



THE RED LION

LEYTONSTONE

Aperol Spritz 11.5 | Campari Spritz 11.5 | Hugo Spritz 11.5

SNACKS

Gordal olives (v) 4.5
Padrón peppers, smoked Maldon salt (vg) 7
Rosemary focaccia, olives, feta, sun-dried tomatoes, capers with red wine vinegar (v) 7

STARTERS

Burrata, heirloom tomatoes, basil oil (v) 10
Lamb kofta, fresh coriander yoghurt, toasted flatbread 9
Roasted aubergine, feta, hot honey, mint, coriander (v) 8.5
Tomato bruschetta, basil, olive oil (vg) 8
Buttermilk chicken, Korean ketchup, sesame, chilli, spring onion 8.5
Vegan 'nduja arancini, vegan aioli (vg) 8.5
King prawns, chorizo, chickpeas, padrón peppers, garlic olive oil 12.5
White bean hummus, pickled red onion, herb dressing, flatbread (vg) 8.5

ROASTS

Served with roast potatoes, purple sprouting broccoli, maple roast carrots, spring greens, Yorkshire pudding & gravy

Trio of roasts: 28-day-aged sirloin of beef, Cobb chicken & Duroc free-range pork belly 27.5
28-day-aged sirloin of beef, horseradish cream 24.5
Duroc free-range pork belly, crackling, apple sauce 23
White Cobb free-range chicken, pork stuffing 21.5
Beetroot, butternut squash & nut Wellington (vg) 18

MAINS

Cider-battered North Atlantic haddock, mushy peas, triple cooked chips, tartare sauce 18.5
Pan-fried cod, chorizo, baby spinach, new potatoes, roast garlic aioli 23
Spiced aubergine & cauliflower, curried butter beans, spinach (vg) 16

SIDES

Triple cooked chips (v) 5.5 | Skin-on fries (v) 5 | Roast potatoes 5 | Pigs in blankets 6
Pork stuffing 5 | Sunday vegetables (v) 5 | Cauliflower cheese (v) 7 | Extra bread (v) 2

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream 8.5
Apple & berry crumble, vanilla ice cream 8
Affogato with vanilla ice cream 7
Ice Cream Union 2.5 per scoop

Espresso Martini 12