

THE RED LION

SET MENU

JUNE 2019

STARTERS

HOMEMADE SOUP OF THE DAY

crusty bread & butter

CHICKEN LIVER & BRANDY PARFAIT

apple & cider chutney, warm toast

SMOKED SALMON, CELERIAC & FENNEL SALAD

dill dressing, crusty bread

HAM HOCK CROQUETTES

truffled pea puree, dressed rocket

MAINCOURSES

CRISPY BEEF SALAD

gem salad, red chillies, and spring onions, sweet chilli dressing

BEER BATTERED HADDOCK FILLET

chunky chips, pea puree & tartare sauce

THYME SCENTED ROAST FIELD MUSHROOM AND GOATS

CHEESE BURGER

beetroot relish & sweet potato fries

CHICKEN PARMIGIANA

tomato & basil pasta, freshly shaved parmesan, red onion salsa

DESSERTS

SALTED CARAMEL AND PECAN 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