

THE RED LION

SET MENU

SEPTEMBER 2019

STARTERS

HOMEMADE SOUP OF THE DAY

crusty bread & butter

CHORIZO AND ROAST RED PEPPER ARANCINI

dressed rocket and parmesan salad

SALT AND PEPPER CRUSTED SQUID

scallions, red chilli peppers, sweet chilli sauce

CHICKEN LIVER & BRANDY PARFAIT

apple and cider chutney, warm toasts

MAINCOURSES

CHAR GRILLED ROSEMARY CHICKEN FILLET BURGER

sriracha chilli mayonnaise and skinny fries

AUTUMN VEGETABLE AND COCONUT CURRY

black cardamom and cumin rice, naan bread

CORNED BEEF HASH TOPPED WITH CHEESY POTATOES

crusty bread and butter

BEER BATTERED HADDOCK FILLET

thick cut chips, pea puree & tartare sauce

DESSERTS

CREME BRULEE

blackcurrant compote on the side

RICH CHOCOLATE TART

raspberry compote, freshly whipped cream

3 CHOCOLATE TRUFFLES

your choice of our delicious coffee or tea

A SLICE OF STILTON AND CHEDDAR

jacobs biscuits, apple & cider chutney

SIDES:- 3.50 EACH

125 ML HOUSE WINE / 125 ML HOUSE PROSECCO /
CHIPS / FRESH VEGETABLES / ONION RINGS / HOUSE
SALAD / CRUSTY BREAD / SWEET POTATO FRIES /
PEPPERCORN SAUCE

TWO COURSES 13

THREE COURSES 17

**COFFEE AND TEA ARE ALSO AVAILABLE
PLEASE ASK YOUR SERVER**

LUNCH MON-SAT 12 NOON UNTIL 2:30PM
DINNER TUE-THU 6:00PM UNTIL 9:00PM