



The Red Lion

Winter Menu

Food served 12.00noon to 2.30pm and 6.00pm to 9.00pm, Monday to Thursday and 12.00noon to 9.30pm Friday, Saturday and Sunday.

Nibbles

Grissini sticks, blue cheese dip, smoked almonds, marinated olives	£6.50
Bowl of olives	£3.50
Mixed breads with olive oil and balsamic	£2.95

Starters

Home made soup of the day with warm crusty bread	£5.50
Coriander crumbed skewered king prawns, soft-fried noodles – sweet chilli sauce	£6.75
Mushroom and confit onion bruschetta – stilton rarebit	£6.25
Smoked salmon, warm potato cake – sour cream and chives	£6.95
Ham hock, mustard and leek terrine, red onion jam – toasted brioche	£6.50
Baked garlic studded Camembert, spiced pear chutney – warm crusty bread	£6.50

Sandwiches

Hot steak, tomato, and horseradish on ciabatta	£6.50
Buffalo mozzarella and vine tomato on ciabatta	£5.95
Crayfish, rocket and lemon mayonnaise on ciabatta	£6.25
Smoked salmon, crushed black pepper and fresh lemon on granary bread	£5.95
Hand carved ham and whole grain mustard on granary bread	£5.95

Side Orders

Chips	small £2.50	large £3.50
New potatoes	£2.95	
Selection of vegetables	£2.95	
Mixed side salad	£2.95	
Tomato and onion salad	£2.95	
Rocket and Parmesan salad	£2.95	
Garlic bread	£2.95	

* Please see our daily specials board

Prix Fixe Menu

Available

Monday - Friday
12.00pm - 7.00pm

Prix Fixe Menu not available on Bank Holidays.

Please ask at the bar

2 courses - £12.50

3 courses - £15.50

Sunday Lunches

with all the trimmings
£13.95

Main Courses

Char grilled 8oz rump steak, grilled flat mushroom, vine roasted tomatoes – cracked black pepper and brandy sauce	£16.95
Lightly battered cod fillet, hand cut chips, mushy peas, caper berries and tartare sauce, served on the Red Lion Times	£13.95
Home made steak and Hook Norton pie with short crust pastry	£12.95
Slow-roasted free range belly pork, sautéed cabbage, chorizo – red wine jus	£13.95
Roasted whole seabass, caramelised fennel – mustard and tarragon butter	£15.95
Pan-fried calf's liver, confit onions, crispy bacon – Dijon and sage jus	£14.50
Duck leg cassoulet, morteau sausage, cannelloni beans, smoked bacon, rosemary and garlic	£14.95
Spinach and parmesan dumplings – tomato and red pepper coulis	£12.50
Roasted parma ham wrapped chicken breast with mascarpone, garlic, thyme and cream	£13.95

Sweets

Warm chocolate fudge cake, chocolate sauce – vanilla ice cream	£5.95
St Clements cream, topped with an orange and Grand Marnier jelly – lemon biscuit	£5.95
Steamed treacle sponge – custard	£5.95
Raspberry posset – chocolate and pistachio biscotti	£5.95
Selection of ice creams	£5.95
Selection of English cheeses; Cornish Yarg, Organic Blue Brie and Wigmore with homemade grape chutney, celery and biscuits	£6.95

All weights shown are approximate uncooked weights. Some of our dishes may contain nuts. Please discuss any particular dietary requirements when ordering.

Hot Drinks

Cafetière of coffee	small £2.95	large £3.95
Cup of filter coffee		£1.95
Café latte		£2.40
Espresso		£1.95
Cappuccino		£2.25
Double espresso		£2.95
Floater coffee		£2.55
Liqueur coffee		£3.75
Calypso • French • Irish		
Pot of tea/herbal infusions	small £2.20	large £2.95
Hot chocolate		£2.25
		with cream £2.55

*All served with our homemade shortbread



The Red Lion Wine List

	175ml By the Glass	250ml	Bottle
House Whites			
1 Cullinan View Chenin Blanc, Robertson (South Africa) Peach slices layered between juicy pears.	£3.55	£4.95	£13.95
2 Tierra Sauvignon Blanc, Maule Valley (Chile) Pale yellow with fresh fruit, citrus and mineral notes and a clean finish.	£3.80	£5.30	£14.95
3 Pinot Grigio delle Venezie, San Floriano (Italy) Delicate flavours of apples and pears on a refreshingly dry palate.	£4.15	£5.80	£16.50
4 Berri Estates Unoaked Chardonnay, SE Australia (Australia) A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£4.40	£6.10	£17.50
House Reds			
5 Fortant Cabernet Sauvignon, VdP d'Oc (France) No oak-ageing giving dry, rich, blackcurrant fruit aromas and flavours.	£3.55	£4.95	£13.95
6 Tierra Merlot, Maule Valley (Chile) Ripe blackberry aromas, smooth tannins and a subtle underlay of oak.	£3.80	£5.30	£14.95
7 Brookfield Reserve Shiraz-Mourvèdre (SE Australia) Plum and red cherry seasoned with black pepper.	£4.05	£5.60	£15.95
8 Don Jacobo Crianza Rioja Tinto, Bodegas Corral (Spain) Bright raspberry and sumptuous cherry aromas with a creamy barrique character.	£4.85	£6.80	£19.50
House Rosé			
9 Belvino Pinot Grigio Rosato di Pavia (Italy) Slightly drier in style, full of fresh summer berry fruit aromas.	£4.15	£5.80	£16.50
10 Southbank Estate Marlborough Sauvignon Blanc Rosé (New Zealand) A unique nose contrasting vibrancy with a burst of strawberries and raspberries.	£4.85	£6.80	£19.50
White Wines			
11 Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch (South Africa) Ripe and silky-smooth with rich guava fruit and honeyed character.			£17.45
12 Vidal Riesling, Marlborough (New Zealand) Lime and floral aromas combined with citrus fruit flavours.			£18.45
13 Blackstone Chardonnay, Monterey County (California) Crisp, lively acidity, delicious tropical fruit flavours, great depth and richness with a delicate touch of tasty oak.			£20.45
14 Frascati Superiore Vigneto Santa Teresa, Fontana Candida (Italy) Plenty of floral, citrus and almond notes on a refreshing, mineral palate.			£21.45
15 Vidal Sauvignon Blanc, Marlborough (New Zealand) Classically crisp and herbaceously intense with great complexity, a mingling of passion fruit and melon flavours.			£25.00
16 Chablis, Domaine Gilbert Picq et Fils (Burgundy) This is a dry, ripe Chardonnay of great style, with the gunflint characteristic for which the region is famous.			£28.00
17 Sonoma Cutrer, Chardonnay (California) Flavours of apple, pear and pineapple on a palate which finishes rich with a nutty, spicy, lightly oaked profile.			£40.00
18 Cloudy Bay Sauvignon Blanc, Marlborough (New Zealand) Pure striking flavours combining distinctive grassy aromas, surprising redcurrant spiciness and fresh lemon zest.			£38.00
Red Wines			
19 Finca Flichman Malbec Oak-Aged, Mendoza (Argentina) An extra mellowness from time in barrel blends well with the full-bodied, ripe berry character with a touch of spice.			£18.00
20 Berri Estates Shiraz, South-Eastern Australia (Australia) Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.			£19.45
21 Kleine Zalze Pinotage, Stellenbosch (South Africa) A deep-coloured wine with excellent berry fruit flavours and soft tannins.			£21.45
22 Veramonte Reserva Cabernet Sauvignon, Colchagua Valley (Chile) A luxurious ripe black cherry character, touches of sweet vanilla-oak and hints of cedarwood.			£23.45
23 Fleurie Les Muriennes, Thorin (Burgundy) The name Fleurie aptly describes the fresh, floral style of the wine.			£28.00
24 Cloudy Bay Pinot Noir, Marlborough (New Zealand) Aromas of cherries and wild sage flowers with layers of strawberry and toasty oak, over fine-grained tannins.			£42.00
25 Château Cissac, Cru Bourgeois Haut-Médoc (France) Generous blackcurrant sumptuousness and seductive cedarwood richness. A consistently reliable château.			£47.00
Champagne			
	1/2 Bottle (375ml)		Bottle
26 Mercier Brut, NV (France) Youthful elegance and a round, ripe, generous yet light character.			£32.00
27 Moët & Chandon Brut Impérial, NV (France) A blend of older reserves with young wines to ensure a consistent flowery aroma and warm biscuit hints.	£23.95		£42.00
28 Veuve Clicquot Yellow Label Brut, NV (France) Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.			£52.00
29 Moët & Chandon Rosé Impérial, NV (France) Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.			£62.00
Sparkling			
30 Pinot Grigio Cuvée Blanc Brut, Sant Orsola, NV (Italy) Refreshing apple and pear fruit, backed by plenty of fizz.			£18.00
31 Prosecco-Raboso Rosé, Sant Orsola, NV (Italy) Attractive strawberry and forest fruits with a touch of sweetness on the sparkling finish.			£19.00
Dessert Wines			
	125ml	1/2 Bottle	
32 Concha y Toro Late Harvest Sauvignon Blanc Sumptuous, soft and sensual, fresh sweet white - papaya, peach, raisins and honey.	£4.80		£13.95
33 Brown Brothers Late Harvest Orange Muscat and Flora, Victoria (Australia) A wonderfully light, floral aroma and sweet, grapey palate.			£15.50
		Bottle (500ml)	
34 Recioto Di Valpolicella Classico, Bolla (Italy) A sweet wine showing a mixture of wild cherry, raspberry, plum and vanilla with dark chocolate.			£31.50

Robert Mondavi

Woodbridge Shiraz

A shiraz that bursts with layers of black cherry, blueberry and plum, with nuances of dark chocolate and crushed spice on a velvety finish. The blend includes about 7% of other varieties such as Cabernet and the white grape Voignier, occasionally mixed with Syrah in the Rhône Valley to increase the wines complexity.

Woodbridge Chardonnay

In order to increase the wines complexity, a small percentage of Sémillon is included in the blend. The flavours are well integrated with slightly spicy notes to the palate. Displaying lifted citrus and tropical fruit on the nose, the palate exhibits bright, zesty citrus fruit coupled with peach and nectarine backed by cream on the finish.

175ml Glass - £4.25
250ml Glass - £5.95
Bottle - £17.50

Soft Drinks



Coca Cola / Diet	1/2 pint	£1.30
Lemonade	1/2 pint	£1.30
Appletiser	275ml	£1.90
Fruit juice Selection available	200ml	£1.80
Bitter lemon • Tonic / Slimline		
Ginger ale • Ginger beer	200ml	£1.80

**All wines and vintages subject to availability*

All of our house wines are available in 125ml measures on request