



# LUNCH MENU

## NIBBLES AND SHARING

**Roasted carrot houmous (v)** 5.95  
*Chilli oil and warm flatbread*

**Fennel and sage  
pork scratchings (gf)** 3.95  
*Apple sauce*

**Baked camembert**  
*Grissini sticks and celery (v)* 12.95  
**Top with:**

**Wild mushrooms  
and truffle oil (v)** 3.95

**Roasted peppers  
and tomatoes (v)** 2.95

**Black olive tapenade (v)** 2.50

**Provence style  
marinated olives (v) (gf)** 3.50

**Garlic and herb bread (v)** 3.95  
*Add mozzarella cheese* 1.00

**Halloumi chips (v) (gf)** 6.95  
*Honey and soy dip*

**Butcher's Board** 16.95  
*Spicy Scotch egg, glazed chorizo,  
bourbon glazed belly bites,  
fennel and sage pork scratchings,  
fig and honey chutney  
and warm flatbread*

## STARTERS

**Spinach and asparagus salad (v)** 6.50  
*Spinach, asparagus, marinated feta  
and house dressing*

**Scallops of the day** 10.95  
*Ask for today's specials*

**Roasted tomato  
and fennel soup (v)** 4.95  
*Sourdough bread*

**Ham hock and pea terrine** 6.50  
*Fig and honey chutney and toasted  
sourdough bread*

**Sea salt and chilli calamari** 6.95  
*Lemon aioli*

**Hot smoked salmon** 7.95  
*Whipped feta, honey, watercress and  
lime vinaigrette*

**Thai peanut and  
cashew chicken** 6.50  
*Lime and chilli dipping sauce*

**Catalan king prawns** 7.50  
*Spiced tomato sauce and toasted  
sourdough bread*

**Italian spicy Scotch egg** 5.95  
*Parsley and feta dip*

## MAINS

**Slow roasted pork belly** 13.95  
*Mustard and chive mashed potatoes,  
tenderstem broccoli and red wine jus*

**Sesame salmon** 14.95  
*Sticky coconut rice, chargrilled cucumber,  
tenderstem broccoli and pea shoots*

**Duck breast salad** 18.95  
*Sweet potato, asparagus, pickled fennel,  
raspberry and Dijon vinaigrette*

**Butcher's sausages** 11.95  
*Mashed potato, kale and red wine jus*

**Caesar salad** 10.95  
*Baby gem lettuce, garlic croutons, smoked dry  
cured bacon, anchovies, Caesar dressing,  
soft boiled egg, parmesan*

**Add:**  
**Chargrilled chicken** 3.00  
**Hot smoked salmon** 5.00

**Halloumi Caesar salad (v)** 13.95  
*Baby gem lettuce, garlic croutons,  
pan-fried halloumi, Caesar dressing,  
soft boiled egg, parmesan*

**Beer battered line caught cod** 13.95  
*Thrice cooked chips, minted pea pureé  
and tartare sauce*

**Vegetarian fish and chips (v)** 12.95  
*Battered halloumi, thrice cooked chips,  
minted pea pureé and tartare sauce*

**Goan fish curry** 14.95  
*Cod and prawn in spices with wild rice  
and a side of Bombay potatoes*

**Jackfruit Goan curry (v)** 11.95  
*Wild rice and Bombay potatoes*

### GRILLS

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

**8oz Sirloin steak** 20.95

**10oz Dry aged ribeye steak** 24.95

**8oz Flat iron steak** 16.95

### EXTRAS

**Sautéed king prawns** 5.95

**Roasted wild mushrooms** 4.50

**Beer battered onion rings** 2.95

### TOPPINGS 1.95

**Semi dried tomato butter**

**Herb and 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*

**Butcher's beef** 12.95  
*With grilled rarebit and prosciutto*

**Picante chicken** 12.95  
*Spicy chicken thigh with avocado mayonnaise*

**Roasted vegetables and quinoa** 11.95  
*With feta*

**Soft shell crab** 12.95  
*With sriracha mayonnaise*

**DOUBLE UP YOUR BURGER** 4.00

**Half picante chicken** 14.95  
*Sriracha sauce, thrice cooked chips  
and confit vine tomatoes*

**Slow braised lamb ragu** 13.95  
*Conchiglie shells topped with shaved parmesan*

**Pan fried seabass** 13.95  
*Provençal vegetables and basil oil*

**Chicken supreme** 14.95  
*Stuffed with taleggio, wrapped in prosciutto,  
buttered mash potato, tenderstem and jus*

**Summer squash, chickpea and  
coconut tagine (v)** 11.95  
*Semi dried tomato, giant cous cous*

**Pie of the day** 12.95  
*Mashed potato, seasonal vegetables, jus  
- please see today's specials board*

**10oz Gammon steak  
and hen egg** 11.95  
*Confit vine tomatoes, dressed green leaf  
and thrice cooked chips*

**Chef's risotto of the day (v)** 11.95  
*Using the finest seasonal ingredients*

**Penne arrabiata (v)** 9.95  
*Spiced Italian tomato sauce with parmesan*

**Add:**  
**Chargrilled chicken** 3.00  
**Sautéed king prawns** 5.95

**Summer squash with grains (v)** 11.95  
*Mixed grain salad with crumbled feta, pumpkin seeds,  
pomegranate and house dressing*

**Gnocchi (v)** 12.95  
*Wild mushrooms, spinach, taleggio cream  
finished with truffle oil*

## SIDES

**Thrice cooked chips (v) (gf)** 3.50

**Truffle and parmesan fries** 4.50

**Beer battered onion rings (v)** 2.95

**Crispy chilli tenderstem broccoli (v)** 4.50

**Rocket and parmesan salad (gf)** 2.95

**Garlic and herb bread (v)** 3.95

**Halloumi chips (v) (gf)** 4.50

**Skinny fries** 3.50

*With sriracha mayonnaise*

**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

## SANDWICHES


*All served with garden salad*

*Available from noon to 6pm Monday to Saturday*

**Gluten free rolls available upon request**

 **Roasted red peppers, feta, houmous, avocado** 7.50

 **Fish finger, lettuce, tartare** 7.50

 **Picante chicken club** 7.50  
*Mint yogurt, dry cured bacon, baby gem lettuce, beef tomato*

**Burgundy steak** 8.95  
*Buttered onions, rocquet, burgundy sauce dip*

**Hot smoked salmon** 7.95  
*Feta and watercress salad*

*Add:*


**Thrice cooked chips** 3.50

**or Skinny fries** 2.95

## DESSERT MENU

 **Roasted peach posset** 5.95  
*With shortbread*


**Chocolate brownie (gf)** 6.50  
*Clotted cream vanilla ice cream*

 **Summer berry oat crumble** 5.95  
*Crème anglaise*


**Coconut and chocolate tart (v)** 6.50  
*With raspberries*

**Apple Tartin** 6.95  
*Salted caramel sauce*

**Tiramisu** 6.50  
*Honeycomb crumb*

 **Rhubarb and custard fool** 6.50  
*Chocolate crumble*

**Cheesecake trio**  
**Marbled chocolate, Zesty lemon and Raspberry ripple** 6.95

 Selection of award winning **Yarde Farm ice cream (gf)** 4.95  
*Choose three scoops from - Clotted cream vanilla, Belgian chocolate, Toffee fudge, Strawberry, Pistachio, Rum & raisin*

**English cheese board**  
*With celery, grapes, chutney and oatcakes (gf)*  
Keens Farmhouse Cheddar, Joseph Heler Double Gloucester, Somerset Brie and Long Clawson Blue Stilton  
**Plate** 7.95 **Sharing** 12.95

**Mini dessert and a hot drink** 4.95  
*Choose from*  
**Chocolate brownie, (gf)**  
**Coconut and chocolate tart, (gf)**  
*or Cheesecake slice*



# 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. (RL0418)  
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:  
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[www.mcmanuspub.co.uk](http://www.mcmanuspub.co.uk)