

# THE RED LION

## Puddings

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Christmas pudding, with brandy sauce and redcurrants \*NGCI V 6.50

Sticky toffee pudding, with toffee sauce and clotted cream gelato NGCI V 7.75

Chocolate brownie, with chocolate sauce and salted caramel gelato NGCI V 7.75

Seasonal crumble tart (ask server for details), with vanilla custard NGCI V 7.25

Baked gingerbread cheesecake, with ginger crumb and salted caramel sauce V 7.50

Mooka gelato and sorbets: 2 scoops 5.00 or 3 scoops 7.50

*Gelato: chocolate, vanilla, salted caramel, clotted cream, rum and raisin \*NGCI V*

*Sorbets: mango, blackberry, lemon NGCI VE*

English cheese board, with sweet onion marmalade, fresh celery and crackers \*NGCI V 9.50

*Rosary Ash, Sussex Charmer, Cranmore Dorset Blue*

## Hampshire Roasted Mozzo Coffee

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Americano 2.80

Cappuccino 3.15

Latte 3.15

Espresso 2.40

Double Espresso 2.80

Flat White 3.15

Macchiato 2.40

Double Macchiato 3.05

## Tea

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Birchall Tea 2.80

Berry, Camomile, Earl Grey, Green, Lemon and Ginger, Peppermint, or Decaf Tea

## Other

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Hot Chocolate 3.25

Liqueur Coffee 5.80

Irish, Baileys, Calypso, Seville, or Amaretto

## Allergies and Intolerances

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Please speak to your server about our pink plate policy.

V= Vegetarian VE = Vegan \*VE = Can be adapted to be suitable for vegans.

NGCI = Uses non-gluten containing ingredients

\*NGCI = Can be adapted to use non-gluten containing ingredients upon request