



bar snacks

salt & pepper squid, lemon mayo	7.5	salmon scotch egg, curried mayo	7
halloumi fries, chilli mayo (v)	6	crispy whitebait, tartar sauce	6.5
spicy chicken wings, blue cheese dip	6.5	truffle and parmesan fries	4.75
padron peppers, roast pepper dip (ve)	6	filthy chips, lamb shoulder, cheese, crispy onion (ve/vg option)	6

to start

soup of the day, ciabatta (ve)	6.5
burrata, nutbourne tomato & onion salad, pickled walnuts, basil (v/gf)	9
pan seared "queen" scallops, pea & mint puree, sage butter, crushed hazelnuts (gf)	9
poached salmon, pickled cucumber & dill salad, lime and tarragon dressing (gf)	8
salt baked king prawns, watercress & cherry tomato, garlic mayo (gf)	7.5
deep fried ribs, chilli, garlic, chive dip	7
rare grilled ox heart, salsa verde (gf)	7
duck breast, watermelon, pomegranate, mixed leaf salad, hoisin vinaigrette (gf)	8.5/16

mains

beetroot & chia taco, avocado, cherry tomato, coriander, roast pepper, hummus (ve)	13
'beyond meat' burger, cheese, chips, sweet pickle relish (v/ve)	13.5
linguine, sicilian tomato, olive oil, basil, capers, black olives, chilli (ve)	13
smoked mackerel salad, warm new potatoes, horseradish, lemon grass dressing (gf)	16
beer battered haddock and chips, mushy peas, jalapeno tartar sauce	14.5
whole grilled sea bream, jersey royals & radish salad, tomato, caper & olive salsa (gf)	19
norfolk chicken cobb salad, prosciutto, avocado, stilton cheese dressing (gf)	13.5
beef burger, smoked applewood cheddar, chorizo jam, chips, pickle relish	14.5
8oz ribeye steak, onion rings, chips, bearnaise sauce, watercress salad (gf)	20
barnsley chop, piedmont peppers, jersey royals, minted chimichurri (gf)	20
cumberland sausage, wholegrain mustard mash, savoy cabbage, onion gravy	13.50

desserts

lemon posset, (v)	6
sticky toffee pudding (v)	6
grilled peach, mascarpone, almonds (v)	6
chocolate brownie (v)	6
ice cream / sorbet (3 scoops) (ve, v, gf)	4.5

sides

onion rings (v)	4
baby gem & avocado salad (v/gf)	4.5
house salad (v/gf)	4
fries (v)	4
sweet potato fries (v)	4

please inform a member of staff of any allergies or intolerances before ordering your food

our menu descriptions do not include all ingredients, full allergen information is available on request

a 10% service charge will be added to your bill, if you would like it removed from your bill please ask

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