

# LUNCH MENU

## NIBBLES AND SHARING

<b>Coriander houmous (v)</b> <i>beetroot crisps, chilli oil and warm flatbread</i>	5.95
<b>Pork scratchings (gf)</b> <i>apple sauce</i>	3.95
<b>Provence style marinated olives (v) (gf)</b>	3.50
<b>Baked rosemary and garlic camembert (v)</b> <i>red onion chutney, toasted sourdough bread</i>	12.95
<b>Charcuterie board</b> <i>marinated feta, caper berries, semi dried tomatoes, Cornish brie, and toasted sourdough bread</i>	15.95
<b>Garlic &amp; herb bread (v)</b>	3.95
<b>Add mozzarella cheese</b>	1.00
<b>Halloumi chips (v)</b> <i>green tomato chutney</i>	6.95

## STARTERS

 <b>Poached duck egg</b> <i>on warm bruschetta, topped with spinach</i>	5.95
<b>Scallops of the day</b> <i>ask for today's specials</i>	price of the day
 <b>Celeriac, thyme and apple soup (v)</b> <i>sourdough bread</i>	4.95
 <b>Ham hock and pea terrine</b> <i>spicy plum chutney and toasted rosemary bread</i>	6.50
<b>Salt and pepper squid, devilled aioli</b>	6.95
<b>Scottish smoked salmon</b> <i>whipped feta, honey, watercress and lime vinaigrette</i>	7.95
 <b>Thai peanut and cashew chicken</b> <i>lime and chilli dipping sauce</i>	6.50
<b>Potted Moroccan lamb rillettes</b> <i>with carrot and cumin dip</i>	6.95
<b>Catalan king prawns</b> <i>spiced tomato sauce and toasted sourdough bread</i>	7.50

## VEGETARIAN


<b>Chef's risotto of the day</b> <i>using the finest seasonal ingredients</i>	11.95
<b>Halloumi Caesar salad</b> <i>baby gem lettuce, garlic croutons, pan-fried halloumi, Caesar dressing, soft boiled egg, parmesan</i>	13.95
 <b>Penne arrabiata</b> <i>penne in spiced Italian tomato sauce with parmesan</i>	9.95
<b>Thai green curry</b> <i>basmati rice, mange tout, potato, baby corn, broccoli, green beans</i>	10.95
 <b>Pumpkin, chickpea and coconut tagine</b> <i>semi dried tomato, giant cous cous</i>	11.95
<b>Gnocchi</b> <i>wild mushrooms, spinach and tarragon cream finished with truffle oil</i>	12.95
<b>Vegetarian fish &amp; chips</b> <i>battered halloumi, thrice cooked chips, minted pea purée and tartare sauce</i>	11.95

## MAINS

<b>Slow roasted pork belly</b> <i>dauphinoise potatoes, charred tenderstem broccoli and red wine jus</i>	13.95	 <b>Trio of butcher's sausages</b> <i>mashed potato, kale and red wine Jus</i>	11.95
<b>Chef's risotto of the day</b> <i>using the finest seasonal ingredients please see today's specials board</i>	11.95	 <b>Pumpkin, chickpea and coconut tagine</b> <i>semi dried tomato, giant cous cous</i>	11.95
<b>Pan-roasted sea trout</b> <i>sautéed green beans and heritage potatoes and sauce vierge</i>	16.95	<b>Lamb kleftiko</b> <i>bone in lamb shank in a red wine and vegetable gravy topped with mashed potato, served with tenderstem broccoli</i>	18.95
<b>Roasted duck breast</b> <i>celeriac fondant, heritage carrots, spinach and spiced plum jus</i>	18.95	<b>Prosciutto wrapped chicken supreme</b> <i>leek buttered mash, honey glazed heritage carrots, baby turnips and jus</i>	14.95
<b>Half de-boned lemon pepper chicken</b> <i>pepolata sauce thrice cooked chips, confit vine tomatoes and ricola leaf</i>	14.95	<b>Pie of the day</b> <i>mashed potato, vegetables, jus - please see today's specials board</i>	12.95
 <b>Caesar salad</b> <i>baby gem lettuce, garlic croutons, smoked dry cured bacon, anchovies, Caesar dressing, soft boiled egg, parmesan</i> Add: <b>Chargrilled chicken</b> 3.00 <b>Scottish smoked salmon</b> 5.00 <b>Pan-fried halloumi</b> 3.00	10.95	 <b>Penne arrabiata</b> <i>penne in spiced Italian tomato sauce with parmesan</i> Add: <b>Chargrilled chicken</b> 3.00 <b>Sautéed king prawns</b> 5.95	9.95
<b>Beer battered line caught cod</b> <i>thrice cooked chips, minted pea purée and tartare sauce</i>	13.95	<b>Roasted veal rump</b> <i>with pumpkin, wild mushrooms, salsa verde and charred chicory</i>	18.95
<b>Thai green chicken curry</b> <i>classic Thai dish made from green chillies, shallots, garlic, ginger, lemongrass, kaffir lime peel, coriander and cumin seeds, white peppercorns, basmati rice</i>	13.95		

## GRILLS

*All served with confit vine tomatoes, dressed green leaf and thrice cooked chips*

<b>8oz Sirloin pavé steak</b>	20.95
<b>10oz Dry aged ribeye steak</b>	24.95
<b>10oz Pork tomahawk steak</b>	15.95
<b>Guinness braised beef short rib</b>	14.95
 <b>10oz Gammon steak and duck eggs</b>	11.95

## EXTRAS

<b>Sautéed king prawns</b>	5.95
<b>Roasted wild mushrooms</b>	4.50
<b>Beer battered onion rings</b>	2.95

## TOPPINGS 1.95

**Gremolata, Chimichurri, Herb & roasted garlic butter**




## SAUCES 2.95

**Peppercorn, Diane, Blue cheese**

## BURGERS

*All served in a toasted bun with baby gem lettuce, tomato, red onion, gherkin, skinny fries*

**Gluten free rolls available upon request**

 <b>Butcher's beef</b> <i>with grilled rarebit and prosciutto</i>	12.95
 <b>Picante chicken</b> <i>with avocado mayonnaise and dry cured bacon</i>	12.95
 <b>Roasted vegetables and quinoa</b> <i>topped with feta</i>	11.95

## A BIT ON THE SIDE

<b>Thrice cooked chips (gf)</b>	3.50	<b>Rocket &amp; parmesan salad (gf)</b>	2.95
<b>Truffle &amp; parmesan fries</b>	4.50	<b>Garlic &amp; herb bread</b>	3.95
<b>Beer battered onion rings</b>	2.95	<b>Halloumi chips (v) (gf)</b>	4.50
<b>Crispy chilli tenderstem broccoli</b>	4.50	<b>Creamy mashed potato</b>	3.50

## SANDWICHES

*All served with garden salad*

*Available from noon to 6pm Monday to Saturday*

**Gluten free rolls available upon request**

 <b>Roasted red peppers, feta, houmous, avocado</b>	7.50
 <b>Fish finger, lettuce, tartare</b>	7.50
 <b>Picante chicken club</b> <i>mint yogurt, dry cured bacon, baby gem lettuce, beef tomato</i>	7.50
<b>28-day aged steak</b> <i>battered onions, rocket, Dijon mustard</i> Add: <b>Thrice cooked chips</b> 3.50	8.50

## TWO COURSES FOR ONLY £13.95 THREE COURSES £16.95

on these selected\* starters, mains, sandwiches, burgers and desserts  
from 12 noon to 6 pm Monday to Friday excluding Bank Holidays



\* Selected dishes on menu

### DESSERT MENU

 <b>Crumble of the day</b> <i>with custard</i>	5.95	 <b>Selection of award winning Yarde Farm ice cream</b>	4.95
 <b>Salted caramel brownie</b> <i>with clotted cream vanilla ice cream</i>	6.50	Choose three scoops from - <i>Clotted cream vanilla, Belgian chocolate, Toffee fudge, Strawberry, Pistachio, Rum &amp; raisin</i>	
<b>Apple tartelette</b> <i>with crème anglaise</i>	6.95	<b>British cheese board</b> <i>with celery, grapes, chutney and oatcakes (gf)</i>	
<b>Ginger, pear &amp; caramel sponge pudding</b> <i>with toffee fudge ice cream</i>	6.95	<i>Keens farmhouse Cheddar, Sparkenhoe Red Leicester, Somerset Brie, and Long Clawson Blue Stilton</i>	
 <b>Chocolate torte</b> <i>with Belgian chocolate ice cream (gf)</i>	6.50	<b>Plate</b> 7.95 <b>Sharing</b> 12.95	
 <b>Red Lion berry mess</b> <i>crushed meringue, winter berries in cherry brandy, chantilly cream</i>	6.50	<b>Mini dessert &amp; a hot drink</b>	4.95
<b>Raspberry &amp; hazelnut roulade</b> <i>with raspberry sorbet</i>	6.95	Choose from <b>Salted caramel brownie</b> or slice of <b>Chocolate torte (gf)</b>	



## THE RED LION

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(v) Suitable for vegetarians (gf) Gluten Free (gfo) Gluten Free Option If you have a food allergy - please speak to your server before you order your food and drink, who will tell you about the allergenic ingredients in our dishes.  
All weights are approximate before cooking. Some items on this menu may contain nuts or nut derivatives. Some fish products may contain small bones. All items are subject to availability. All prices include VAT. (RL1017)  
Gratuities are discretionary

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at:  
McManus Managed Pub Group, Kingsthorpe Road Northampton NN2 6HT Tel: 01604 713 601

[www.mcmanuspub.co.uk](http://www.mcmanuspub.co.uk)