

Red Lion Menu

Nibbles

Nocerella Olives (GF) £3.00

Habanero chilli pork scratchings, served hot (GF) £3.00

Starters

Homemade soup of the day, with crusty bread and butter £5.50

Blue Cheese and whisky pate with oatcakes (V) £6.50

Pan fried garlic butter King prawns with crusty bread (GFA) £7.00

Italian Burrata, sun blush tomatoes, truffle salami, pesto (GF) £7.00

Main dishes

Slow Roasted pork belly, bubble n squeak , cider gravy (GF) £13.50

Walsh's thick cut ham, fried eggs, chips and Piccalilli (GF)
£12.00

Cod fillet, beer batter, chips, minty crushed peas, lemon, Tartare sauce £12.50

The Red Lion Chilli Con Carne- chunks of beef slowly braised in a sauce with spices, herbs kidney beans and tomato, finished with dark chocolate, side of nachos, Salsa, Guacamole, Sour cream (GF) £13.50

Carrot, beetroot and Grelon onion Tart Tatin, balsamic and thyme, served with goats cheese and walnut salad (V) £13.00

A plate of Chew Valley Smokehouse smoked salmon, buttered new potatoes, mixed salad with Dill dressing £13.00

Steaks – our steaks come from the award-winning Buxton's Butchers of Bristol and are served with chips, mushroom, tomato, garden peas and beer battered onion rings – please see the blackboard for which steaks we have this week and prices

Side dishes

Garlic bread £3.50

Mixed salad £3.00

Bowl of chips £3.50

Cheesy chips £4.00

Onion rings (Beer battered) £3.50

Specials and daily changing dishes

Please see the blackboard for details!

Filled rolls

£6.00 or why not add a handful of chips on the side £7.00

Mature Cheddar and chutney

Ham, tomato, English mustard

Smoked salmon and horseradish

Fish finger and Tartare sauce

Chicken and cranberry sauce

Pensioners fixed price lunch menu 12.00 pm until 2.00 pm Tuesday to Friday

£10.00 for 2 courses

Ham, egg, chips, Piccalilli (GF)

Small cod fillet, chips, minty crushed peas, lemon, Tartare sauce

Cumberland Sausage, bubble n spueak, gravy

Risotto with mixed mushrooms in a herb cream sauce (GF)

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Sticky toffee pudding, toffee sauce, vanilla ice cream (GF)

Lemon Posset with Raspberries (GF)

Cheddar Cheese and biscuits (GFA)

Two scoops of ice cream or sorbet from our selection (GF)

Allergies and special diets

Please note we have a small kitchen and it is therefore impossible to cater for every diet that now seems to be in vogue without prior-warning; we will do our best to accommodate you if we can!

With regards to allergies, we cannot guarantee against cross-contamination traces; our kitchen uses food products that contain or may contain the following ingredients: Gluten- containing cereals, Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree nuts, Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (Sulphites)

Food served 12.00 pm until 2.30 pm and 5.30 pm until 8.30 pm Tuesday to Saturday

Sunday lunch (separate menu) 12.00 pm until 3.00 pm

Booking is highly advisable, especially at weekends!