

THE RED LION

SET MENU

MAY 2019

STARTERS

HOMEMADE SOUP OF THE DAY

crusty bread & butter

CHICKEN LIVER & BRANDY PARFAIT

apple & cider chutney, warm toast

PRAWN & AVOCADO SALAD

marie rose sauce, crusty bread

SALT & PEPPER SQUID

red chilli and spring onions, sweet chilli dipping sauce

MAINCOURSES

SPICY LAMB BURGER

gem, cucumber & mint mayonaise, soft brioche bap, sweet potato fries

BEER BATTERED HADDOCK FILLET

chunky chips, pea puree & tartare sauce

SUMMER VEGETABLE PENNE

basil pesto, rocket, garlic toast

HOME COOKED HONEY GLAZED HAM

parsley sauce, hot buttered new potatoes & peas

DESSERTS

GOOEY CHOCOLATE BROWNIE ICE CREAM SUNDAE

CREME BRULEE

something fruity on the side

MATURE CHEDDAR & CREAMY STILTON CHEESE

jacobs biscuits, apple & grampy's pear chutney

3 CHOCOLATE TRUFFLES

your choice of our delicious coffee or tea

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**