



FEBRUARY MENU

SMALL PLATES

PORK BELLY BITES 10

Roasted & fried pork belly served with a burnt apple ketchup & celeriac remoulade.

BLACK PUDDING SCOTCH EGG 12

Hen's egg encased in deeply rich black pudding, breaded & lightly fried, served with an in house made brown sauce.

THAI FISHCAKES 10

Mini Thai spiced fish cakes, served with an aromatic nam jim dipping sauce & pickles.

TEMPURA KING PRAWNS 12

Crispy, lightly battered king prawns served with siracha mayo, sweet chilli & peanuts.

NDUJA CAMEMBERT 18

Goopy baked camembert infused with spicy nduja hot honey, served with pickles & bread.

CURED SEA TROUT 12

Sea trout in a bold orange cure, citrus vinaigrette, radish, creme fraiche & furikake.

PULLED PORK TACOS 12

Smoked pork collar, shredded, with chipotle mayo, kachumba salad & green salsa.

MAC & CHEESE BITES 9

Lightly fried, panko coated, mac & cheese with sweet chilli & hot honey.

THE MAIN EVENT

PAN ROASTED HAKE 28

Freshly prepared, pan roasted hake with a buttermilk beurre blanc & finished with pickled turnip & new potatoes.

PORK CHOP 24

Marinated pork chop, seared & roasted, served with a mustard jus, apple & celeriac slaw & finished with hasselback potatoes.

CONFIT DUCK 26

Confit duck leg glazed in fermented plum, chilli & ginger sauce, served with sweet potato puree & finished with pak choi.

LAMB SHANK 28

Persian inspired slow braised lamb shank with aromatic, bejewelled rice, mast o khiar & a medley of pickles.

AGED FILLET STEAK 35

6oz fillet steak pan roasted to your preferred temperature served with hand cut chips, grilled tomato with glazed shallots, thyme roasted mushrooms & peppercorn butter.

THE RED LION BURGER 20

In house made beef patty cooked medium rare & served with maple bacon, mature cheese & burger sauce, finished with skin on fries.

BEER BATTERED FISH & CHIPS 20

Beer battered haddock fillet made with our local ale served with hand cut chips, muddled peas & tartare sauce.

WILD MUSHROOM BOURGUIGNON 20

A medley of wild mushrooms served with creamy polenta, buttered cavalo nero, intense parsley oil & crispy sage.

SOMETHING SWEET

WHITE CHOCOLATE TART 10

Caramelised white chocolate & brown butter tart, miso chantilly cream & salted popcorn.

PAVLOVA 9

Meringue nest filled with a medley of winter berries, drenched in a sticky rum sauce.

BAKED CHEESECAKE 9

Baked chocolate basque cheesecake served with clotted cream ice cream.

STICKY TOFFEE PUDDING 10

Beef tallow & Guinness sticky toffee pudding, toffee sauce & clotted cream ice cream

COMMUNITY £1 MEALS

Throughout the month of February we are giving back with our £1 community meals, served every Wednesday & Thursday lunchtime. With everyone feeling the pinch, come and enjoy a delicious meal for only £1.

Booking is highly advised, lunch service between 12 - 3.

LION CUB MENU

FISH GOUJONS 10

Breaded fish goujons, skin on fries, garden peas & choice of sauce.

CHICKEN NUGGETS 10

Lightly battered chicken chunks, skin on fries, garden peas & choice of sauce.

CHEESEBURGER 12

In house made beef patty, cheddar cheese, brioche bun & skin on fries with a choice of sauce.

TOMATO PASTA 10

Penne pasta with in house made tomato sauce, finished with cheese.

MINI SUNDAY ROAST 12

Only available on a Sunday, your choice of roast meat with all the trimmings.

THE LION'S DEN

Enjoy our new events space, The Lion's Den. With seven screens and Sky Sports, it really is the perfect venue to enjoy a few drinks & some fantastic food whilst cheering on your favourite team.

The Lion's Den is also available for private hire making it the ideal venue for birthdays & weddings. Enquire today with one of our team.

LUNCHTIME FISH & CHIP FRIDAYS

A wonderfully, light, beer battered haddock with hand cut chunky chips, mushy peas and tartare sauce only £10.