

# Restaurant Menu

## Nibbles & Sharers

Misto Oliva Olives .....	£3
Warm Rustic Breads .....	£6
Wild Mushroom Butter, Butter & Sea Salt, Extra Virgin Olive Oil & Aged Balsamic Vinegar.	
Crisp Fried Halloumi Sticks .....	£4
Sweet Chilli Dipping Pot.	
Black Pudding BonBons .....	£4.5
Apple & Vanilla Ketchup.	
Box Baked Camembert .....	£12
Red Onion Jam, Rosemary & Garlic Ciabatta Toasts.	

## Starters

Traditional French Onion Soup .....	£5.5
Garlic & Gruyere Toast.	
Pan Seared Hand Dived Scallop .....	£10
Carrot Puree, Black Pudding Bon Bon, Apple & Vanilla Ketchup, Bacon Crumb	
Cock-a-Leekie & Smoked Cheddar Tart .....	£7
Endive Salad & Mustard Dressing.	
Sweetcorn & Chive Fritters .....	£6
Poached Hens Egg.	
+ Add Oak Smoked Salmon. £2	
Tim's Home Smoked Beef Brisket .....	£7.5
Fennel & Apple Slaw, Home Made BBQ Sauce.	
Wild Mushroom Risotto .....	£7 / £14
Finished with Aged Parmesan and a Hint of White Truffle Oil.	

## Main Courses

'Hake & Chips' .....	£14
Lightly Cured Hake Fillet, fried in IPA Batter, Home Made Tartare Sauce, Cheesy Peas. Skinny Fries or Hand Cut Chips.	
Pan Seared Duck Breast & Confit Leg .....	£19
Duck Fat Fondant Potato, Sautéed Baby Vegetables, Cherry Griottines.	
Orchard Reared Pork Belly & Crackling .....	£16
Black Pudding Croquette, Smoked Bacon Crumb, Braised and Baby Leeks, Apple Sauce, Aspalls Cider Jus.	
Rama's Vegetable Makhani .....	£13
A Smooth Tomato Based Cashew Nut & Vegetable Curry with Fenugreek Leaf. Served with Pilau Rice, Onion Bhaji & Raitha.	
Pie of the Day .....	£13
Puff Pastry Top, Cheesy Peas, Mash & Gravy.	
Pan Seared Sea Bass Fillets .....	£16
Spring Onion Mash, Salsa Verde and Buttered Tender Stem Broccoli.	
Vietnamese Style Salmon Salad .....	8 / 14
Marinated Salmon with Peanuts, Pear, Cucumber, Spring Onion, Bean Sprouts, and a Fish Sauce, Chilli & Lime Dressing.	

## From the Grill

**Our Beef is British reared, Grass fed Herefordshire cattle. A large breed that produces distinct marbling and Dry Aged for a minimum of 28 days to ensure only the best in tenderness & flavour. Enjoy!**

Char-grilled 8oz Sirloin .....	£23
Char-grilled 10oz Ribeye .....	£25
Char-grilled 8oz Fillet .....	£26.5
All Steaks served are with our own Steak House Butter, Beef & Red Wine Jus, Portabello Mushroom, Blistered Cherry Vine Tomatoes & Skinny Fries or Hand Cut Chips.	
Go Surf & Turf, Add King Tiger Prawns .....	£3
Change to a Brandy & Green Peppercorn .....	£2
Sauce.	
8oz Hand Made Beef Burger .....	£12
Bound with Caramelised Onions, French Mustard & Parsley Served in a Toasted Brioche Bun, Sweet Pickle Mayo, Curly Lettuce, Sliced Red Onion, Gherkin, our Home Made Ketchup & Skinny Fries or Hand Cut Chips.	
+ Build your Burger with.... Caramelised Onions, Cheese, Bacon or Roquefort, £1 each	

## Sides

Skinny Fries or Hand Cut Chips .....	£3
Cheesy Peas .....	£2.5
Beer Battered Onion Rings .....	£2.5
Buttered Seasonal Vegetables .....	£3
Duck Fat Fondant Potato .....	£3
Mixed Leaf Salad .....	£2.5

## Sandwiches

**Available lunch times only Monday to Saturday and served with either a choice of Skinny Fries, Hand Cut Chips or Salad.**

Red Lion Toasted Club Sandwich .....	£9
Chargrilled Chicken, Bacon & Cheese Melt, Lettuce, Tomato and Red Onion. On Thick Slices of White or Brown Toast.	
Brioche B.L.T .....	£8
3 Rashers of Smoked Back Bacon, Curly Lettuce, Tomatoes and Mayo, in a Gourmet Brioche Bun.	
Steak Ciabatta .....	£10
Chargrilled 5oz Sirloin Steak, Red Onion Jam, Philadelphia Cheese & Curly Luttuce.	
Soup and a Sandwich .....	£8.5
On a choice of Thick Sliced White or Brown Bread, seved with a Mug of our Seasonal Soup.	
+ Cheese & Chutney, Ham Salad & Mayo, Smoked Salmon & Philadelphia, Tuna & Sweetcorn.	