



# The Red Lion

## Winter 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 and 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 salmon, warm potato cake – sour cream and chives	£6.95
Baked camembert, studded with garlic and thyme – bramley apple chutney	£6.50
Smoked haddock and sweet corn chowder – warm crusty bread	£5.95
Terrine of free range chicken, spinach and mushrooms, rocket salad and balsamic dressing	£6.25
Grilled spicy lamb koftas, tomato and red pepper salsa – coriander yoghurt	£5.95

### Sandwiches

Hot steak, tomato, and horseradish on ciabatta	£6.25
Buffalo mozzarella and beef 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
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*

### Main Courses

Fillet steak, roasted vine tomatoes, confit onions, herb crusted mushrooms and garlic butter	£19.95
Homemade steak and Hook Norton pie with short crust pastry	£12.50
Lightly battered cod fillet, hand cut chips, mushy peas, caper berries and tartar sauce, served on the Red Lion Times	£14.95
Spiced duck breast, braised red cabbage, beetroot and port jus	£14.95
Cumberland sausage casserole, tomatoes, onions, smoked bacon and red wine	£12.50
Pan fried calf's liver, caramelised onions, crisp bacon and balsamic reduction	£14.95
Wild mushroom, stilton and leek vol-au-vont – watercress sauce	£12.95
Roasted pork tenderloin, wrapped in Parma ham, apples, mustard, green peppercorns and cream	£13.95
Roasted corn-fed chicken breast, oriental spices, stir-fried vegetables and soft noodles	£13.95

### Sweets

Steamed treacle sponge pudding with custard	£5.95
Vanilla panna cotta, wild berries and honey tuile	£5.95
Raspberry and almond trifle, laced with rum – sable biscuits	£5.95
Warm chocolate fudge cake, chocolate sauce and clotted cream	£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



# The Red Lion Wine List

175ml 250ml Bottle  
By the Glass

## 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
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## 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)	£4.50	£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		
32	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 and Sarah's Choice

## Louis Jadot Mâcon Villages Domaine Grange Magnien

Lovely unoaked Chardonnay with a soft, gently creamy mouth feel balanced by fresh, crisp apple characters.

175ml glass £4.70  
250ml glass £6.70  
Bottle £19.75

## Louis Jadot Mâcon Rouge

An unoaked blend of Pinot Noir and gamay this is soft, rounded, smooth, juicy and very drinkable.

175ml glass £4.70  
250ml glass £6.70  
Bottle £19.75

# Quiz Night

Get your team together for The Red Lion Quiz Night - please ask at the bar for dates.

\*All wines and vintages subject to availability