



## **STARTERS**

**Slow cooked lamb and crisp vegetable spring roll.**

Butternut puree, honey & sesame dressing **7.5**

**Homemade soup of the day**

Warm crusty bread and butter **6.5**

**The Red Lions own chicken liver parfait**

Autumn fruit chutney, warm barragallaga toasts **7**

**Fish board** Oak smoked salmon, smoked mackerel and chive pate, salt and pepper crusted squid, sweet chilli dipping sauce, crusty bread. **8**

**Spicy vegan cauliflower bites 6.5**

vegan mint and cucumber & coconut " raita "

**Crispy Somerset brie, fresh basil pesto**

Heritage tomatoes, toasted pine nuts ,drizzled with welsh honey **7.5**

## **MAIN COURSES**

- Please see our specials board for the catch of the day -

**Home beer battered haddock fillet**

pea puree, tartare sauce, thick cut chips **13.5**

**Our own katsu spiced vegan burger**

Gem brioche bap, crisp salad, carrot & coriander chutney,  
side of tempura vegetables **12.5**

**Chestnut mushroom, lentil & walnut bolognese**

Tagliatelle, garlic toast & freshly shaved parmesan (can be made as a vegan option ) **12.5**

**Chicken & chestnut mushroom risotto**

Chorizo arancini, white truffle oil, freshly shaved Parmesan **14**

**Tandoori chicken in our smooth butter sauce (gf )**

Cumin scented rice, carrot, coriander & peanut salad, homemade onion bhaji **14.5**

**12 hour slow cooked pork, salt and pepper crackling (gf)**

Dauphinoise potatoes, fresh vegetables, pan gravy **16**

**Chargrilled 6oz Red Lion beef burger**

brioche bap, bacon & shallot jam, Monterey jack cheese, onion rings & skinny fries **13.5**

**10oz Chargrilled Rib eye steak 20**

**8oz Chargrilled bistro rump 18**

Served with thick cut chips, grilled tomato, grilled flat mushroom, onion rings and  
creamy peppercorn sauce

**SIDES 3.5 each**

Thick cut chips / Skin on skinny fries / Halloumi chips ( 4.5)

Fresh Vegetables / Onion rings / House salad / Crusty bread & butter oil & balsamic