










## FOR THE TABLE

<u>Homemade olive, Ricotta, and Mozzarella pizzette</u> 	5.95
With mixed olives, roasted vine cherry tomatoes, and onions	
<u>Homemade baked Brie bites</u> 	5.95
In a light puff pastry with apricots, cranberries, pecans, and maple syrup	
<u>Stuffed wild mushrooms</u> 	5.95
With cream cheese, garlic, breadcrumbs, Parmesan cheese, and balsamic glaze	
<u>Baked Camembert</u> 	11.95
With toasted ciabatta bread and homemade plum & apple chutney	

## STARTERS

<u>Wild mushrooms</u> 	6.95
Trio of sliced mushrooms, pan fried in a Stilton sauce, on granary toast	
<u>Prawn cocktail</u>	6.95
Flavoursome prawns with Marie Rose sauce, paprika, red onion, lettuce, and buttered granary bread	
<u>Homemade goats' cheese tartlet</u> 	6.95
In a light shortcrust pastry with fried balsamic onions, roasted vine cherry tomatoes, and rocket	
<u>Homemade beef croquettes</u>	6.95
With mustard aioli and rocket	
<u>Marinated garlic and chilli king prawns</u>	6.95
Pan fried in olive oil with lemon and rustic bread	
<u>Homemade Scotch egg</u>	7.95
Wrapped in homemade sausage meat, coated in breadcrumbs, and served with balsamic glaze and pesto mayonnaise	
<u>Ham hock tower</u> 	7.95
With bubble & squeak patty, poached egg, mature Cheddar, and homemade honey & mustard dressing	


## MEAT DISHES

<u>Homemade chilli con carne</u>	11.95
With long grain rice, tortillas, and sour cream	
<u>Homemade beef lasagne</u>	11.95
With a green salad and garlic ciabatta	
<u>Homemade honey &amp; apple glazed pork belly</u> 	13.95
With Hasselback potatoes, sautéed greens, honey glazed carrots, homemade tomato passata, and lemon	
<u>Homemade stuffed chicken fillet</u> 	13.95
Stuffed with Ricotta cheese, chestnut mushrooms, and spinach; with herbed mashed potatoes, sautéed greens, and honey glazed carrots in a creamy white wine and shallot sauce	
<u>Breast of duck</u> 	14.95
Pan fried in a lightly spiced orange and cranberry sauce, with Dauphinoise potatoes, sautéed greens, and honey glazed carrots	
<u>Lamb shank</u> 	14.95
Slow cooked in house with herbed mashed potatoes, sautéed greens, and honey glazed carrots 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>BBQ breaded chicken breast</u>	13.95
Breaded in house and in a plain white bun with lettuce, mayonnaise, mild Cheddar, bacon, onion rings, BBQ sauce, salad garnish, and hand cut chips	
<u>Homemade prime beef</u>	13.95
Made to our own recipe and in a plain white bun with burger sauce, lettuce, tomato, mild Cheddar, bacon, onion rings, gherkin, salad garnish, and hand cut chips	














## FISH DISHES

<u>Wholetail scampi</u>	11.95
With peas, hand cut chips, tartare sauce, and lemon	
<u>The famous homemade Red Lion fish pie</u>	13.95
With mashed potatoes, melted Cheddar, sautéed greens, and honey glazed carrots	
<u>Fish &amp; chips</u>	13.95
Lager battered to order with peas, hand cut chips, tartare sauce, and lemon	
<u>Sea bass fillets</u> 	14.95
With crispy sliced potatoes, homemade pesto, asparagus, spinach, and sun dried tomatoes	
<u>Baked salmon fillet</u>	14.95
Topped with a herb crust, and with Hasselback potatoes, asparagus, broccoli, green beans, and cherry tomatoes in a creamy white wine and lemon sauce	

## VEGETARIAN & VEGAN DISHES

<u>Jambalaya</u>  	11.95
With tomatoes, onions, peas, peppers, garlic, herbs, and mixed with long grain rice. Please let us know if you would like this dish mild, or with medium, hot, or very hot spices. (Add chicken and/or king prawns for 3.00 each; or salmon or steak for 4.00)	
<u>Vegan burger</u> 	13.95
Homemade chick pea/aubergine/courgette/pepper patty in a plain white bun with lettuce, mayonnaise, vegan cheese, onion rings, portobello mushroom, salad garnish, and hand cut chips	

## SIDES


Side roll and butter 	1.00
Olives  	2.95
Side salad  	2.95
Sautéed vegetables  	2.95
Onion rings 	3.50
Garlic ciabatta bread (with cheese) 	3.50, 3.95
Chips / Fries  	3.50
Sweet potato fries  	4.50

## LIGHTER BITES

Loaded fries 8.95  
With either chilli, mild Cheddar, and sour cream; OR breaded chicken, bacon, mild Cheddar, and BBQ sauce

Steak sandwich 9.95  
Served to your taste with meat gravy and hand cut chips

Club sandwich 9.95  
Chicken, bacon, Cheddar, red onion, lettuce, mayonnaise and tomato in 3 slices of toasted granary bread with hand cut chips

Green salad  9.95  
With lettuce, rocket, cherry tomatoes, cucumber, red onion, mixed peppers, and croutons. Please choose your dressing from French, Caesar, balsamic & olive oil, or salad cream (Add Cheddar for 2.00; chicken or king prawns for 3.00; salmon or steak for 4.00)

Ploughmans' lunch 13.95  
Mature Cheddar, Brie, Stilton, gammon offcuts, mini pork pie, homemade Scotch egg, pickled onion, salad tomato, pickle, and apple served with a wedge of rustic uncut bread

## CHILDREN'S

Hot dog or breaded chicken or fish fingers or pizza 6.00  
(All meals come with mashed potatoes or hand cut chips and steamed vegetables or baked beans as you choose)

## SUNDAY MENU

(Standard portion 12.95, smaller portion 9.95. For 2.00 each, add cauliflower cheese, pigs in blankets (4), extra vegetables, extra roast potatoes, or an extra Yorkshire pudding):

Chicken, pork, lamb, beef, or homemade vegetarian pie

## SOFT DRINKS

(Diet) Coke, Fanta, Sprite can, fruit shoot or Pt Soda 1.80  
Pt (Diet) Coke (Zero), Lemonade, J2O, Appletiser, Red Bull 3.00  
Still or sparkling water 1.80 (330ml) or 3.50 (750ml)  
Fruit juice 2.00, 3.80

## BEERS & CIDERS

### LAGERS

0% Peroni / Corona / Peroni 330ml 3.40, 3.60  
Fosters 4.50  
Amstel 4.70  
Moretti 4.90  
Cruz Campo 5.00

### BITTERS & STOUTS

London Glory / St. Austell Tribute 4.50, 4.60  
John Smiths Extra Smooth 4.40  
Guinness 4.70

### CIDERS

Inch's Cider 4.80  
Thatcher's Haze 4.60  
(0%) Kopparberg / Old Mout 500ml bottle 4.80

## WINES (175ml, 250ml, Bottle)

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

### RED WINES

Cabernet Sauvignon, San Andres, Chile (10) 4.65, 6.15, 16.95  
Shiraz, Scenic Ridge, Australia (9) 4.65, 6.15, 16.95  
Merlot, San Andres, Chile (9) 4.65, 6.15, 16.95  
Malbec, Trivento, Argentina (10) 19.95  
Cotes du Rhone, Calvet, France (8) 21.95  
Rioja, Don Pavral, Spain (9) 22.95

### ROSE WINES

Pinot Blush, Delle Venezie, Italy (4) 4.95, 6.45, 17.95  
White Zinfandel, Highbridge, USA (3) 5.15, 6.65, 18.50

### WHITE WINES

Sauvignon Blanc, San Andres, Chile (4) 4.65, 6.15, 16.95  
Chardonnay, San Andres, Chile (5) 4.65, 6.15, 16.95  
Pinot Grigio, Delle Venezie, Italy (4) 4.95, 6.45, 17.95  
Sauvignon Blanc, Stoneleigh, NZ (4) 5.80, 7.45, 20.95

### 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](http://www.theredlionthorpe.co.uk)