

small plates

salt & pepper squid, lemon mayo	7	scotch egg, beer honey mustard, pea shoots	6.75
halloumi fries, smoked paprika mayo (v)	7.50	beef bitterballen, horseradish cream	6.75
deep fried mozzarella & tomato filled gnocchi, smoky tomato dip (v)	8	filthy chips, beef brisket, cheddar cheese, crispy onions	6.50
ale glazed king prawns, harissa dip	6.50	buffalo chicken wings, blue cheese dip	6.50
sausage roll, english mustard	3.50		

to share

rosemary, garlic & truffle oil baked camembert, onion chutney, toasted dipping soldiers (v)	9.50
sausage plate, chorizo, kasekrainer, chicago hot dog, sauerkraut, dipping mustard, focaccia	9.95
charcuterie plate, bresaola, prosciutto, fennel salami, focaccia, pickles,	12.50

to start

soup of the day (vg)	6.50
padron peppers, crushed chilli flakes, red pepper dip (vg)	6.95
crispy fried ribs, chilli, garlic, hoisin sauce,	7.50
crab toast, red pepper, broad beans, pea shoots, chilli, lemon vinaigrette	9.50
grilled chicken salad, mango, crispy bacon, honey & wholegrain mustard dressing (starter / main)	7.25/13
cucumber ribbons & radish tacos, red pepper humus, black olives, red chillies, coriander (vg)	6.75
wood pigeon salad, grilled baby vegetables, candied orange & balsamic vinegar	9.50

mains

beef burger, applewood cheese slice, home-made burger sauce, fries, slaw, smoked chilli mayo	14.50
beyond meat burger, vegan cheese, vegan burger sauce, fries, slaw, smoked chilli vegan mayo (vg)	14.50
beer battered haddock & chips, mushy peas, jalapeno tartare sauce	14.50
sea bream fillet, crushed lemon potatoes, purple sprouting broccoli, tomato salsa	15
gammon, duck egg, chunky chips, smoky tomato ketchup	13.95
spinach & ricotta raviolini, basil pesto, lemon butter sauce, pea shoots, toasted pine nuts (v)	13.50
steak, chilli & cheese pie, mashed potato, seasonal greens, red onion gravy	14
truffled macaroni cheese pie, mashed potato, seasonal greens, red onion gravy (v)	14
8oz ribeye steak, chips, onion rings, bone marrow jus, (gf available)	19.00
harissa hasselback heritage beetroots, tabbouleh salad, pine nuts, balsamic glazed red onion (vg)	12.50
whole dressed crab, beetroot & potato salad, celeriac & apple remoulade, bread & butter	19.50
lamb cutlets, giant cous cous salad, mint pesto, balsamic glaze	19.00

desserts

chocolate brownie, vanilla ice cream (v)	6.50
vegan summer fruit sundae (vg)	6.50
treacle tart, vanilla ice cream (v)	6.50
ice cream/sorbet (vg/v/gf) x 3 scoops	6.50
sticky toffee pudding, toffee sauce, salted caramel ice cream (v)	6.50

sides

onion rings, smoked chilli mayo (v)	4.50
house salad (vg)	4.50
sweet potato fries, smoked chilli mayo (v)	4.50
truffle & parmesan fries	5
chips (vg)	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 discretionary 10% service charge is applied to all orders

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