

# June Lunch Menu



**Kitchen Open**  
12 noon-2pm & 6-9 pm Tuesdays -  
Saturdays  
12-3.30pm – Sundays - Sunday Lunch menu

## Aperitifs

Lunetta Prosecco, 200ml bottle	£5.95
Pornstar Martini	£9.00
Warner Edwards 0% pink berry gin & Mediterranean tonic	£4.15

## Starters

Homemade focaccia & olives (vg, gf)	£4.25
Chicken satay skewers, spicy peanut sauce & Thai salad (gf)	£6.50
Cornish crab cakes, lime mayonnaise	£7.95
Chorizo & pork scotch egg with garlic aioli	£6.50
Tomato & burrata bruschetta, with shallots, chorizo & basil (v)	£7.50

## Baguettes

BBQ brisket baguette, gherkins, tomato & slaw	£7.95
Grilled chicken & aioli baguette, gem & slaw	£7.95
Beer battered haddock & tartare sauce baguette, gem & slaw	£7.95

## Mains

Beer battered haddock, twice cooked chips, crushed peas & tartare sauce (gf)	£10.95/£14.95
Red Lion beef burger, BBQ brisket & smoked applewood cheddar, BBQ sauce, gem, tomato, gherkins, brioche bun, slaw & fries (gf)	£14.95
Chicken, ham hock & leek pie, mash, seasonal greens & tarragon sauce	£17.25
Seared fillet of chalk stream trout, jersey royals, samphire, seaweed & chive butter (gf)	£16.95
Steak, ale & stilton pie, mash, seasonal greens & red wine gravy	£17.25
Butter chicken curry with basmati rice, poppadom, mango chutney & coriander (gf)	£13.95
Pan seared duck breast, duck spring roll, potato rosti, pak choi & five spice duck sauce	£17.95
Red Lion falafel burger, red pepper hummus, gem, tomato, gherkin, brioche bun, slaw & fries (v, gf)	£13.95
28 day dry aged 10oz sirloin steak, twice cooked chips, roasted vine tomatoes, field mushroom & rocket garnish (gf). Add peppercorn sauce - £3 or garlic butter - £1	£24.95
Thai green vegetable curry, basmati rice, shrimp cracker (vg, gf). Add grilled chicken breast - £4	£13.95

## Specials

Roasted lamb rump with a Moroccan couscous, pomegranate, onion & crispy chickpea salad	£21.95
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## Extras

Jersey royal potatoes in minted butter	£3.50	Spring vegetables	£3.50
Twice cooked hand cut chips/ Skinny fries	£3.50	Mixed leaf summer salad	£3.50

## Desserts

Miso caramel & chocolate tart, chantilly cream & chocolate soil	£6.75
Ginger sponge, clotted cream & ginger butterscotch sauce	£6.50
Lemon posset, raspberries, rosemary & lemon shortbread finger (gf)	£6.50
Apricot tarte tatin with earl grey ice cream	£6.50
Duo of cheese, Snowdonia black bomber & Bath soft, quince jelly, Millers toasted biscuits, grape & celery herb salad (gf, v)	£7.50

## Coffee

Espresso martini	£9.00
Affogato & biscotti (vg, gf)	£4.50
Espresso/ Americano	£2.30
Cappuccino/ Latte/ Flat white	£2.70

VG – a vegan option is available    V – a vegetarian option is available    GF – a gluten free option is available