



STARTERS

Soup of the Day served with bread and butter (please ask your server for today's choice and allergens) (v) 6.50

Duck Roulade served with orange gel, red onion marmaladed and ciabatta croute 9.95

Prawn Cocktail served with Mary Rose sauce, cucumber, cherry tomato, gem lettuce on white bread 6.95

Breaded Whitebait with tartare sauce and lemon 6.00

Smashed Avocado with roasted chilli tomatoes, crispy kale on sourdough (v) 6.95

Halloumi Fries with siracha aioli 8.00

SUNDAY ROAST

Served with thyme Yorkshire pudding, braised red cabbage, cauliflower cheese, roast potatoes, seasonal vegetables, stuffing and gravy

Roast Garlic and Thyme Sirloin of Dry-Aged Beef 20.50

Roast English Pork Loin 19.95

Roast English Lemon and Thyme Chicken 19.95

Plant-Based Beetroot Wellington 19.95

SHARERS

Roast English Lemon and Thyme Chicken 37.50

Roast Garlic and Thyme Sirloin of Dry-Aged Beef 39.50

MAINS

IPA Beer Battered Haddock served with triple cooked chips, peas, tartare sauce and lemon 16.50

Red Lion Beef Burger cheddar, lettuce, tomato, pickled gherkins, crispy onions, burger relish and triple cooked chips 15.95

add streaky bacon 2.50 • add garlic mushroom 2.50 • add fried egg 2.50

Cajun Roasted Chickpea Salad butternut squash, caramelised red onion, spinach and crispy mix leaf (pb) 12.50

add grilled halloumi (v) 2.50

Wholetail Breaded Scampi with triple cooked chips, peas, tartare sauce and lemon 16.95

Red Lion Plant-Based Burger applewood cheddar, gem lettuce, tomato, burger relish and triple cooked chips 14.95 (pb)

Red Leister Mac 'n' Cheese served with crispy mixed leaf salad (v) 14.50

add bacon 2.50 • add chorizo 2.50

SIDES

Triple Cooked Chips 3.50 • **Triple Cooked Chips with Cheese** 4.50

Buttered New Potatoes 4.50 • **Green Leaf Salad** 3.95 • **Tenderstem Broccoli** 3.50

Garlic Ciabatta 3.50 • **Cheesy Garlic Ciabatta** 4.50

Head Chef: Josh Hillyard

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

vegetarian (v) vegan (pb)



DESSERTS

Eton Mess of the Day served with compote, meringue and crème fraiche Chantilly 7.50

Sticky Toffee Pudding with whipped crème fraiche and butterscotch sauce 7.95

Lotus Biscoff Cheesecake with poached wild berries 8.50

Warm Caramelised Chocolate Brownie with chocolate sauce, raspberry coulis and raspberry ripple 8.00

Caramel Apple Pie with vanilla ice cream 8.00

LITTLE TREAT TO FINISH

Chocolate Mousse 5.50

Affogato vanilla ice cream 'drowned' in double espresso 5.50

HOT DRINKS

Americano
Latte
Cappuccino
Flat White
Double Macchiato



Mocha
Espresso
Double Espresso
Hot Chocolate
Selection of Teas

Coffee and Cake - a hot drink of your choice, served with a slice of cake 6.50
(please ask your server for today's choice and allergens)

SOMETHING DIFFERENT

Irish Coffee, served with Jameson's Irish Whiskey

Espresso Martini

French Martini

Ella's Strawberry Colada

Head Chef: *Josh Hillyard*

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