



JANUARY MENU

SMALL PLATES

PHEASANT GOUJONS 10

Spiced & breaded pheasant goujons, fried & served with a saffron aioli.

PANKO OYSTER MUSHROOMS 8

Oyster mushrooms in panko breadcrumbs, fried & served with a sweet chilli dip.

THAI FISHCAKES 10

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

KOREAN PORK BELLY BITES 10

Korean style glazed pork belly bites, oven roasted & caramelised served with kimchi.

CAMEMBERT CHEESE 16

Slow roasted garlic & fragrant rosemary covered gooey camembert with warm bread.

WELSH RAREBIT 10

Garage Bakehouse sourdough, Guinness and gruyere rarebit, dressed watercress.

CURED SEA TROUT 12

Cured Cornish sea trout, parsley emulsion and house pickles.

BATTENBURG SAUSAGE ROLL 12

Great Easton Cumberland pork and black pudding sausage roll, served with homemade brown sauce and watercress.

MUSHROOM & THYME SOUP 10

A medley of mushrooms & fresh thyme soup served with crusty breads & whipped butter.

TANDOORI LAMB RIBS 10

Tandoori lamb ribs served with raita & an onion, tomato & coriander salad.

THE MAIN EVENT

PAN ROASTED SEA BASS 28

Pan roasted Sea Bass served with Parmentier Potatoes, Salsa Verde, tender stem broccoli.

N'DUJA & GRUYERE CHICKEN KIEV 24

Cornfed breast breaded and stuffed with n'duja and gruyere, served with a fondant potato and smoked romesco sauce.

LAMB HOT POT 24

Great Easton Lamb hot pot served with creamy mash, tender stem broccoli and a mixed game jus.

THE RED LION BURGER 20

6oz Belted Galloway steak burger, smoked maple cured bacon, mature cheddar cheese and burger sauce in a brioche bun, served with French fries and house salad.

6OZ FILLET STEAK 35

Pan roasted 6oz fillet steak, served with hand cut chips, grilled tomato, glazed shallot, thyme roasted mushroom and green peppercorn butter.

CAULIFLOWER STEAK 18

Chargrilled & braised cauliflower steak served with a creamy korma sauce, toasted almonds, aromatic coriander & finished with a fresh cucumber yoghurt.

A LITTLE BIT EXTRA

SKIN ON FRIES 6

BUTTERED GREENS 6

HAND CUT CHIPS 6

SOMETHING SWEET

WARM POACHED PEAR 9

Dark chocolate sauce, toasted almonds and vanilla ice cream.

COOKIE DOUGH SANDWICH 8

Double chocolate chip cookie and salted caramel ice cream sandwich.

BAILEYS PANNA COTTA 10

Hazelnut praline and chocolate shortbread.

STICKY TOFFEE PUDDING 10

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

SAUSAGE & MASH WEDNESDAYS

Our sausage of the week, supplied by our very own farm and prepared in house by our skilled chefs. Enjoy a hearty meal of sausage and buttery mashed potato with vegetables and rich gravy, with a drink for only £15.

Choose from a small house wine, pint of house lager, pint of ale or soft drink.

PIE NIGHT THURSDAYS

Enjoy of choice of mouth watering pies, all freshly prepared in house with the finest ingredients and produce from our farm, with a drink for only £15.

Choose from a small house wine, pint of house lager, pint of ale or soft drink.

LION CUB MENU

FISH GOUJONS 10

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

CHICKEN NUGGETS 10

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

CHEESEBURGER 12

In house made beef patty, cheddar cheese, brioche bun and 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.

LUNCHTIME FISH & CHIP FRIDAYS

A wonderfully, light, beer battered haddock with hand cut chunky chips, mushy peas and tartare sauce, with a drink, for only £15.

Choose from a small house wine, pint of house lager, pint of ale or soft drink.