



NOVEMBER MENU

NIBBLES

OLIVES & BREAD 8

A medley of plump olives with fresh sourdough bread, oils & balsamic.

BAKED CAMEMBERT 16

Goosey baked camembert with rosemary & confit garlic, served with crusty sourdough & roasted onion chutney.

KIMCHI SPRING ROLLS 8

Kimchi spring rolls with fermented mixed vegetables, ginger, garlic & nam jim sauce.

PRAWN TOAST 8

In house made prawn toast served with a warming gochujang mayonnaise.

SHALL WE BEGIN ?

VENISON TARTARE 16

Seasoned venison tartare served with freshly backed focaccia, salted butter & finished with earthy, marinated mushrooms.

HAM HOCK TERRINE 12

A beautiful ham hock terrine, made in house & served with crusty sourdough, chutney & salt butter.

AUTUMNAL VEGETABLE SOUP 8

A cornucopia of slow roasted root vegetables, herbs & spices, served with crusty sourdough bread & salted butter.

BEEF CROQUETTES 10

Slow braised, rare breed beef, mixed through buttered mashed potato, coated in breadcrumbs, fried, served with horseradish.

MUSHROOMS ON TOAST 12

A medley of pan fried, butter & herb mushrooms served with cream on crusty, sourdough toast.

YELLOW FIN TUNA 17

Finely sliced, seared, yellow fin tuna with a ponzu dipping sauce, edamame beans & fragrant, pickled shallots.

THE MAIN EVENT

NDUJA GARLIC CHICKEN KIEV 22

In house made chicken kiev, stuffed with butter & lashings of nduja garlic, coated in breadcrumbs & shallow fried until golden brown. Served with buttery potato fondant & seasonal green vegetables.

LUXURY FISH PIE 24

Gently smoked haddock & plump king prawns in a cream sauce with celery, carrots, peas & onions, topped with creamy mashed potato & finished with seasonal greens.

MINCED BEEF & ONION PIE 24

Great Easton, rare breed beef mince, reduced with wine & rich stock, herbs & spices, mixed vegetables, crowned with a pastry lid & served with mash & greens.

THE RED LION BURGER 20

In house made beef patty, slow braised beef brisket, smoked maple bacon, mature cheddar cheese, burger sauce, brioche bun, salad garnish & skin on fries.

ROASTED CAULIFLOWER STEAK 18

Cauliflower steak, pan roasted until golden brown & charred, miso caramel swede mash, cavolo nero & crispy cauliflower leaves.

THE MAIN EVENT

THAI GREEN MUSSELS 20

Fresh mussels, prepared with Thai green curry flavours with pickled ginger & kohlrabi, finished with a crusty sourdough baguette.

8OZ FILLET STEAK 40

Aged fillet steak, cooked to your liking, served with triple cooked chunky chips, grilled tomato, salad garnish & choice of butter - black garlic & bonito flakes, chilli, parsley & garlic or miso & stout.

BEER BATTERED FISH & CHIPS 20

Crispy, golden battered fish, triple cooked chunky chips, muddled peas, in house made curry & tartare sauce.

SOMETHING SWEET

STICKY TOFFEE PUDDING 9

Served with custard ice cream.

CHOCOLATE TORT 9

Served with clotted cream.

BANOFFEE PIE 9

Served with salted caramel ice cream.

WINTER MILK SNOWGLOBE 9

Festive spices in a set cream with berries.

CHEESE BOARD 12

Selection of cheese, biscuits, fruits & chutneys,

ICE CREAM SELECTION 3

A LITTLE BIT EXTRA

MISO CARAMEL SWEDE MASH 6

TRIPLE COOKED CHUNKY CHIPS 6

BUTTERED GREENS 6

SKIN ON FRIES 6

SIDE SALAD 6

SKIN ON FRIES 6

STICKY PIGS IN BLANKETS 8

SUNDAY ROAST

GREAT EASTON ROAST BEEF 26

Rare breed beef from our very own farm in Great Easton. Served pink with goose fat roasted potatoes, buttered seasonal greens, braised red cabbage, honey roast carrots, parsnip puree, giant Yorkshire pudding & our decadently rich gravy.

SMOKED CHICKEN SUPREME 22

Slow smoked & roasted succulent chicken supreme. Served with goose fat roast potatoes, buttered seasonal greens, braised red cabbage, honey roast carrots, parsnip puree, giant Yorkshire pudding, apricot & sage stuffing & finished with our decadently rich gravy.

BRAISED LAMB SHOULDER 24

Slow braised shoulder of lamb, shredded & served with goose fat roast potatoes, buttered seasonal greens, braised red cabbage, honey roast carrots, parsnip puree, giant Yorkshire pudding & our decadently rich gravy.

MISO CARAMEL SWEDE MASH 6

SMOKED CAULIFLOWER CHEESE 6

HONEY TRUFFLE PIGS IN BLANKETS 8

APPLEWOOD ROAST POTATO CHEESE 6

ALLERGIES

Here at The Red Lion we take allergies and dietary requirements incredibly seriously. Please make a member of our team aware of any allergies or dietary requirements that you or a member of your party may have. We will be more than happy to talk you through the menu & what dishes can be adapted or changed to suit your needs, giving you complete piece of mind!