apple Cobbler (V) 8.50 - Soaked Golden raisins,
Vanilla bean ice cream

Selection of Ice Cream & Sorbet (per scoop) (GF) 2.00
Ask your server for today's flavours

Local Artisan Cheese 8.95 - sticky fig relish, walnuts,
grissini sticks & artisan crackers

A discretionary service charge of 12% will be added to your bill.

All food is prepared in kitchens where nuts, gluten and other allergens could be present, and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy, please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes, then it's suitable for vegetarians. If you see a (v) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes, then it's suitable for vegans. Where we state a weight, it's a raw weight and 1 oz equals approximately 28 grams. Some of our fish and poultry dishes may contain bones.*