

STARTERS

<u>Homemade soup of the day</u> 	4.95
Freshly made daily, with a warm crusty roll	
<u>Crispy whitebait</u>	4.95
Floured and fried, with tartare sauce and salad garnish	
<u>Breaded mushrooms</u> 	4.95
With garlic mayonnaise and salad garnish	
<u>Wild mushrooms</u> 	5.95
Pan fried in a Stilton sauce on granary toast	
<u>Homemade Scottish salmon & dill fishcakes</u>	5.95
Pan fried and served with lemon and sweet chilli dressing	
<u>Coarse Farmhouse pate</u>	5.95
With caramelised red onion chutney and granary toast	
<u>Prawn cocktail</u>	6.95
Flavoursome Greenland prawns with Marie Rose sauce, paprika, red onion, Iceberg lettuce, lemon, and buttered granary bread	
<u>Marinated chicken wings</u> 	6.95
With your choice of barbeque or piri piri sauce and salad garnish	
<u>Battered lollipop king prawns</u>	6.95
Lightly battered to order, with sweet chilli mayonnaise, salad garnish, and lemon	

TO SHARE

<u>Baked Camembert</u> 	11.95
With cranberry sauce and toasted ciabatta bread	
<u>Fish platter</u>	13.95
Homemade salmon & dill fishcakes, wholetail scampi, fried sea bass, cod skewers, whitebait, and lightly battered lollipop king prawns, with tartare sauce, sweet chilli mayonnaise and lemon	
<u>BBQ board</u>	14.95
Ribs, chicken wings, breaded sausage roll, mini pork pie, coleslaw, and corn on the cob, with barbeque sauce	

MEAT DISHES

<u>Homemade beef lasagne</u>	10.95
With a green salad and mini dough balls in garlic butter	
<u>Homemade chilli con carne</u>	10.95
With long grain rice, tortillas, and sour cream	
<u>Honey glazed gammon</u> 	11.95
With grilled pineapple, fried egg, and hand cut chips	
<u>Homemade meat pie of the day</u>	12.95
With mashed potatoes, steamed vegetables, and gravy	
<u>Chicken & chorizo jambalaya</u> 	12.95
Marinated in house with tomatoes, onions, peppers, garlic, herbs, cajun & chilli spices, and mixed with long grain rice	
<u>Barbeque ribs</u> 	12.95
Slow cooked in house with our own BBQ sauce, coleslaw, and hand cut chips	
<u>Stuffed chicken fillet</u> 	12.95
Stuffed with Brie and wrapped in bacon; with mashed potatoes and steamed vegetables in a creamy white wine sauce	
<u>Lamb shank</u> 	14.95
Slow cooked in house with mashed potatoes and steamed vegetables in red wine dripping	
<u>10oz prime sirloin steak</u> 	19.95
Cooked to your taste with herb butter, vine cherry tomatoes, rocket, mushrooms and hand cut chips (For £1.50 each, add peppercorn or blue cheese sauce)	

BURGERS

<u>Homemade prime beef</u>	10.95
Made to our own recipe and in a brioche bun with burger sauce, gherkins, lettuce, tomato, onion, and hand cut chips (For £1 each, add cheese and/or bacon)	
<u>Chicken breast</u>	10.95
In a brioche bun with lettuce, mayonnaise, side salad, and hand cut chips	

BURGERS (Cont.d)

<u>BBQ pulled pork</u>	11.95
In a brioche bun with BBQ sauce, coleslaw, and hand cut chips	
<u>Cajun chicken breast</u>	11.95
In a brioche bun with lettuce, mayonnaise, side salad, and hand cut chips	

FISH DISHES

<u>Wholetail scampi</u>	10.95
With peas, hand cut chips, tartare sauce, and lemon	
<u>The famous homemade Red Lion fish pie</u> 	10.95
With mashed potatoes, melted cheese, and steamed vegetables	
<u>Fish & chips</u>	11.95
Lager battered to order with peas, hand cut chips, tartare sauce, and lemon	
<u>Baked salmon fillet</u> 	13.95
Topped with a herb crust, and with Hasselback potatoes, asparagus, green beans, and cherry tomatoes in a creamy white wine and lemon sauce	
<u>Sea bass fillets</u> 	13.95
With crispy sliced potatoes, homemade pesto, asparagus, spinach, and sun dried tomatoes	

VEGETARIAN DISHES

<u>Homemade falafel burger</u>  	10.95
Cayenne & chilli spiced; in a vegan bun with vegan mayonnaise, gherkins, lettuce, tomato, onion, and hand cut chips	
<u>Homemade red lentil & spinach mild curry</u>  	10.95
Cooked with coconut milk, ginger, garlic, courgettes, onions, and peas; with long grain rice and poppadums (For £3 each, add chicken and/or king prawns)	
<u>Homemade vegetarian pie</u> 	11.95
Mushrooms, Feta cheese, butternut squash, and spinach mixed in shortcrust pastry, with mashed potatoes, steamed vegetables, and vegetarian gravy	

SALADS

Caesar salad  	9.95
With lettuce, homemade Caesar sauce, and croutons (Add haloumi for £2 or chicken for £3)	

SIDES

Olives  	2.95
Homemade coleslaw 	2.95
Side salad  	2.95
Steamed vegetables  	2.95
Onion rings 	3.50
Garlic bread (with cheese) 	3.50, 3.95
Chips / Fries (with cheese)  	3.50, 3.95
Sweet potato fries  	3.95

CHILDREN'S

(All meals are 4.95 and come with mashed potatoes or hand cut chips and steamed vegetables or baked beans):

Burger, fish fingers, popcorn chicken, pizza, or sausages
Or Linguine with tomato sauce and parmesan cheese

SUNDAY MENU

(Standard portion 12.95, smaller/children's portion 9.95. For £1.50 each, add cauliflower cheese, pigs in blankets (4), extra vegetables, extra roast potatoes, or an extra Yorkshire pudding):

Chicken, Pork, Lamb, Beef
Homemade vegetarian pie 

SOFT DRINKS

(Diet) Coke, Fanta, Sprite can, fruit shoot or Pt Soda	1.80
Pt (Diet) Coke (Zero), Lemonade, J2O, Appletise, Red Bull	3.00
Still or sparkling water	1.80 (330ml) or 3.50 (750ml)
Pt fruit juice	3.50

BEERS & CIDERS

LAGERS

0% Peroni / Corona / Budweiser / Peroni 330ml	3.30, 3.50
Fosters	4.20
Amstel	4.40
Kronenbourg	4.50
Moretti	4.60

BITTERS & STOUTS

London Glory / St. Austell Tribute / SIBA Guest	4.20, 4.30
John Smiths Extra Smooth	4.20
Guinness	4.40

CIDERS

Strongbow Original	4.20
Strongbow Cloudy Apple	4.30
Bulmers / Kopparberg / no alcohol 500ml bottle	4.70

WINES (175ml, 250ml, Bottle)

(1-3 sweet, 4-6 fresh, 7-9 smooth, 10-12 intense)

RED WINES

Cabernet Sauvignon, Elevado, Chile (10)	4.65, 6.15, 16.95
Shiraz, Citrus Tree, Australia (9)	4.65, 6.15, 16.95
Merlot, Animos, Chile (9)	4.65, 6.15, 16.95
Malbec, Bodegas Santa Ana, Argentina (10)	19.95
Cotes du Rhone, Quatre Cépages, France (8)	21.95
Rioja, Ramon Bilbao Crianza, Spain (9)	22.95

ROSE WINES

Pinot Blush, Casa Da Rossa, Italy (4)	4.95, 6.45, 17.95
White Zinfandel, Desert Rose, USA (3)	5.15, 6.65, 18.50

WHITE WINES

Sauvignon Blanc, Elevado, Chile (4)	4.65, 6.15, 16.95
Chardonnay, Elevado, Chile (5)	4.65, 6.15, 16.95
Pinot Grigio, Casa Da Rossa, Italy (4)	4.95, 6.45, 17.95
Sauvignon Blanc, Mud House, NZ (4)	5.80, 7.45, 20.95
Rioja, Ramon Bilbao Monte Llano, Spain (5)	22.95

SPARKLING WINES

Prosecco, Vino Spumante, Italy (4)	6.95, 21.95
Champagne, Paul Langier Brut, France (5)	29.95

THE RED LION PUB & RESTAURANT

Traditional pub fayre that's simple and freshly made to delight our guests, whatever the occasion

A LA CARTE MENU



Please ask our staff about the various food offers available across the week, or for any food allergen information you may require

TEL. 01932 563 350

www.theredlionthorpe.co.uk