

March Sundays

Starters

homemade soup of the day, crusty bread

slices of oak smoked salmon, crusty bread, caper crème fraiche.

chicken liver & brandy parfait, apple and brandy chutney warm toasts

pan fried garlic king prawns, spicy mango dipping sauce crusty bread

crispy brie wedge, pesto & honey dressing, toasted pine nuts, radicchio salad

Roasts

roast sirloin of beef, homemade yorkie, horseradish sauce

12 hour slow cooked pork belly, crackling, apple sauce

Roast chicken supreme, pig in a blanket, sage stuffing

roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables

Mains

The red lion buttered chicken curry, black cardamom and cumin rice,
carrot and coriander salad, sweet potato & butternut samosa (contains nuts)

butternut & chestnut mushroom wellington, veggie roast potatoes, fresh vegetables
and vegetarian gravy

halloumi & chargrilled Mediterranean vegetable burger
peppered brioche bap, harissa mayonnaise, skinny fries

Desserts

Sticky toffee pudding , clotted cream ice cream, toffee sauce

vanilla cheesecake, red berry sauce, freshly whipped cream

traditional lemon posset, raspberry compote

traditional crème brulee, something fruity on the side, homemade shortcake biscuit

cheeseboard:-oxford blue, black bomber cheddar, jacobs biscuits, apple chutney

dessert wine, port, coffee selection and specialty teas available

1 Course 15.

2 Course 20.

3 Course 25.