



# 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**

**Miso Chicken**, Salad Ribbons, Sriracha Mayonnaise. 7.5

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

**Smoked Haddock & Prawn Fishcake**, Cheddar & Mustard Sauce Soft Poached Egg 8

## MAIN COURSES

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

**Thai spiced hake fillet**, crab & prawn spring roll, braised rice, fennel & cucumber salad, mango & coriander jam 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, homemade onion bhaji 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** dauphinoise potatoes, fresh vegetables, chorizo & pea sauce 17

**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, pepperoni 12.5

**Beef fajita** – strips of sirloin, red & green peppers, red onions 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