



Dinner

STARTERS

Homemade soup of the day Warm crusty bread and butter 7

Chicken liver parfait, fruit chutney, warm barragalaga toasts 7.5

Fish board Oak smoked salmon, smoked mackerel and chive pate, salt and pepper crusted squid, sweet chilli dipping sauce, crusty bread. 8.5 **add a portion of fries 11.5**

Seabass and crab fishcakes, pea hollandaise, crispy leeks 8.

Crispy Somerset brie, heritage tomatoes, fresh basil pesto, toasted pine nuts, drizzled with welsh honey 8

Chicken Caesar Salad, freshly shaved parmesan, anchovies, croutons, cos lettuce and our new recipe caesar dressing 8.5

MAIN COURSES

Home beer battered haddock fillet, pea puree, tartare sauce, thick cut chips 14

Pan seared Sea bass fillets, garlic king prawns, noodles, vegetable ribbons, thai coconut broth 18.5

Spicy Vegan “no chicken“ fillet burger, vegan brioche bap, crisp salad, vegan mayo, and a side of skinny fries 13.

Chestnut mushroom, lentil & walnut Bolognese

Tagliatelle, garlic toast & freshly shaved parmesan 13

Tandoori chicken in our smooth butter sauce (gf)

Cumin scented rice, carrot, coriander & peanut salad, pea & potato samosa 15

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

Dauphinoise potatoes, fresh vegetables, pan gravy 16.5

Chargrilled 6oz Red Lion beef burger

brioche bap, crispy bacon, Monterey jack cheese, onion rings & skinny fries 14

Roast Salmon or Roast chicken supreme Caesar Salad, freshly shaved parmesan, anchovies, croutons, cos lettuce & our new recipe caesar dressing 14.5

8oz Chargrilled medallions of bistro rump, black garlic and truffle sauce

Served with thick cut chips, grilled tomato, onion rings 18.5

PIZZA

Vegan - garlic mushroom & red pepper 12.5

Home roast chicken - sweetcorn, chorizo 12.5

Meat feast - pork meatballs, smoked bacon, pepperoni, roast chicken 12.5

SIDES 3.5

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

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