



The Red Lion

Summer 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.

* 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
Smoked chicken, crisp pancetta and toasted pine nuts with balsamic dressing	£5.95
Seared squid, chorizo picante and little gem lettuce with chilli and garlic dressing	£6.95
Parma ham with fresh peaches, mozzarella and wild rocket	£6.25
Flat mushroom and confit onion bruschetta with stilton rarebit	£5.95
Avocado, smoked salmon and crayfish salad with spicy cocktail sauce	£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

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

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

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	£3.75
Calypto • 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

Main Courses

Char-grilled sirloin steak with roasted vine tomatoes and Café de Paris butter	£18.95
Lightly battered cod fillet, hand cut chips, mushy peas, caper berries and tartare sauce, served on the Red Lion Times	£13.95
Homemade steak and Hook Norton pie with short crust pastry	£12.50
Char-grilled marlin loin steak with mango, chilli and spring onion salsa	£14.95
Roasted corn fed chicken breast, with goats cheese, thyme, bacon and a pesto cream sauce	£12.95
Char-grilled Barnsley lamb chop with cumin roasted aubergines, hummous and minted mustard dressing	£13.95
Seared salmon Niçoise salad	£12.95
Twice baked Wensleydale cheese soufflé with apple, celery and walnut salad	£11.95
Char-grilled ground beef burger with bacon, melted Cheddar and horseradish coleslaw	£11.95
Char-grilled pork fillet medallions with Bramley apples, redcurrants and port jus	£12.95

Sweets

Vanilla panna cotta with summer berries and brandy snap tuile	£5.95
Tiramisu with shortbread biscuit	£5.95
Warm crêpes with passion fruit curd and vanilla ice cream	£5.95
Warm chocolate nut torte with poached strawberries and clotted cream	£5.95
Glazed lemon tart with raspberry sorbet	£5.95
Selection of ice creams	£5.50
Selection of English cheeses; Blacksticks Blue, Smoked Applewood and Ragstone with homemade grape chutney, celery and oatcakes	£6.95



The Red Lion Wine List

175ml 250ml Bottle
By the Glass

House Whites

1	Outback Chase Semillion Chardonnay (Australia) Well-rounded with peach, citrus and lemongrass notes, finishes zesty.	£3.25	£4.65	£12.95
2	Tierra Sauvignon Blanc, Maule Valley, 2007/8 (Chile) Pale yellow with fresh fruit, citrus and mineral notes and a clean finish.	£3.50	£4.70	£13.95
3	Pinot Grigio delle Venezie, San Floriano, 2006/7 (Italy) Delicate flavours of apples and pears on a refreshingly dry palate.	£3.95	£5.25	£15.50
4	Berri Estates Unoaked Chardonnay, SE Australia, 2006/7 (Australia) A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£4.20	£5.50	£16.50

House Reds

5	Fortant Cabernet Sauvignon, VdP d'Oc, 2006/7 (France) A fruit-driven style with no oak-ageing, giving dry, rich, blackcurrant fruit aromas and flavours.	£3.25	£4.65	£12.95
6	Tierra Merlot, Maule Valley, 2006/7 (Chile) Ripe blackberry aromas, smooth tannins and a subtle underlay of oak.	£3.50	£4.70	£13.95
7	Brookfield Reserve Shiraz Viognier (Australia) Bright, light, red berry flavours with a touch of apricot on the finish.	£3.75	£5.10	£14.95
8	Don Jacobo Crianza Rioja Tinto, Bodegas Corral, 2003/4 (Spain) Bright raspberry aromas mingle with sumptuous cherries with a creamy barrique character.	£4.70	£6.20	£18.50

House Rosé

9	Belvino Pinot Grigio Rosato di Pavia (Italy) Slightly drier in style, full of fresh summer berry fruit aromas.	£3.95	£5.25	£15.50
10	Southbank Estate Marlborough Sauvignon Blanc Rosé, 2008 (New Zealand) A unique nose contrasting vibrancy with a gentle burst of strawberries and raspberries.	£4.65	£6.25	£18.50

White Wines

11	Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, 2007/8 (South Africa) Ripe and silky-smooth with rich guava fruit and honeyed character.			£15.95
12	Vidal Riesling, Marlborough, 2007/8 (New Zealand) Lime and floral aromas combined with citrus fruit flavours.			£16.50
13	Blackstone Chardonnay, Monterey County, 2006/7 (Spain) Crisp, lively acidity, delicious tropical fruit flavours, great depth and richness with a delicate touch of tasty oak.			£18.95
14	Frascati Superiore Vigneto Santa Teresa, Fontana Candida, 2006/7 (Italy) Plenty of floral, citrus and almond notes on a refreshing, mineraly palate.			£19.95
15	Vidal Sauvignon Blanc, Marlborough, 2007/8 (New Zealand) Classically crisp and herbaceously intense with great complexity, a mingling of passion fruit and melon flavours.			£23.50
16	Chablis, Domaine Gilbert Picq et Fils, 2006/7 (Burgundy) This is a dry, ripe Chardonnay of great style, with the gunflint characteristic for which the region is famous.			£26.50
17	Sonoma Cutrer, Chardonnay (California) Flavours of apple, pear and pineapple on a palate which finishes rich with a nutty, spicy, lightly oaked profile.			£32.50
18	Cloudy Bay Sauvignon Blanc, Marlborough, 2007/8 (New Zealand) Pure striking flavours combining distinctive grassy aromas, surprising redcurrant spiciness and fresh lemon zest.			£37.50

Red Wines

19	Finca Flichman Malbec Oak-Aged, Mendoza, 2007/8 (Argentina) An extra mellowness from time in barrel blends well with the full-bodied, ripe berry character with a touch of spice.			£15.50
20	Berri Estates Shiraz, South-Eastern Australia, 2006/7 (Australia) Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.			£16.50
21	Kleine Zalze Pinotage, Stellenbosch, 2006/7 (South Africa) A deep-coloured wine with excellent berry fruit flavours and soft tannins.			£17.95
22	Veramonte Reserva Cabernet Sauvignon, Colchagua Valley, 2005/6 (Chile) A luxurious ripe black cherry character, touches of sweet vanilla-oak and hints of cedarwood.			£19.95
23	Fleurie Les Muriennes, Thorin, 2006/7 (Burgundy) The name Fleurie aptly describes the fresh, floral style of the wine.			£26.50
24	Cloudy Bay Pinot Noir, Marlborough, 2005/6 (New Zealand) Aromas of cherries and wild sage flowers with layers of strawberry and toasty oak, over fine-grained tannins.			£39.95
25	Château Cissac, Cru Bourgeois Haut-Médoc, 1994 (France) Generous blackcurrant sumptuousness and seductive cedarwood richness. A consistently reliable château.			£45.00

Champagne

		1/2 Bottle (375ml)		Bottle
26	Mercier Brut, NV (France) Youthful elegance and a round, ripe, generous yet light character.			£30.00
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.	£23.00		£40.00
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.			£50.00
29	Moët & Chandon Rosé Impérial, NV (France) Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.			£60.00

Sparkling

30	Pinot Grigio Cuvée Blanc Brut, Sant Orsola, NV (Italy) Refreshing apple and pear fruit, backed by plenty of fizz.			£16.50
31	Prosecco-Raboso Rosé, Sant Orsola, NV (Italy) Attractive strawberry and forest fruits with a touch of sweetness on the sparkling finish.			£17.50

Dessert Wines

		125ml		Half Bottle
32	Bowen's Folly Noble Late Harvest Riesling, Robertson, 2007 (South Africa) Sweet and luscious with classic botrytis flavour and crisp, ripe acidity.	£4.60		£13.50
33	Brown Brothers Late Harvest Orange Muscat and Flora, Victoria, 2007/8 (Australia) A wonderfully light, floral aroma and sweet, grapey palate.			£15.00
				Bottle (500ml)
34	Recioto Di Valpolicella Classico, Bolla, 2004/5 (Italy) A sweet wine showing a mixture of wild cherry, raspberry, plum and vanilla with dark chocolate.			£30.00

Lisa and 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 - £3.95

250ml Glass - £5.60

Bottle - £15.95

Pimms - the true taste of summer!

By the glass

£4.00

By the jug

£12.95

*All wines and vintages subject to availability