

The Red Lion

October Menu

While you wait

Espresso Martini – The ultimate pick me up! Vanilla vodka & slightly sweetened cold brew espresso	£8.95
Mojito – From Cuba with love. Premium white rum, lime juice, fresh mint & sugar syrup	£8.95
Cosmopolitan – the New York classic. Citrus vodka, triple sec, cranberry and lime juice	£8.95
Elderflower Fizz – bottle green elderflower cordial shaken with mint & raspberries topped with soda	£4.25

Nibbles - order individually or choose any 4 served with fries £25

Halloumi fries, tomato salsa dip (v) £5.50	Crispy chicken with sticky chilli jam (s) £7.00
Cauliflower popcorn, harissa mayo (gf vg) £5.25	Stonebaked garlic and mozzarella Pizzette (v) £7.00
Salt and pepper crusted squid; sweet chilli sauce (v) £6.50	Vegan meat balls, tomato & basil sauce (vg) £6.50
Nocellara olives (gf, vg) £4.50	

Starters

Homemade Thai carrot, coconut & coriander soup, warm crusty bread & salted butter (vg) (gf available)	£7.00
Smoked mackerel pate with slices of oak smoked salmon, warm toasts & salted butter (gf available)	£7.50
Somerset brie, toasted pine nuts, plum tomatoes, basil pesto and a drizzle of honey (gf available) (n)	£8.00
Crispy duck bonbons, hoisin sauce, salad ribbons (df)	£8.00
Fricasse of Chestnut mushrooms, toasted sourdough crumpet, freshly shaved parmesan, pancetta croutons	£7.00

Mains

Vegan Szechuan Beef, sticky coconut rice, tender stem broccoli (vg gf n)	£14.50
Crispy halloumi burger, toasted brioche, crisp salad, red pepper hummus, sweet potato fries (v)	£13.00
Pan seared seabass fillet, prawn & chorizo paella, tomato & harissa salsa (gf)	£18.00
Crispy beer battered Cod fillet, thick cut chips, pea puree, & tartare sauce (gf available)	£14.00
Pan fried garlic & thyme chicken supreme, chestnut mushroom risotto, basil pesto (n gf)	£16.00
12-hour slow cooked pork, salt & pepper crackling, dauphinoise potatoes, vegetables, pan gravy (gf)	£16.50
Pan fried calves' liver, creamy mashed potatoes, crispy bacon, pan gravy & onion rings (gf available)	£15.00
Charred 8oz beef burger, soft bap, crisp salad, Monterey jack cheese, smoky bacon mayo, onion rings (gf available)	£14.50
Medallions of Bistro rump steak, Dijon mustard sauce, thick cut chips, grilled tomato & onion rings (gf available)	£18.50

Sides

Thick cut chips	£3.50	Fresh vegetables	£4.00	Crusty bread with butter	£3.50
Skinny fries	£3.50	Onion rings	£4.00	House salad	£4.00
Sweet potato fries	£4.50	Halloumi chips, tomato salsa	£5.50		

(gf) gluten free (gf available) this dish can be modified to be gluten free

(df) dairy free (v) vegetarian (vg) vegan (n) contains nuts (s) contains sesame seeds

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Sandwiches (lunchtimes only)

Pan fried Fillet steak & Philadelphia ciabatta, red onion marmalade, skinny fries	£10.95
Oak smoked salmon & prawn open sandwich on malted wheat bread, marie rose sauce, skinny fries	£8.95
Vegan smoked Applewood, spicy tomato jam, marmite scented onions, toasted bloomer, skinny fries (vg)	£7.95
Roast chicken, freshly made basil pesto and cheddar ciabatta (n)	£8.95

12-inch hand rolled Pizza

Chilli roast butternut squash, spinach, chestnut mushrooms & vegan mozzarella (vg)	£12.50
Prosciutto ham, chorizo, goat's cheese & mozzarella	£14.50

Puddings and Cheese

Bramley apple & cinnamon crème brulee, home baked shortcake (v gf available)	£6.95
Ella's kinder chocolate brownie, clotted cream ice cream & chocolate sauce	£6.95
Vegan & gluten free salted caramel brownie, "cream" & chocolate sauce (v gf)	£6.95
Lemon tart, charred Italian meringue, berry compot, whipped cream	£7.95
Cheese board, rich & creamy Devon blue cheese, mature cheddar cheese, Jacobs's biscuits & apple chutney (v)	£7.95

Coffees and Hot Drinks

Latte	£2.70	Espresso	£2.10
Cappuccino	£2.60	Double Espresso	£2.60
Flat White	£2.60	Selection of tea	£2.50
Americano	£2.50	Hot Chocolate	£2.50
Mocha	£2.85	Liqueur coffee	£5.95