

Main Menu



THE
OLD RED LION
COUNTRY DINING & INNS

 **Vegan** |  **Vegetarian** |  **Vegan on Request** |  **Vegetarian on Request** |  **Gluten Free** |  **Gluten Free on Request**

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.



For The Table

CHOOSE 3 FOR £16

- VE** **Mixed Marinated Italian Olives** £4.95
- V** **Artisan Bread Board with Marmite Butter** £6.95
- V** **GF** **Halloumi Sticks & Sweet Chilli** £5.95
- Honey Glazed Chorizo** £5.95
- VE** **GF** **Padrón Peppers & Sea Salt** £5.95

Starters

- GF** **Chicken Wings with Blue Cheese Dip** £6.95
Lightly seasoned chicken wings tossed in your choice of homemade BBQ sauce or spicy peri-peri, served with a homemade blue cheese dip & crunchy celery.

- Gambas & Chorizo** £11.95
Sizzling king prawns & chorizo in a garlic chilli olive oil, with warmed sourdough garlic bread.

- V** **VE** **Homemade Soup of The Day** £6.95
Made daily to reflect the taste of the season, using the freshest ingredients, with warm rustic bread.

- Moules Marinière** £9.95
Rope-grown mussels in a creamy white wine sauce served with toasted rustic bread.

- V** **GF** **Garlic Mushrooms** £6.95
Pan-fried mushrooms in a creamy garlic sauce, served in a skillet with sourdough garlic bread, topped with parmesan.

- GF** **Tennessee Pork Belly Skewer** £6.95
Tender slow-cooked pork belly, smothered in a sweet Tennessee BBQ sauce.

- GF** **Chicken Liver Pâté** £7.95
With caramelised red onion chutney & toasted rustic bread.

- Country Dining Favourite**
V **Baked Goat's Cheese, Beetroot & Walnut Tart** £8.95
Served with toasted walnuts, a drizzle of hot honey & balsamic dressed mixed leaves.

- V** **GF** **Caprese Salad** £6.95
Fresh tomatoes, creamy mozzarella, fragrant basil drizzled with extra virgin olive oil & a pinch of sea salt.

- Salt & Pepper Squid** £8.95
Crispy squid tossed in salt & pepper spice, served with garlic aioli & lemon.

- GF** **Half Grilled Chicken** £19.50
Tender free-range half chicken, served with thick-cut chips, corn on the cob & house slaw. Choose one of our delicious sauces: Peri-Peri, Creamy Mushroom or BBQ.

- Homemade Pie of The Day** £18.50
Our fillings reflect the fresh ingredients of the season, wrapped in shortcrust pastry served with thick-cut chips & peas or buttery mash, seasonal veg & gravy.

- GF** **Slow-Roasted Lamb Shank** £23.95
British lamb shank, served with buttery mash, seasonal greens & redcurrant gravy.

From The Sea

Our fish is sustainable & seasonally sourced to guarantee the freshest fish & highest quality seafood whilst protecting our oceans.

- Line-Caught Fish & Chips** £17.95
Pilsner-battered fish, with thick-cut chips, minted pea purée & tartare sauce.

- Pan-Fried Salmon** £22.95
Served with a delicate white wine sauce, crushed new potatoes & seasonal vegetables.

- Seafood Linguine** £21.95
Prawns, mussels & clams tossed in a tomato, chilli, & white wine sauce served with garlic bread.

- Country Dining Favourite**
GF **Moules Frites** £19.95
Rope-grown mussels with skinny fries & toasted rustic bread, with your choice of chorizo or white wine sauce.

Pizza d'Action

Hand-stretched, stone-baked to perfection pizzas, with a rich tomato sauce & loaded with premium-quality mozzarella.

- V** **Classic Margherita** £13.95
Our rich tomato base, topped with fresh mozzarella, aromatic basil leaves, with a drizzle of extra virgin olive oil.

- Country Dining Favourite**
Pepperoni & Hot Honey £15.95
Classic tomato base, mozzarella, savoury pepperoni & chilli flakes, finished with a sweet & spicy hot honey drizzle.

- V** **Goat's Cheese, Caramelised Onion & Rocket** £16.95
Creamy goat's cheese & mozzarella with sweet caramelised onions, crowned with peppery rocket with a rich balsamic drizzle.

Sides £4.95

Thick-Cut Chips/Skinny Fries

Buttery Mash

Cheesy Garlic Bread

Onion Rings

Seasonal Greens

Mixed Salad

Potato Salad

Sweet Potato Fries

Pub Classics

- Chicken Parmigiana** £18.95
Panko crispy chicken breast with a Sicilian tomato sauce & melted mozzarella, served alongside skinny fries & dressed rocket.

- GF** **Honey BBQ Ribs** £24.95
Slow-roasted marinated pork ribs, coated in a sticky BBQ sauce, served with thick-cut chips, corn on the cob & house slaw.

- GF** **Smithfield Pork Belly** £21.95
Crispy pork belly served with crushed new potatoes, charred tenderstem broccoli, buttered greens, roasted carrots & a cider gravy.

- VE** **Slow-Cooked Sweet Potato Coconut Curry** £17.95
A fragrant curry of sweet potato, chickpeas & spinach. Cooked in a creamy, gently spiced, coconut sauce, served with basmati rice & poppadom.

- GF** **The Smokehouse Platter** £29.95
A half rack of tender slow-cooked BBQ ribs, flame grilled chicken & Tennessee pork belly bites served with thick-cut chips, house slaw & corn of the cob.

From The Butcher

30-Day Dry-Aged Prime Cuts specially selected from our Master Butcher.

All of our steaks are topped with crispy onions, served with a flat mushroom, roasted tomato & thick-cut chips.

- GF** **Rump 8oz** £26.95
- GF** **Sirloin 8oz** £29.95
- GF** **Ribeye 10oz** £32.95
- GF** **Fillet 8oz** £34.95

Sauces

- Peppercorn** - £2.95 - **Beef Dripping Gravy**
- Garlic & Herb Butter** **Creamy Mushroom**

- GF** **Pork Tomahawk with Baked Apple** £25.95
Char-grilled pork tomahawk steak served with sweet baked apple, triple-cooked roast potatoes, black pudding & buttered green beans, finished with a rich apple gravy.

- Butcher's Choice** £18.95
Loaded with chicken, peperoni, chorizo & smoked bacon, layered over a rich tomato base & mozzarella

- Chicken, Roasted Red Pepper & Pesto** £16.95
Tender roasted chicken, sweet red peppers, & mozzarella, topped with vibrant basil pesto.

- V** **Mushroom, Truffle & Parmesan** £15.95
Roasted mushrooms, mozzarella, fragrant truffle oil, & shaved parmesan, served with fresh rocket. Add chicken for +£2

- Chicken Tikka Masala** £16.95
Rich tikka masala base, melted mozzarella, & spiced chicken, finished with crisp red onion & a cooling yoghurt drizzle

Burgers

All burgers are served in a toasted brioche bun with a pickled gherkin, lettuce, red onion, beef tomato & burger sauce with a side of slaw, skinny fries or thick-cut chips.

- GF** **The Old Red Lion Burger** £16.95
Butcher's half pound beef burger, with Monterey Jack cheese, smoked bacon & burger sauce.
Double up for an extra +£4.

- Great British Favourite**
GF **The California Chicken Burger** £18.95
Buttermilk chicken, homemade guacamole, halloumi & crispy fried onions.

- GF** **Mushroom Double Swiss** £18.95
Butcher's half pound beef burger, creamy garlic mushrooms topped with Monterey Jack cheese.

- GF** **El Diablo** £18.95
Butcher's half pound beef burger, Monterey Jack cheese, peri-peri sauce & jalapeños.

- GF** **The Porkie** £18.95
Butcher's half pound beef burger, pork belly, apple & BBQ sauce, Monterey Jack cheese & crispy fried onions.

- The Royal** £18.95
Chicken breast, melted brie, bacon & red onion chutney.

Swap any patty for Beef, Buttermilk Chicken or Veggie patty.

Salads

- Gambas & Chorizo** £19.95
Sweet corn salsa, lemon & pineapple vinaigrette, on a bed of mixed leaves & topped with coriander.

- V** **GF** **Tomato & Mozzarella** £16.95
Vine-ripened tomatoes & creamy mozzarella in basil oil & drizzled with balsamic glaze, topped with fresh basil.

- V** **GF** **Goat's Cheese & Beetroot Salad** £18.95
Creamy goat's cheese with roasted beetroot, toasted pine nuts, & mixed leaves, finished with a balsamic dressing.

- Chicken Caesar** £18.95
Free-range chicken with Caesar-coated crispy cos lettuce, anchovies, boiled egg, topped with grated parmesan & croutons.

- Country Dining Favourite**
GF **Waldorf Steak Salad** £24.95
Our 8oz rump steak served with crisp apple, celery, grapes, baby gem lettuce & toasted walnuts. Finished with a light Dijon crème fraîche dressing.

Every great meal deserves a great wine. Ask your server for our favourite pairing suggestions.

