



SMALL PLATES

Hummus G Se Ve 5.50	Served with flatbread	Halloumi Bites M S Su V 6	Served with sweet chilli sauce	Mini Chorizo G E S Mu Ce 5.5	Barbecued & honey glazed served with garlic aioli
Marinated Olives Ve 6	Sicilian Nocellara olives	A Load of Pollocks G F E Mu 6.5	Beer battered pollock bites served with curry mayonnaise	Chicken Wings G Su E Mu 6	BBQ glazed served with garlic & chilli mayonnaise

MAINS

Trio of Sausage G Ce M Mu 16	Locally sourced sausages with mash & ale gravy topped with watercress & onion rings	Signature Burger G M Mu Su 16	8oz prime beef, in a glazed bun, served with sliced smoked cheddar, maple glazed streaky bacon, burger relish, lettuce & fries
Trio of Vegetarian Sausage G Ce M Mu 16	Plant-based sausages with mash & vegetable gravy topped with watercress & onion rings	Vegetarian Burger G M Mu Su 16	Plant-based patty in a glazed bun, served with sliced smoked cheddar, burger relish, lettuce & fries
Fish & Chips G F Su E Mu 18.5	Beer battered haddock fillet, served with traditional cut chips, mushy peas & homemade tartare sauce	The Red Lion Grill G M Mu Su 28	Pork sausage, rump steak, gammon steak, bone-in lamb chop, traditional cut chips, tomato, mushroom, onion rings, peas, served with resting juice
Catch of the Day P.O.A	Please ask a member of staff for today's dish & allergen information	Caesar Salad G M F Su E Mu 12	Add Chicken or Grilled Tuna for £6 extra Cos lettuce, creamy caesar dressing, soft boiled egg, parmesan, crispy pancetta, anchovy fillets & garlic croutons
8oz Sirloin Steak G M Su Mu Ce 28	Add Peppercorn Sauce for £2 extra Served with mushroom & tomato fricassée & fries	Garden Salad Su V 10	Add Chicken or Grilled Tuna for £6 extra Mixed leaf, cherry tomatoes, radishes, pickled onion, grated carrot served with honey mustard dressing
12oz Pork Tomahawk G M Su 26	Topped with garlic butter, served with sautéed new potatoes & apple sauce		
Half Chicken Mu Su 21	Marinated in our signature spiced sauce, served with fries & salad garnish		

SIDES

Fries Ve 4	Mixed Salad with	Mashed Potato M V 4
Seasonal Vegetables M V 4	Raspberry Vinaigrette Mu Su V 4	Coleslaw E Mu Su V 2.5

ALLERGEN & DIETARY KEY

G Gluten wheat, barley, rye, oats Cr Crustaceans prawns, crab, lobster E Eggs F Fish P Peanuts S Soya M Milk dairy Ce Celery Mu Mustard Nu Nuts almonds, hazelnuts, walnuts, etc. Se Sesame Su Sulphites L Lupin Mo Molluscs mussels, oysters, squid V Vegetarian Ve Vegan