

The Red Lion Spring Menu

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

*Please see our daily specials board

Nibbles

Grissini sticks, blue cheese dip, smoked almonds, marinated olives	£6.25
Bowl of olives	£3.50
Mixed breads with olive oil and balsamic	£2.95

Starters

Homemade soup of the day with warm crusty bread	£4.95
Bresaola with rocket, Reggiano Parmesan and lemon olive oil	£6.75
Coriander crumbed king prawns, Thai style noodles and sweet chilli sauce	£6.95
Twice baked smoked salmon soufflé with fresh dill and crème fraiche	£6.95
Vine tomato and buffalo mozzarella salad with basil pesto dressing	£6.25
Pork, apricot and pistachio terrine with celeriac and apple remoulade	£5.95

Main Courses

Fillet steak, roasted cherry tomatoes, watercress and peppercorn sauce	£20.95
Lightly battered cod fillet, hand cut chips, mushy peas, caper berries and tartar sauce, served on the Red Lion Times	£14.95
Homemade steak and Hook Norton pie with short crust pastry	£12.50
Grilled organic salmon with chargrilled asparagus, poached egg and horseradish Hollandaise	£13.50
Pan fried calf's liver, spring greens, pancetta lardons and shallot gravy	£14.95
Slow braised collar of pork, crackling, spinach and a cider cream sauce	£13.95
Roasted corn-fed chicken breast, with maple roasted baby vegetables and a garlic and thyme jus	£13.95

Continued...

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 - £11.95

3 courses - £14.95

Sunday Lunches

with all the trimmings

£12.95

Main Courses Continued

Chargrilled marinated lamb kebabs with greek salad, tzatziki and warm pitta bread	£13.95
Parmesan and herb crumbed veal escalope, portobello mushrooms, and mustard cream sauce	£15.95
Bruschetta of chargrilled, vegetables, olive tapenade, lemon and oregano flavoured goats cheese and a roast tomato coulis	£12.50

Sweets

Marbled white and dark chocolate terrine with chocolate sauce	£5.95
Steamed spotted dick with custard	£5.95
Raspberry posset with double chocolate and pistachio biscotti	£5.95
Warm cherry bakewell tart with clotted cream	£5.95
Coconut pavlova with Chantilly cream, mango and passion fruit	£5.95
Selection of ice creams	£5.50
Selection of English cheeses; Cotswold organic blue veined brie, smoked Oakwood cheddar, Cornish Yarg with homemade grape chutney, celery and water biscuits	£6.95

Sandwiches

Hot steak, tomato, and horseradish on ciabatta	£6.25
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 £1.95 large £2.95
New potatoes	£2.95
Seasonal vegetables	£2.95
Mixed side salad	£2.95
Tomato and onion salad	£2.95
Rocket and parmesan salad	£2.95
Garlic bread	£2.95

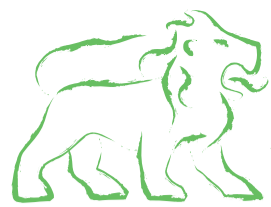
Hot Drinks

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 Calypso • French • Irish	£3.75
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

All weights shown are approximate uncooked weights

Some of our dishes may contain nuts please discuss any particular dietary requirements when ordering



The Red Lion Wine List

	175ml By the Glass	250ml	Bottle
House Whites			
1 Cullinan View Chenin Blanc, Robertson (South African) Light, fresh and creamy peach flavour.	£3.00	£4.30	£11.95
2 Tierra Sauvignon Blanc, Maule Valley (Chile) Crisp dry and zesty.	£3.25	£4.65	£12.95
3 Pinot Grigio delle Venezie, San Floriano (Italy) Fresh dry apple and pear.	£3.85	£5.30	£14.95
4 Berri Estates Unoaked Chardonnay, SE Australia (Australia) Fresh and ripe crisp lemons.	£4.00	£5.60	£15.95
House Reds			
5 Montemarino Barbera del Piemonte, Sant Orsola (Italy) Fresh and fruity.	£3.00	£4.30	£11.95
6 Tierra Merlot, Maule Valley (Chile) Ripe, peppery, bright berries.	£3.25	£4.65	£12.95
7 Outback Chase Shiraz-Cabernet, SE Australia (Australia) Rich blackberry and raspberry.	£3.85	£5.30	£14.95
8 Don Jacobo Crianza Rioja Tinto, Bodegas Corral (Spain) Silky, smooth raspberry and cream.	£4.25	£6.15	£17.95
House Rosé			
9 Belvino Pinot Grigio Rosato di Pavia (Italy) Fresh summer fruit.	£3.85	£5.30	£14.95
White Wines			
10 Accademia del Sole Viognier, Calatrasi (Italy) Classic peach and apricot.			£14.95
11 Vidal Estate Riesling, Marlborough (New Zealand) Lime and floral aromas with minerally citrus flavours produce a refreshing off-dry finish.			£15.95
12 Blackstone Chardonnay, Monterey County (USA) Crisp and lively, tropical fruit.			£19.95
13 Casa La Joya Reserve Gewürztraminer, Colchagua Valley (Chile) Spicy lychee and peach, a touch of sweetness.			£21.00
14 Vidal Estate Sauvignon Blanc, Marlborough (New Zealand) Classic, crisp herbaceous passionfruit and melon.			£22.75
15 Chablis, Domaine Gilbert Picq et Fils (France) A dry, flinty Chablis with great varietal character.			£24.95
16 Louis Jadot Bourgogne Chardonnay Couvent des Jacobins Elegant and fresh with lovely weight of fruit, creaminess and very subtle oak.			£27.50
17 Pouilly-Fumé Cuvée du Troncsec, Joseph Mellot (France) Gunflint, gooseberry, creamy fullness.			£27.95
18 Meursault, Louis Jadot (France) Pineapple and rich, toasted nuttiness.			£58.50
Red Wines			
19 Pinot Noir del Veneto, Munro (Italy) Ripe cherry and red berry.			£14.95
20 Berri Estates Shiraz, SE Australia (Australia) Blackberry and cherry with light vanilla.			£15.95
21 Kleine Zalze Pinotage, Stellenbosch (South Africa) Deep-coloured with excellent berry fruit flavours and soft tannins.			£16.95
22 Veramonte Reserva Cabernet Sauvignon, Maipo Valley (Chile) Luxurious black cherry and blackberry fruit.			£19.95
23 Fleurie Les Muriennes, Thorin (France) Freshly floral delicate ripe strawberry.			£24.75
24 Louis Jadot Bourgogne Pinot Noir Couvent des Jacobins Lovely purity of raspberry and cherry fruit and smooth tannins with just a hint of spicy oak.			£27.50
25 Beaune 1er Cru Les Theurons, Domaine Louis Jadot (France) Aromatic red berry and vanilla cream.			£59.50
Champagne			
26 Mercier Brut (France) Good ripe fruit and bubbles.		1/2 Bottle	Bottle (375ml) £29.50
27 Moët & Chandon Brut Impérial (France) Flowery aroma, a long, biscuity flavour.	£22.75		£39.50
28 Veuve Clicquot Yellow Label Brut (France) Rich and dry with great depth.			£48.95
29 Moët & Chandon Brut Rosé (France) A wonderful, fresh floral style.			£56.75
Sparkling			
30 Pinot Grigio Cuvée Blanc, Sant Orsola (Italy) Refreshing apple and pear fizz.			£15.95
31 Prosecco-Raboso Rosé, Sant Orsola (Italy) Sparkling strawberry and forest fruits.			£16.95
Dessert Wines			
32 Bowen's Folly Noble Late Harvest Riesling, Robertson (South Africa) Sweet and luscious with classic botrytis flavour and crisp, ripe acidity.		125ml	Bottle (375ml) £12.95
33 Brown Brothers Late Harvest Orange Muscat and Flora, Victoria (Australia) A wonderfully light, floral aroma and sweet, grapey palate.	£5.00		£14.50
34 Recioto Di Valpolicella Classico, Bolla (Italy) Wonderful mixture of wild cherry, raspberry, plum and vanilla, rich with a hint of port like character.			Bottle (500ml) £30.00

Lisa & Sarah's choice

Boschendal Pavillion Chenin Blanc-Viognier, 2008/9

Straw-gold with concentrated stone-fruit and pineapple aromas that are mirrored on an aromatic palate that finishes with a refreshing lemon peel twist. The blend is 80% Chenin Blanc and 20% Viognier and the wine is unoaked.

Boschendal Pavillion Shiraz-Cabernet Sauvignon, 2007/8

This ripe, plum coloured wine has upfront pepper and mulberry aromas. Friendly tannins and a lingering, juicy aftertaste. After fermentation it is matured in a combination of steel tank and fourth-fill oak hogsheads before blending and bottling.

Will complement most foods.

175ml Glass - £4.50

250ml Glass - £6.50

Bottle - £19

Spring
into
Summer!

**Southbank Estate Marlborough
Sauvignon Blanc Rose 2008**

deliciously different!

175ml glass £4.75

250ml glass £6.75

Bottle £19.95

*All wines and vintages subject to availability