

March Menu

Starters.....

Home-made bread and butter £4.50 Gordal Olives £4.50

Crispy squid passion fruit & chilli sauce £8.00

Chinese crispy, sticky chicken wings with Asian slaw £7.50

Smoked haddock and chive aranchini, Romesco sauce, parmesan & parsley oil £8.75

Today's soup £6.95

Cured meat board, a selection of cured meats, toasted sourdough bread £11.50

Cod cheeks, chorizo, potato & tomato salsa, avocado puree & fennel £9.50

Roast fish soup, Gruyere cheese, saffron mayonnaise, sour dough croutons £10.00

Chicken liver parfait, toasted brioche, caramelized pear & madeira jelly £9.00

Charred tenderstem broccoli, celeriac puree, salt baked celeriac, baby onions, hazlenuts & a mushroom broth £8.00

Mains.....

Pork tenderloin, malt glazed pigs cheek, butternut squash puree, butternut & black pudding terrine, Cavalo Nero £21.00

Rib eye steak with slow cooked tomato, field mushrooms, chips, peppercorn sauce £25.50

Fish and Chips, crushed peas, Tartar sauce £17.00

Red Lion burger, minced rump of beef, Jonathan Crump's Single Gloucester cheese, bacon, white onion confit, homemade tomato chutney £16.50

Fillet of seabream, tomato, celeriac & samphire risotto, shellfish & clam sauce £25.50

Miso glazed Hispi cabbage, roast cauliflower, spring onions & sesame £17.00

Cumberland sausage & mash with onion gravy & crispy onions, tenderstem broccoli £15.50

Roast haunch of venison, venison fritter, cauliflower puree red chicory £24.00

Puds.....

Pineapple tart tatin, coconut sorbet £8.50

Sticky toffee pudding, walnut & caramel sauce, poached pear, Tonka bean ice cream £8.50

Dark chocolate delice, miso ice cream. Savoury granola £9.00

Lemon custard, raspberry sorbet, short bread, poppy seed meringue £8.50

Selection of home-made icecreams, honey comb & marshmallows £7.50

Selection of British cheeses, chutney, celery, crackers and home-made sourdough £11.00

Champagne & Sparkling 175 250 Bottle

Romeo Prosecco, Colli Vietini, Italy 5.95 29.00

White

Chardonnay, The Last Stand Australia 5.90 8.40 25.50

Pinot Grigio, Tanti Petali, Italy 4.75 6.80 20.00

Sauvignon Blanc, Painted Wolf, South Africa 5.00 7.15 21.00

Viognier, Guillaume Aurele France 28.00

Muscadet de Sevre, sur lie,, Chereau Carre 28.00

Rose

Pinot Grigio blush, Tanti Petali Italy 4.80 6.85 21.00

Red

Merlot, Afrikan Ridge South Africa 5.25 7.50 22.50

Shiraz, Home Farm, Australia 5.70 8.60 24.00

Pinot Noir Terra Mater Chilean 6.05 8.65 26.00

Malbec, La Bonita Reserve, Argentina 6.75 9.65 29.00

Wines also available in 125 measure

Confit chicken & tarragon terrine, celeriac remoulade, pickled Arlingham gooseberries,
£8.25

Hoisin pork bao buns, carrot salad £8.50

Tempura courgette flower with feta & pine nuts & a courgette puree £10.00

Cured meat board, a selection of cured meats, toasted sourdough bread £11.50

Katsu chicken burger, pickled cabbage, crispy shallots, chips £16.75